



# ROAST AFTERNOON TEA

Vegetarian Menu



PER PERSON with TEA | 45

with TEA and a Cocktail | 55

with TEA and a glass of Laurent-Perrier La Cuvée Brut | 55

with TEA and a glass of Laurent-Perrier Cuvée Rosè Brut | 65

PER PERSON with TEA & BOTTOMLESS PROSECCO\* | 69

---

## DESSERTS

### 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

---

## SAVOURY

### BRATWURST SAUSAGE ROLL

with pea protein, red pepper pesto

### FALAFEL

with hummus, mustard cress

### BRATWURST SCOTCH EGG

with pea protein, piccalilli sauce

---

## 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 ROSÈ, BRUT, NV

---

## COCKTAILS

### EQUINOX

Laurent-Perrier Cuvée Rosè, Pangea  
Spiced, Basil Liqueur, Strawberry &  
Vanilla Liqueur, Lime Juice

### BIG BEN

Elephant 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.