

Veuve Clicquot

ROAST AFTERNOON TEA

PER PERSON with TEA | 49 ❖ with TEA and a Cocktail | 59

with TEA and a glass of Veuve Clicquot Brut | 59

with TEA and a glass of Veuve Clicquot Rosè | 69

PER PERSON with TEA & BOTTOMLESS PROSECCO* | 75

DESSERTS

VANILLA CHEESECAKE

With passion fruit jelly

APPLE CRUMBLE TART

Set vanilla custard, raspberry gel

DARK CHOCOLATE ROULADE

Orange mousse, panatella & gold leaf

SCONES

With homemade seasonal jam & clotted cream

SAVOURY

ROAST SIGNATURE PORK & SAGE SCOTCH EGG

With piccalilli sauce

BRAISED BEEF CROQUETTE

With horseradish emulsion, mustard cress

PORK SAGE & ONION SAUSAGE ROLL

With Branston pickle

SANDWICHES

BRIDGE ROLL

Pulled pork, apple puree, pea shoot

BAGEL

Smoked salmon, cream cheese, lemon, dill

SWISS LATERAL

Roast beef, horseradish, mayonnaise, rocket

GLASS OF CHAMPAGNE

VEUVE CLICQUOT BRUT YELLOW LABEL, NV

VEUVE CLICQUOT ROSÈ, NV

COCKTAILS

QUEEN OF THE TROPICS

Kah Blanco Tequila, Mango & Passion Fruit Puree, Orange Juice and Pineapple & Champagne foam

FROSTED ORCHARD

Colonel Fox Gin, Italicus, Pink Grapefruit Juice, Orange & Fig Soda

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.