

A taste of **ROAST**

AFTERNOON TEA



PER PERSON with TEA | 49

with TEA and a Glass of Champagne | 59

with TEA and a Cocktail | 59

PER PERSON with TEA & BOTTOMLESS PROSSECCO* | 75

DESSERTS

VANILLA CHEESECAKE

with strawberry gel, gold dust

WALNUT CAKE

with chocolate cremeux, dark chocolate shavings

CHOUX

with white chocolate & mascarpone whipped chantilly cream

SCONES

with homemade seasonal jam & clotted cream

SAVOURY

TURKEY & SAGE ROAST SIGNATURE SCOTCH EGG

with cranberry ketchup

BRAISED BEEF CROQUETTES

with horseradish emulsion, mustard cress

PORK SAUSAGE ROLL

with red pepper pesto

SANDWICHES

BRIDGE ROLL

Pulled pork, apple puree, pea shoot

NORDIC SEEDED

Smoked salmon, cream cheese, lemon, dill

SWISS LATERAL

Roast beef, horseradish, rocket

COCKTAILS

PALOMA

Ocho Blanco, Grapefruit, Lime, London Essence Grapefruit Soda

LYCHEE MARTINI

Colonel Fox, Kwai Feh, Lemon, Sacred Dry

MARY PICKFORD

El Dorado 3yr, Maraschino, Pineapple, Grenadine

ESPRESSO MARTINI

Fair Vodka, Fair Cafe, Espresso, Sugar

* Bottomless Prosecco will be served for 90 minutes. Please note that certain vegetarian dishes can be altered to suit vegan requirements, please ask your server for details.

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.