

GALLERY

AFTERNOON TEA

We are delighted to welcome you to Gallery at The Savoy. Our afternoon tea menu is inspired by our rich culinary heritage; drawing influence from the classic flavours first used by our chefs over 135 years ago, reimagined for today. Indulge in an elegant selection of finely crafted pastries, savouries, and signature teas.

Thank you for joining us to celebrate this new chapter of afternoon dining at The Savoy.

SAVOY

AFTERNOON TEA

A Selection of Traditional Sandwiches & Savoury Bites

821kcal

Sandwiches

English Organic Cucumber | Lemon Emulsion | Spinach Bread **B**

Burford Brown Egg Mayonnaise | White Bread **C**

Traditional Coronation Chicken | Macerated Raisins | Granary Bread **C**

Scottish Smoked Salmon | Yuzu and Dill Cream Cheese | Rye Bread **C**

Savoury Bites

Asparagus | Graceburn Cream | Tartlet **C**

Rhug Estate Beef | Horse Radish | Yorkshire Pudding **E**



AFTERNOON TEA

Seasonal Handmade Afternoon Tea Pastries & Signature Savoy Cakes

1172kcal

Strawberry & Cream

Kent Strawberries Compôte | Bourbon Vanilla Cream | Victorian Sponge 

Pink Grapefruit Tartlet

Grapefruit Medley | Citrus Chantilly | Sweet Shortcrust 

Chocolate & Hazelnut Cake

Gianduja Cake | Maldon Salt Caramel | Crumble 

Coconut & Lime Pebble

Coconut Mousse | Crunchy Sponge | Lime Gel 

Freshly-Baked Scones

Cornish Clotted Cream | Strawberry Jam | Lemon Curd 

90

With a Glass of

Laurent-Perrier Héritage 115

Laurent-Perrier Cuvée Rosé 120

Nyetimber Classic Cuvée NV 110

Nyetimber Rosé NV 115

Nyetimber Cuvée Chérie Demi Sec 120



AFTERNOON HIGH TEA

A Selection of Traditional Sandwiches & Savoury Bites

821kcal

Sandwiches

English Organic Cucumber | Lemon Emulsion | Spinach Bread **(B)**

Burford Brown Egg Mayonnaise | White Bread **(C)**

Traditional Coronation Chicken | Macerated Raisins | Granary Bread **(C)**

Scottish Smoked Salmon | Yuzu and Dill Cream Cheese | Rye Bread **(C)**

Savoury Bites

Asparagus | Graceburn Cream | Tartlet **(C)**

Rhug Estate Beef | Horse Radish | Yorkshire Pudding **(E)**

High Tea

Seasonal Asparagus | Burford Poached Egg | Wild Garlic
Sourdough Crumb | Truffle 212kcal **(C)**

or

Riverford Organic Courgette | Lemon Gel | Ver Jus 154kcal **(A)**

AFTERNOON HIGH TEA

Seasonal Handmade Afternoon Tea Pastries & Signature Savoy Cakes

1172kcal

Strawberry & Cream

Kent Strawberries Compôte | Bourbon Vanilla Cream | Victorian Sponge ©

Pink Grapefruit Tartlet

Grapefruit Medley | Citrus Chantilly | Sweet Shortcrust ©

Chocolate & Hazelnut Cake

Gianduja Cake | Maldon Salt Caramel | Crumble ©

Coconut & Lime Pebble

Coconut Mousse | Crunchy Sponge | Lime Gel ©

Freshly-Baked Scones

Cornish Clotted Cream | Strawberry Jam | Lemon Curd ©

105

With a Glass of

Laurent-Perrier Héritage 130

Laurent-Perrier Cuvée Rosé 135

Nyetimber Classic Cuvee NV 125

Nyetimber Rosé NV 130

Nyetimber Cuvée Chérie Demi Sec 135

WHAT IS THE CLIMATE IMPACT OF THIS MENU?

We are proud to be working with Klimato to measure and reduce the climate impact of the food we serve. By climate labeling our dishes, we hope we can help create awareness and guide you towards environmentally responsible food choices.



Food rating (A–E) reflects the climate impact based on the carbon footprint of a standard 400g meal. CO₂e data is provided by our sustainability partner Klimato. Read more about the data and calculations behind the climate labels on www.klimato.se.

Carbon labeled by **Klimato**

INTRODUCING JING JASMINE PEARLS SPARKLING TEA

Showcasing the power of people and nature working in harmony, this deliciously intriguing drink 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.

Celebrate the moment with something truly special.

- JING

THE SAVOY & JING EXCLUSIVE DARJEELING COLLECTION



On a quest to find the ultimate tea for Afternoon Tea, The Savoy & JING Tea journeyed to the misty foothills of the Himalayas to Darjeeling – famed producer of ‘The champagne of teas’.

The unique terroir and craftsmanship of Darjeeling produces teas with a distinctive character and inherent quality that cannot be replicated anywhere else in the world.

