



ROAST AFTERNOON TEA

Gluten Free 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 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 & clotted cream

SAVOURY

ROAST SIGNATURE PORK & SAGE SCOTCH EGG

with piccalilli sauce

BRAISED BEEF CROQUETTES

with horseradish emulsion, mustard cress

CHEESE TART

with parmesan tuille

SANDWICHES

ROAST BEEF

with horseradish, rocket

SMOKED SALMON

with cream cheese, lemon, dill

PULLED PORK

with apple puree, peashoots

GLASS OF CHAMPAGNE

LAURENT-PERRIER, LA CUVÉE, BRUT, NV

LAURENT-PERRIER, CUVÉE ROSÈ, 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

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.

A taste of ROAST

AFTERNOON TEA

Halal Menu



PER PERSON with TEA | 49
with TEA and a Mocktail | 59

DESSERTS

LEMON CAKE

with lemon confit, frosting, lemon balm

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

VEGETARIAN SAUSAGE ROLL

with pea protein, red pepper pesto

BRAISED BEEF CROQUETTES

with horseradish emulsion, mustard
cress

VEGETARIAN SCOTCH EGG

with pea protein, piccalilli sauce

SANDWICHES

BRIDGE ROLL

Coronation chicken, coriander cress

NORDIC SEEDED

Smoked salmon, cream cheese,
lemon, dill

ONION LATERAL

Tofu mayonaise, cress

MOCKTAILS

MOUNTAIN

London Essence Soda Water, Basil,
Lime Juice, Sugar Syrup

FOREST

Apple Juice, Pineapple Juice,
Cardamom Syrup

MARINE

London Essence Grapefruit Soda, Lime
Juice, Agave, Grapefruit Juice

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