



KINARA

CHAL BY THE SHORE
FESTIVE

AFTERNOON TEA MENU

WELCOME TO CHALBY THE SHORE

We invite you to indulge in our Indian-inspired afternoon tea. Here, traditional Western afternoon tea techniques are seamlessly blended with the rich, aromatic flavours of Indian cuisine, offering a truly unique and captivating experience.

Thoughtfully crafted by our chefs Tanuj and Narayan, last year's winners of Bake Off: The Professionals 2024, our menu showcases an array of dishes infused with spices and tastes from diverse regions of India.

Drawing on a deep knowledge of spices and cherished food memories, our chefs have masterfully created perfect pairings that celebrate the union of both culinary traditions.

To complement our delectable dishes, we've partnered with tea specialists Jing to offer a unique selection of over 17 different varieties of teas to pair with the food.

Welcome to an afternoon of elegance, flavour, and exceptional tea.



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Please note adults need around 2000 kcal a day
Kindly advise your server should you have any food allergies or dietary requirements.
Please note that a discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT at a prevailing rate. Please note, we reserve the right to alter prices and menu content due to fluctuating conditions.

AFTERNOON TEA

Classic Afternoon Tea with unlimited fragrant tea and coffee selection: £55

Champagne Afternoon Tea accompanied by a glass of Laurent Perrier Brut: £70

SAVOURY

CURRIED DEVON CRAB

Lemon gel | nigella seeds | charcoal brioche
(285 KCal) (Crustacean, Gluten, Dairy, Egg)

ROASTED TURKEY BREAST

Cranberry jam | cream cheese
176 Kcal (Dairy, Gluten)

DAHI PURI

Semolina shell filled with spiced chickpea | sweetened yogurt and tamarind sauce | mint sauce
(275 kCal)(Dairy, Gluten)

ALOO BONDΛ

Golden potato dumplings delicately coated in gram flour, infused with aromatic carom seed
(158 kCal)(Mustard)

ALOO PANEER PUFF

Puff pastry filled with tandoori cottage cheese and potato | sautéed bell peppers | kadai masala
(275 kCal)(Dairy, Gluten, Egg)

DESSERTS

CARMELIA CHOCOLATE, HIMALAYAN SALTED CARAMEL CUBE

(305 kCal)(Egg, Dairy, Soya, Gluten)

PISTACHIO, RASPBERRY AND ROSE CAKE

(185 KCal) (Nuts, Egg, Dairy, Soya)

BLACKBERRY AND CHAI SPICE BABA

(386 kCal)(Egg, Dairy, Gluten)

CARDAMOM AND CLEMENTINE TART

(235 kCal)(Egg, Dairy, Gluten, Soya)

GINGERBREAD SPICE CAKE

(212 kCal)(Egg, Gluten, Soya)

PLAIN AND CANDIED FRUIT & FENNEL SEED SCONES

(187 kCal)(Egg, Dairy, Gluten)

STRAWBERRY AND FIGS JAM, DARJEELING TEA JELLY AND CLOTTED CREAM

(187 KCal) (Dairy)

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BLACK TEAS

Organic Darjeeling 2nd Flush – Barnesbeg, Okayti & Pussimbing Estates, Darjeeling, India

Grown in the foothills of the Himalayas this tea encapsulates the freshness of the Darjeeling hills, thick with lush vegetation, and the warm summer season. A highly aromatic tea with grape sweetness, toasted hay and hop notes – the perfect afternoon pick me up. Organic Darjeeling 2nd Flush perfectly paired with fruit or plain scones with lashings of cream and jam but also for savoury sandwiches.

Chai – Assam, India

Inspired by the masala Chai we have enjoyed on the streets of Kolkata, we use our Assam Breakfast black tea as the base with an aromatic blend of ginger, cinnamon and cardamom for a warming and indulgent tea. Chai is perfect for an early evening comforter with its warming notes of cinnamon and cardamom. Ideal match for cakes with these flavour profiles.

Assam Gold - Assam, India

The abundant, golden-coloured buds are the highest grade and contribute to the rich, honeyed, and toasty flavour of this single garden Assam tea.

Red Dragon - Yunnan, China

A unique black tea crafted using an imported tea cultivar from Taiwan that is normally used to make oolong tea. Grown in agriculturally organic tea gardens, it has a distinct tropical fruitiness from the cultivar and a complex, aroma and taste from the high-mountain terroir.

WHITE TEA

Jasmin Silver Needle - Fujian, China

The youngest, sweetest tea buds are carefully plucked and withered slowly in the sun to create a pure, silver-needle white tea. Before being traditionally scented with fresh, whole jasmine flowers over five consecutive nights.

