



Jurassic Afternoon Tea

Join us on a journey back in time when the dinosaurs roamed the earth over 200 million years ago and where gastronomy and history collide in a one-of-a-kind dining experience.

Choose from our Jurassic, Kids, Vegetarian or Gluten free with or without a glass of Charles Heidsieck Brut NV or Rosé Champagne, a glass of Wild Idol alcohol free sparkling rosé, or our Jurassic Tea Pot Tails with or without alcohol.

ALLERGY KEY

Crustaceans (C) Celery (Ce) Milk (M) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L)

Nuts (N) Molluscs (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (sd) Sesame seeds (Se)

If you have any specific dietary requirements or allergy, please let your server know. While we will do our very best to accommodate you, unfortunately we cannot guarantee that our kitchen or our suppliers are 100% allergen-free.

A discretionary 12.5% service charge will be added to your bill. Prices are inclusive of VAT.

Jurassic Afternoon Tea

£64.50 per person

£74.50 with a glass of Wild Idol

(non-alcoholic) sparkling rosé or (non-alcoholic) Tea Pot Tails

£79.50 with a glass of Charles Heidsieck Champagne Brut or Tea Pot Tails

£84.50 with a glass of Charles Heidsieck Champagne rosé

JING SELECTION

Your choice of Jing Tea

SAVOURIES

Smoked salmon & cream cheese blinis (M,E,F,G)

Brioche with roast beef, watercress & cornichons (G,E,Mu,M)

Chicken pesto & lemon mayo bun (M,E,G,Mu,Sd)

Seasonal quiche (E,G,M,S)

SCONES

Homemade white chocolate and cranberry & plain scones served with ...

Cornish clotted cream and strawberry preserve (E,M,G,S)

Homemade lemon curd squeeze tube (M,E)

Toppings: freeze dried raspberry,

freeze dried pineapple, crunchy chocolate pearls (G,E,M,S)



PASTRIES

Mango & lime crèmeux volcano eruption (M,E,S,Sd)

Dark chocolate, caramel & red currant dinosaur egg nest (M,E,S,Sd)

Raspberry & peach T-Rex footprint macaron (M,E,N,S,Sd)

White chocolate & passion fruit Jurassic mountain mousse (M,E,G,S,Sd)

Mini dinosaur biscuit & milk chocolate fossil hidden within chocolate "soil" (E,M,S,G) To share

Cream Tea

with your choice of tea £21.50

Homemade white chocolate & cranberry and plain scones served with ...

Cornish clotted cream and strawberry preserve & homemade lemon curd (E,M,G,S)

Kid's Jurassic Afternoon Tea

£39.50 per child

Dinosaur hot chocolate
with marshmallows & crunchy chocolate pearls (E,G,M,S,**sd**)

SAVOURIES

Mini hot dogs (M,E,G,**sd**)
T-Rex foot cheese straw (G, E,M)
Dinosaur jam sandwich (M, E,G)

SCONES

Homemade white chocolate and cranberry & plain scones served with ...
Cornish clotted cream and strawberry preserve (E,M,G,S)
Toppings: freeze dried raspberry,
freeze dried pineapple, crunchy chocolate pearls (G,E,M,S)



PASTRIES

Orange & strawberry jelly dinosaur
Mango & lime crèmeux volcano eruption (M,E,S,**sd**)
Dark chocolate, caramel & red currant dinosaur egg nest (M,E,S,**sd**)
Chocolate dinosaur (M,S,**sd**)
Mini dinosaur biscuit & milk chocolate fossil hidden within chocolate "soil" (E,M,S,G) To share

ALLERGY KEY

Crustaceans (C) Celery (Ce) Milk (M) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L)
Nuts (N) Molluscs (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (**sd**) Sesame seeds (**se**)
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Vegetarian Jurassic Afternoon Tea

£64.50 per person

£74.50 with a glass of Wild Idol

(non-alcoholic) sparkling rosé or (non-alcoholic) Tea Pot Tails

£79.50 with a glass of Charles Heidsieck Champagne Brut or Tea Pot Tails

£84.50 with a glass of Charles Heidsieck Champagne rosé

JING SELECTION

Your choice of Jing Tea

SAVOURIES

Truffle egg mayo sandwich (E,M,G,Mu)

Sundried tomato and cream cheese Swiss Roll (E,G,M,Sd,)

Mixed grill vegetables brioche bun (G,E,M)

Seasonal quiche (E,G,M, S)

SCONES

Homemade white chocolate and cranberry & plain scones served with ...

