



# ROAST AFTERNOON TEA

Vegetarian Menu



PER PERSON with TEA | 49

with TEA and a Cocktail | 59

with TEA and a glass of Laurent-Perrier La Cuvée Brut | 59

with TEA and a glass of Laurent-Perrier La Cuvée Rosé Brut | 59

PER PERSON with TEA & BOTTOMLESS PROSECCO\* | 75

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## DESSERTS

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### VANILLA CHEESECAKE



with champagne jelly, gold dust

### FRESH FRUIT TART

with blueberry jam, lemon verbena  
mouseline, fresh berries

### CHOUX BUN

with white chocolate & strawberry  
mousse

### SCONES

with homemade seasonal jam  
& clotted cream

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## SAVOURY

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### BRATWURST SAUSAGE ROLL

with pea protein, red pepper pesto

### FALAFEL

with hummus, mustard cress

### BRATWURST SCOTCH EGG

with pea protein, piccalilli sauce

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## SANDWICHES

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### BRIDGE ROLL

Coronation Chickpea

### TOMATO LATERAL

Cucumber, dill cream cheese

### ONION LATERAL

Tofu mayonnaise, cress

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## GLASS OF CHAMPAGNE

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LAURENT-PERRIER, LA CUVÉE,  
BRUT, NV

LAURENT-PERRIER, CUVÉE ROSÉ,  
BRUT, NV

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## COCKTAILS

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### EQUINOX

Laurent-Perrier Cuvée Rosé,  
Havana Cuban Spiced, Basil Liqueur,  
Strawberry & Vanilla Liqueur, Lime

### BIG BEN

Beefeater Gin, Chambord, Apple Juice,  
Lime Juice, Granadine

Should you require any substitutions or modifications to the items on our menu, a £5 per afternoon tea charge will be added to your bill.

\* Bottomless prosecco will be served for 90 minutes. It is not possible to guarantee that any product is 100% free from any allergen due to the risk of cross contamination in our busy kitchen.

(V) - vegetarian, (VG) - vegan, (GF) - gluten free. Be sure to inform your server if you have any allergies. Prices are inclusive of VAT. A discretionary 15% service charge will be added to your bill.



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with TEA and a glass of Laurent-Perrier La Cuvée Rosè Brut | 59

PER PERSON with TEA & BOTTOMLESS PROSECCO\* | 75

## DESSERTS

### LEMON CAKE

with lemon confit, frosting, lemon balm

### CHOCOLATE MUFFIN

with cocoa cream, raspberries, corn flowers

### FRESH FRUIT TART

with blueberry jam, fresh berries

### SCONES

with homemade seasonal jam & vegan butter

## SAVOURY

### BRATWURST SAUSAGE ROLL

with pea protein, red pepper pesto

### FALAFEL

with hummus, mustard cress

### CHEESE TART

with parmesan tuille

## SANDWICHES

### BRIDGE ROLL

Coronation Chickpea

### TOMATO LATERAL

Cucumber, dill cream cheese

### ONION LATERAL

Tofu mayonnaise, cress

## GLASS OF CHAMPAGNE

### LAURENT-PERRIER, LA CUVÉE, BRUT, NV

### LAURENT-PERRIER, CUVÉE ROSÉ, BRUT, NV

## COCKTAILS

### EQUINOX

Laurent-Perrier Cuvée Rosè, Havana Cuban Spiced, Basil Liqueur, Strawberry & Vanilla Liqueur, Lime

### BIG BEN

Beefeater Gin, Chambord, Apple Juice, Lime Juice, Granadine

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