



OFFICIAL COFFEE

**LAVAZZA**

TORINO, ITALIA, 1895

# 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

### BERGAMOT, MANGO, PASSION FRUIT & LEMON CREMÓ

Blackcurrant and blueberry jelly,  
hazelnut crumble

### 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 Tequilla, Mango & Passion  
Fruit Puree, Orange Juice and Pineapple &  
Champagne foam

### SIP AND SERVE

Torres 10yr, Lillet Blanc, Limoncello,  
Pineapple Juice, Lemon Juice, Sugar, Soda  
Water

### ESPRESSO MARTINI

Fair Vodka, Fair Cafe Liqueur, Double  
Espresso, Sugar Syrup

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.