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OOLONG TEAS

Ali Shan – Chenjia Garden, Ali Shan, Taiwan

A buttery Taiwanese oolong tea: refreshing, sappy and with notes of strawberry and pear. An outstanding expression of high mountain oolong tea, grown in the lofty heights of one of Taiwan's most breathtaking national parks. Ali Shan perfect to sip throughout the day with its delicious notes of cream, biscuit and stone fruit. Perfect with buttery pastries.

Phoenix Honey Orchid – Shuangji Garden, Guangdong, China

A dark, roasted oolong from China's majestic Phoenix mountains. The 'honey orchid' variety is crafted using one of the oldest in the region. Fragrant and complex with fruity notes of orange with vanilla and honey. Phoenix Honey Orchid perfect to drink alongside fruit-based patisserie.

Organic Wuyi Oolong - Fujian, China

Produced in mineral-rich soils and abundant in flavour and complexity, this tea is skilfully made by masters in Wuyi, the historical centre of China's oolong production. Rich and autumnal flavours, with fragrant notes of rose and peach, have been teased out.

GREEN TEAS

Organic Jade Sword - Hunan, China

Refreshing green tea from an organic garden that sits 800m up in the mountains of Hunan, China. Misty conditions here protect the bushes from too much sunlight and prevent bitterness. The perfect introduction to green tea as it should be.

Organic Sencha - Japan

Sencha translates to Japan's most famous green tea. It is crafted using hot steam to enhance the leaves' rich, vegetal tastes and deep green colour. Rounded and refreshing, with lots of grassy flavour and sweet vegetal notes.

Organic Darjeeling 1st Flush - Darjeeling, India

Grown at high altitudes surrounded by mist, the tea is protected by harsh sunlight, resulting in exceptionally fresh leaves with superb aromas and textures. Honey and fruit notes in a crisp and clear black tea with a rounded, satisfying, and quenching finish.

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HERBAL INFUSIONS

Lemongrass & Ginger – Thailand & Nigeria

A clear expression of two simple, natural ingredients: real lengths of lemongrass and dried ginger, creating an invigorating and spicy blend that warms and uplifts the spirit. Lemongrass & Ginger is perfect to add a zing into your day, the ideal way to start your morning.

Rooibos - Cederberg, South Africa

All rooibos is grown only in the Cederberg mountains north of Cape Town, South Africa. It's a herbal, so caffeine-free, but processed similarly to black tea being fully oxidized with notes of vanilla and Seville orange.

Whole Peppermint Leaf - Bavaria, Germany

Whole leaves of peppermint. Picked and dried slowly to retain their essential oils, for an intense menthol taste and aroma.

Raspberry & Rose - Poland & Morocco

A stunning fruit and floral tea with a subtle perfume of whole rosebuds, tart raspberry pieces, and deliciously floral osmanthus. This pink-hued infusion feels jammy on the palate and is complemented by the gently sour, fruit character. Delivering complexity and elegance with a delicately floral finish.

Organic Whole Rosebuds - Morocco

A delicate and enchanting infusion, with an intense floral aroma and smooth, sweet taste. Whole rosebuds are simply picked when fresh and slowly dried to retain essential oils, aroma, and flavour. The leaf gives a gentle complexity to this highly floral infusion.

Sparkling Jasmine Pearls - Fujian, China

JING's delicious sparkling tea will take you on a moreish taste journey. You'll find heady jasmine aromas with a smooth and refreshing green tea depth, subtle fruit notes, hints of honey, and a dry texture. Crafted using Jasmine Pearls green tea, slowly infused in cold, filtered water to bring out the perfect balance of rounded green tea body and high floral aromas. The liquid is then delicately carbonated to give a soft, gently sparkling finish.

HOMEMADE BLEND

Kinaara Kahwa

Kinaara Kahwa presents a traditional, homemade tea blend inspired by the classic Kashmiri Kahwa. This signature blend features a base of Assam Gold tea, enriched with aromatic spices such as cinnamon, cloves, green cardamom, and fennel. Infused with fragrant rose petals and a mix of nuts including walnuts, almonds, and pistachios enrich the tea, which is then finished with a delicate touch of saffron.

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CHAMPAGNE BY THE GLASS

Laurent-Perrier Brut:

Glass: £25 | Bottle: £125

Laurent-Perrier Rosé:

Glass: £30 | Bottle: £150

Moët & Chandon Grand Cuvée

Bottle: £175

SOFT DRINKS

London Essence Tonic 200ml 28 kcal £4.00

London Essence Ginger Ale 200ml 20 kcal £4.00

Coke 200ml 42kcal £4.00

Diet Coke 200ml 0.4 kcal £4.00

Lemonade 200ml 18 kcal £4.00

Soda Water 200ml 0 kcal £4.00

Hildon Still, Sparkling Water 750ml 0 kcal £5.50



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