



# ROAST *Afternoon Tea*

## VEGAN 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

#### LEMON CAKE

with lemon confit, frosting, lemon balm

#### FRESH FRUIT TART

with blueberry jam, Oreo crumble, fresh berries

#### CHOCOLATE MUFFIN

with cocoa cream, raspberries, corn flowers

#### SCONES

with homemade seasonal jam & clotted cream

### SAVOURY

#### CHEESE TART

with parmesan tuille

#### 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.