



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 Cuvée Rosé Brut | 69

PER PERSON with TEA & BOTTOMLESS PROSECCO* | 75

DESSERTS

PUMPKIN MOUSSE

with vanilla sponge, raspberry gel

FRESH FRUIT TART

with crème patisserie, Oreo crumble, fresh berries

CHOUX BUN

with white chocolate & mascarpone whipped chantilly cream

SCONES

with homemade seasonal jam & clotted cream

SAVOURY

BRATWURST SCOTCH EGG

with pea protein, piccalilli sauce

FALAFEL

with hummus, mustard cress

BRATWURST SAUSAGE ROLL

with pea protein, beetroot, red pepper pesto

SANDWICHES

BRIDGE ROLL

Coronation Chickpea

TOMATO LATERAL

Cucumber, dill cream cheese

ONION LATERAL

Tofu mayonnaise, cress

COCKTAILS

ROAST RAVEN

Kah Reposado Tequila, Bols Cacao Liqueur, Fair Pomegranate Liqueur, Pineapple Juice, Aquafaba

LA LLORONA

Kah Anejo Tequila, Mango Liqueur, Orange Juice, Grenadine, Lime Juice

DEAD END

Colonel Fox Gin, Campari, Pumpkin Puree, Cherry Mead, Sugar

GLASS OF CHAMPAGNE

LAURENT-PERRIER LA CUVÉE BRUT

LAURENT-PERRIER LA CUVÉE ROSE

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.