

# A taste of **ROAST**

## AFTERNOON TEA

GLUTEN FREE



PER PERSON with TEA | 45

with TEA and a Glass of Champagne | 49

with TEA and a Cocktail | 49

PER PERSON with TEA & BOTTOMLESS PROSECCO\* | 65

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### DESSERTS

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#### LEMON CAKE

with lemon confit, frosting, lemon balm

#### CHOCOLATE MUFFIN

with cocoa cream, raspberries,  
corn flowers

#### FRESH FRUIT TART

with blueberry jam, Oreo crumble,  
fresh berries

#### SCONES

with homemade seasonal jam &  
clotted cream

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### SAVOURY

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#### TURKEY & SAGE ROAST SIGNATURE SCOTCH EGG

with cranberry ketchup

#### BRAISED BEEF CROQUETTES

with horseradish emulsion,  
mustard cress

#### CHEESE TART

with parmesan tuille

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### SANDWICHES

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#### ROAST BEEF

with horseradish, rocket

#### SMOKED SALMON

with cream cheese, lemon, dill

#### PULLED PORK

with apple puree, peashoots

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### COCKTAILS

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#### PALOMA

Ocho Blanco, Grapefruit, Lime, London  
Essence Grapefruit Soda

#### LYCHEE MARTINI

Colonel Fox, Kwai Feh, Lemon,  
Sacred Dry

#### MARY PICKFORD

El Dorado 3yr, Maraschino,  
Pineapple, Grenadine

#### ESPRESSO MARTINI

Fair Vodka, Fair Cafe, Espresso, Sugar

\* Bottomless Prosecco will be served for 90 minutes. Please note that certain vegetarian dishes can be altered to suit vegan requirements, please ask your server for details.

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.