Inspired by the sheer variety of flavours within Darjeeling teas, The Savoy are showcasing definitive examples of two distinctive styles - taking you on the journey to experience the best of this treasured origin.

Organic Darjeeling 1st Flush

Darjeeling, India

Fragrant | Sweet | Reviving

A spring-picked black tea that's crisp and quenching with notes of grape skin and honey. It's a highly floral batch with distinct fruitiness and a classic China character. Satisfying and refined – perfect for a late morning or afternoon pick-me-up.

Darjeeling Moonlight

Turzum, Darjeeling, India

Aromatic | Syrupy | Complex

A black tea that's light and highly fragrant with notes of fruit and a delicate infusion. Combining complex floral aromas and a deeply refreshing taste, it's truly a classic of afternoon tea.

THE SAVOY TEA SELECTION

Black Tea

The Savoy Breakfast Tea

India – A full-bodied and rich with honeyed malt flavour and subtle notes of fruit and spice. A rousing breakfast style tea, perfect with milk.

The Savoy Afternoon Tea

India & Sri Lanka – A classical combination of rich malty black tea from Sri Lanka enlivened with the fruitiness of Darjeeling Second Flush.

Decaffeinated Ceylon

Ruhuna, Sri Lanka – A rich and supremely smooth breakfast tea, without the caffeine.

Red Dragon

Yunnan, China – Syrupy with plenty of fruit notes and hints of sweet spices and milk chocolate.

Earl Grey

Assam, India – Smooth Assam tea lifted with fragrant and zesty bergamot.

Vanilla Black

Ruhuna, Sri Lanka – A soft and creamy tea, rich with sweet vanilla tones.

Chai Tea

India – A rousing traditional blend, with delicate and whole exotic spices matched with cinnamon, cardamom and ginger spices.

Green Tea

Dragon Well

Zhejiang, China (seasonal) – An authentic, organic Dragon Well: unmistakably roasted, nutty and creamy.

Gyokuro

Shizuoka, Japan – Japan's most prestigious green tea. Thick, grassy and rich with umami.

Oolong Tea

Iron Buddha

Fujian, China – Stone fruit notes lead to bright, orchid aromas with unmistakable texture and depth of flavour.

Phoenix Honey Orchid

Guangdong, China – Heady and complex with exotic fruit notes and warming roasted finish.

Wuyi Oolong

Fujian, China – Rich, buttery oolong tea lifted by caramel sweetness & subtle floral notes.

White Tea

Organic Yunnan White Peony

Yunnan, China – A sweet tea, delightfully refreshing with hints of rose and gooseberry.

Jasmine Silver Needle

Yunnan, China – Sweet tea buds scented with an intense jasmine fragrance.

Fruity & Floral Premium Infusions

Blackcurrant & Hibiscus

Hungary & Nigeria – A bold herbal infusion with whole blackcurrants, berries & cracked hibiscus shells.

Flowering Tea

Flowering Jasmine & Lily

Fujian, China – Sweet and refreshing green tea, hand tied with fragrant, jasmine and lily flowers.

Herbal Infusions

Rooibos

Cederburg, South Africa – A soft and rich herbal tea, with notes of vanilla and Seville orange.

Whole Chamomile Flowers

Slavonia, Croatia – An elegant, floral and deeply soothing infusion.

Lemon Verbena

Morocco – A fresh and vivid herbal infusion, with pressed lemon and soft grassy notes.

Whole Peppermint Leaf

Bavaria, Germany – An intensely refreshing herbal tea: whole peppermint leaves picked & dried.

All prices are inclusive of VAT. A suggested discretionary 15% service charge will be added to your bill.

Please let your server know of any food allergies and/or special dietary requirements.

We are happy to provide you with all food allergen, product and nutritional information.

THE SAVOY AFTERNOON TEA

Traditional / Vegetarian / Plant-Based Afternoon Tea **90**

With a Glass of Laurent-Perrier Héritage	115
With a Glass of Laurent-Perrier Cuvée Rosé	120
With a Glass of Nyetimber Classic Cuvée NV	110
With a Glass of Nyetimber Rosé NV	115
With a Glass of JING Jasmine Pearls Non-Alcoholic Sparkling Tea	100

Children's Traditional Afternoon Tea **45**

Traditional / Vegetarian / Plant-Based Afternoon High Tea **105**

With a Glass of Laurent-Perrier Héritage	130
With a Glass of Laurent-Perrier Cuvée Rosé	135
With a Glass of Nyetimber Classic Cuvée NV	125
With a Glass of Nyetimber Rosé NV	130
With a Glass of JING Jasmine Pearls Non-Alcoholic Sparkling Tea	115

Additional Glasses

Laurent-Perrier Héritage	25
Laurent-Perrier Cuvée Rosé	30
Nyetimber Classic Cuvée NV	20
Nyetimber Rosé NV	25
Nyetimber Cuvée Chérie	25
Laurent-Perrier Blanc de Blanc	43 / 195 per bottle
Laurent-Perrier Grand Siècle	375 per bottle