



Fancy a Tipple?

Join us at The Chelsea Bar and discover our brand-new cocktail menu, crafted to delight your taste buds.



Present this menu to enjoy **10% off** your bill at The Chelsea Bar.

11 CADOGAN
GARDENS
C H E L S E A

The Chelsea Garden Afternoon Tea *Vegetarian*



Tea

ENGLISH BREAKFAST

Classic, sharp and full bodied with a strong and bold palate

DARJEELING

'The champagne of teas' with floral, musky and sweet tasting notes

EARL GREY

Carefully flavoured with citrus bergamot oil native to Italy

GREEN

Harvested in the Fujian province of China bringing a delicate flavour

FRESH MINT

Immensely refreshing and intense with a tingling finish

CHAMOMILE

Gentle apple notes, delicately floral with a silky mouthfeel

Champagne Cocktail

inspired by the Saatchi gallery's 'Flowers' exhibition

BLUSH & BLOOM

Laurent-Perrier Héritage Champagne, rose liqueur-infused pink peppercorn, pink dragon fruit, bay leaves, dill syrup, lychee juice

£20



Sandwiches

Slow-cooked mushroom choux buns

Egg mayonnaise and chives on classic white bread

Hummus and rocket sandwiches on tomato bread

Cucumber with mint cream on spinach bread

Freshly baked scones

Served with strawberry jam, Chef's lemon curd & clotted cream

Pastries

Tropical crown

Raspberry cream slice

Rhubarb custard choux

Caramelised apple tart

Jaffa chocolate quenelle

£55 per person with a pot of tea of your choice

£65 per person with a glass of Laurent-Perrier Champagne

£69 per person with a glass of Rosé Laurent-Perrier Champagne

For dietary requirements and food allergies, please ask a member of our team for assistance. All prices are inclusive of VAT, a discretionary service charge of 12.5% will be added to your bill.