

The Gatsby Room
Afternoon Tea

Teas

We have partnered with JING Tea to bring you a variety of outstanding, characterful single garden teas. Lovingly produced by master growers in unique environments and meticulously stored to keep them at peak freshness, these teas have distinctive flavours and aromas shaped by where the leaves came from, and the skills and culture of those who made them.

BLACK TEA

Assam Breakfast, Assam, India

Single origin breakfast tea, rich, malty and satisfying

Organic Darjeeling 2nd Flush, Darjeeling, India

Grown in the foothills of the Himalayas with toasted hay and hops flavours

Earl Grey, Ruhuna, Sri Lanka

A rich Ceylon black tea base, with citrus notes of bergamot

Vanilla Black, Ruhuna, Sri Lanka

Soft and creamy tea with rich vanilla tones

GREEN TEA

Organic Jade Sword, Hunan Province, China

Grown among the misty mountains in a remote part of Hunan province

Dragon Well, Zhejiang, China

Velvety smooth, creamy and hazelnut sweetness

WHITE TEA

Organic White Peony, Yunnan Province, China

Refreshing with hints of rose and gooseberry

OOLONG TEA

Yellow Gold, Fujian, China

Masterfully hand-rolled with notes of meadow grass, linseed and golden syrup

HERBAL INFUSIONS

Lavender, Chamomile and Lemongrass

Lemongrass with whole chamomile flowers, orange peel and lavender

Fennel, Ginger and Peppermint

Peppermint leaf with ginger pieces and fennel seed

Whole Rosebuds

Fresh whole rosebuds slowly dried to retain essential oils, aroma and flavour

CHILDREN'S TEA

Chilled Blackcurrant and Hibiscus Infusion

Blackcurrants with dried roselle hibiscus

Rare & Seasonal Teas

OO LONG TEA

£3 supplement

Phoenix Honey Orchid, Guangdong, China

Heady and complex with exotic fruit notes

BLACK TEA

£5 supplement

Red Dragon, Yunnan, China

Grown at a high altitude with berry and malt black tea flavours

FLOWERING TEA

£3 supplement

Flowering Jasmine & Lily, Fujian, China

A bloom of green tea hand tied with jasmine and lily flowers

£3 supplement

Jasmine Silver Needle, Yunnan Province, China

Spring picked white tea buds

Cocktails

CHAMPAGNE COCKTAILS

Airmail 23

Rum, honey, lime, Champagne

Britannia 23

Gin, apricot jam, lemon, tea and honey bitters, Champagne

CLASSIC COCKTAILS

Negroni 23

Gin, campari, sweet vermouth

Old Fashioned 23

Bourbon, bitters, sugar, orange zest, cherry

NON-ALCOHOLIC COCKTAILS

Citrus Cup 15

Seedlip citrus, fresh mint, ginger and lemon, lemonade

Forest Spritz 15

Everleaf forest, lemon, elderflower, mint

Afternoon Tea

85

SANDWICHES

Truffled Egg Mayonnaise

Cress

Port and Stilton Salmon

Turkey, Stuffing and Cranberry

Honey-Roasted Ham

Piccalilli

SCONES & PASTRIES

**Freshly-Baked Plain
and Raisin Scones**

Served with Cornish clotted cream,
homemade strawberry preserve

Chestnut Montblanc Choux

Yuzu and Matcha Yule Log

**Hazelnut, Cranberry and Dark
Chocolate Tartlet**

Gingerbread Pineapple Baba

Mascarpone mousse

Mince Pies

CHAMPAGNE

with a glass of

NV Billecart-Salmon Brut 111

with a glass of

NV Billecart-Salmon Brut Rosé 120

with a bottle of

NV Billecart-Salmon Brut 225

with a bottle of

NV Billecart-Salmon Brut Rosé 295

FESTIVE FAVOURITES

Mulled Wine 20

Vegan Tea

85

SANDWICHES

Truffled Tofu Mayonnaise

Port and 'Stilton' Carrot

King Oyster Mushroom, Stuffing
and Cranberry

Agave-Roasted Parsnip

Piccalilli

SCONES & PASTRIES

Freshly-Baked Plain
and Raisin Scones

Served with vegan clotted cream,
homemade strawberry preserve

Chestnut Montblanc Choux

Yuzu and Matcha Yule Log

Hazelnut, Cranberry and Dark
Chocolate Tartlet

Gingerbread Pineapple Baba

Mascarpone mousse

Mince Pies

Children's Tea

45

SANDWICHES

Cheddar and Tomato

Cucumber and Cream Cheese

Honey-Roast Ham

Turkey and Stuffing

SCONES & PASTRIES

Freshly-Baked Plain
and Raisin Scones

Served with Cornish clotted cream
and homemade strawberry preserve

Chestnut Montblanc Choux

Yuzu and Matcha Yule Log

Gingerbread Pineapple Baba

Mascarpone mousse

*Served with a choice of herbal tea or single
estate hot chocolate.*

Please inform your Server if you have any allergies of which we need to be aware.

*Vegan. Please ask about other vegetarian options.

Prices include VAT - A discretionary 15% Service Charge will be added to your bill. All gratuities are managed independently.

Please note we are cashless.