Cornish clotted cream and strawberry preserve (E,M,G,S)

Homemade lemon curd squeeze tube (M,E)

Toppings: freeze dried raspberry, freeze dried pineapple,
crunchy chocolate pearls (G,E,M,S)



PASTRIES

Mango & lime crèmeux volcano eruption (M,E,S,Sd)

Dark chocolate, caramel & redcurrant dinosaur egg nest (M,E,S,Sd)

Raspberry & peach T-Rex footprint macaron (M,E,N,S,Sd)

White chocolate & passion fruit Jurassic mountain mousse (M,E,G,S,Sd)

Mini dinosaur biscuit & milk chocolate fossil hidden within chocolate "soil" (E,M,S,G) To share

ALLERGY KEY

Crustaceans (C) Celery (Ce) Milk (M) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L)

Nuts (N) Molluscs (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (Sd) Sesame seeds (Se)

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Gluten Free Jurassic

Afternoon Tea

£64.50 per person

£74.50 with a glass of Wild Idol

(non-alcoholic) sparkling rosé or (non-alcoholic) Tea Pot Tails

£79.50 with a glass of Charles Heidsieck Champagne Brut or Tea Pot Tails

£84.50 with a glass of Charles Heidsieck Champagne rosé

JING SELECTION

Your choice of Jing Tea

SAVOURIES

Smoked salmon & cream cheese on gluten free bread (M,E,F,S)

Roast beef, tartare sauce in gluten free sandwich (E,Mu,M,S)

Chicken pesto & lemon mayo gluten free sandwich (M,E,Mu,Sd,S)

Gluten free Seasonal quiche (E,M,S,Se)

SCONES

Homemade gluten free cranberry, white chocolate & plain scones served with ...

Cornish clotted cream and strawberry preserve (E,M,S)

Homemade lemon curd squeeze tube (M,E)

Toppings: freeze dried raspberry,
freeze dried pineapple



PASTRIES

Mango & lime crèmeux volcano eruption (M,E,S,Sd)

Dark chocolate, caramel & red currant dinosaur egg nest (M,E,S,Sd)

Raspberry & peach T-Rex footprint macaron (M,E,N,S,Sd)

White chocolate & passion fruit Jurassic mountain mousse (M,E,S,Sd)

Mini dinosaur chocolate fossil hidden within chocolate "soil" (E,M,S) To share

ALLERGY KEY

Crustaceans (C) Celery (Ce) Milk (M) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L)

Nuts (N) Molluscs (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (Sd) Sesame seeds (Se)

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Jurassic Tea Pot Tails

£79.50 per person

£74.50 per person (non-alcoholic)

*served as an alternative to Champagne
with Jurassic Afternoon Tea*



DINO SOUR

Hayman's dry gin, white wine syrup, lemon juice,
passion fruit liquor, pineapple juice & angostura

Lyre's (non-alcoholic) gin, lemon,
passionfruit purée & pineapple juice



T-REX MEX

Hibiscus infused tequila, red wine syrup,
pineapple juice & lemon juice

Lyre's (non-alcoholic) tequila, rose syrup,
pineapple juice & lemon juice



RAPTOR BREW

El dorado 3 rum, lime, apple juice,
sugar syrup, egg white & matcha powder (€)

Lyre's (non - alcoholic), lime, apple juice,
egg white & matcha powder (€)

Jing Tea Selection

*Jing Tea is sourced from distinctive single garden teas
and tells the stories of the master producers who make them.*

JING AMPERSAND BLEND

Balanced and full bodied with rich malt
followed by a light and fragrant finish.
Refreshing and highly fortifying.

JING ROOIBOS

Gently tangy notes of Seville orange
combine with soft-textured hints of
vanilla.

JING EARL-GREY

Whole leaf Ceylon scented with
bergamot and sprinkled with cornflowers
to create a tea that delights all the senses.

JING ORGANIC YUNNAN

Needle style white tea with a beautiful
soft texture. Sweet in character with floral
notes, violet, long finishes, handmade.

JING JADE SWORD

Grown in misty mountains in China
Jiande green tea terroir. Jade Sword is a
bright and fresh tea.

JING PREMIUM GENMAICHA

Premium Organic Kabusecha
Green tea combined with roasted
brown rice.

JING JASMINE SILVER NEEDLE

Delicate flavours in which light
orchard-blossom sweetness combines
with fragrant jasmine to soft vanilla effect.

JING DARJEELING 2ND FLUSH

Premium Large black leaf Darjeeling
picked from the organic Makaibari estate.
Muscat like opening, floral, soft dry finish.

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