

AFTERNOON TEA MENU

Selection of Sandwiches

Lapsang Souchong Smoked Scottish Salmon Organic Egg Mayonnaise, Black Truffle and Chives Poached Chicken with Soft Herb Mayonnaise and Crème Fraîche Classic Cucumber

Lemon and Blueberry Scones

Served with Cornish Clotted Cream, Selection of Jams and Salted Pistachio and White Chocolate Ganache

Afternoon Tea Delights

English Strawberry and Custard Tartlet, Eldelflower Chantilly Valrhona Chocolate and Peanut Opera Choux with Salted Pistachio Cream, Black Cherry Compote Peach and Lemon Pavlova, Raspberry Ganache, Almond Cream

£70

With a glass of Nyetimber Brut £83 With a glass of Nyetimber Rosé £93

For further information on food allergens, please ask one of our team members. All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.

AFTERNOON TEA DELIGHTS

by Mauro and Daniel

English Strawberry and Custard Tartlet, Eldelflower Chantilly

A rich strawberry and mint jam, accompanied by a smooth vanilla pastry cream. Made with fresh strawberries from farms in Kent and topped with a refreshing elderflower Chantilly.





Valrhona Chocolate and Peanut Opera Banana Crémeux

A decadent opera cake with dark chocolate ganache, almond and chocolate Victoria sponge, salted peanut caramel sauce, topped with a banana and lemon Cremeux.

Choux with Salted Pistachio Cream, Black Cherry Compote

A crunchy top and a luscious filling of pistachio cream and tangy English black cherry compote, topped with Vanilla Chantilly and a salted Sicilian pistachio praline.





Peach and Lemon Pavlova, Raspberry Ganache, Almond Cream

A crisp meringue case filled with a smooth almond cream and a refreshing compote of peach infused lemon verbena, topped with a raspberry whipped ganache.