

The Malt

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All prices include VAT. A discretionary 12.5% service charge will be added to your bill

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## ***AFTERNOON TEA at The Malt Lounge***

Cream Tea £23  
Plain and Matcha & cranberries scones, strawberry jam, Cornish clotted cream, along with a choice of our teas

Afternoon Tea along with a choice of our teas £60  
Add pot of Gyokuro Japanese Tea £65  
Add glass of Akashi Tai Junmai Sparkling Sake £70  
Add glass of Veuve Clicquot Yellow Label Brut, Champagne £80

Brioche – seared tuna, avocado, miso dressing  
Chicken katsu sando  
Smoked salmon blinis – celeriac, apple, and wasabi remoulade  
Quail’s Scotch egg – Japanese mustard mayo  
Avocado, bell pepper and asparagus futomaki

Matcha & pistachio opera  
Passion fruit & yuzu Swiss roll  
Sakura-do Patisserie Tokyo trio:  
“mini choux, strawberry mousse, and yuzu bomb”

Plain and Matcha & cranberries scones, strawberry jam, Cornish clotted cream



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## **TEA SELECTION**

### **GREEN PEARL OKUMIDORI GYOKURO**

#### **ICHIBANCHA 2021**

**Add £15**

Nakai Gardens Kyoto Japan Batch #8 (15kg). Gyokuro is the very highest appellation of Japanese tea. From Okumidori varietal tea plants, giving it a particularly smooth texture. The vegetals are sweet, the shading was extended to 27 days, so the umami is never-ending.

### **MATCHA GREEN VELVET LALANI & CO**

#### **ORGANIC SINGLE ORIGIN**

Lalani & Co's top-grade organic matcha from the Sae Midori single cultivar. Pure spring season matcha picked from family-run gardens in Kyushu. Shade grown for 21 days and milled by stone.

USUCHA MATCHA

1.5gr of Matcha, 100ml of water: Traditional Matcha serving

### **CRAFT HOJICHA NIBANCHA 2020 HARIMA-SAN GARDEN KYOTO**

#### **JAPAN**

Very famous pure Japanese classic Green Tea from Komakage & Yabukita varietals, heavily roasted over hot sand.

### **KAMAIRICHA 2021 ICHIBANCHA 2021 MIYAZAKI GARDEN**

#### **GOKASE JAPAN BATCH 210901 (30KG)**

While almost all the green teas from Japan are steamed, a few are made by dry heating. These are called kamairicha. This Yabukita varietl kamairicha has lively notes of sweet, roasted vegetables like sugar snaps, pak Choi, and chard, with slight popcorn hints.

### **OKUMIDORI KABUSECHA ICHIBANCHA**

#### **2021**

Henta Family Garden Kagoshima, Japan Batch: 18033 (200kg). An expressive single varietal from the Henta family garden in Japan. Full of spring green vegetal notes and umami.

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## **TEA SELECTION**

### **L&CO WITH KAPKOROS DRY SEASON 2021**

*The Silver Buds is an exceptional white Tea. Creamy with almond notes, a gentle expression of fruits, berries, flowers with hints of liquorice. Enjoy the first vintage of a new white tea, first developed by Lalani & Co*

### **BLACKCURRANT & HIBISCUS INFUSION**

*Vivacious blend of juicy blackcurrants and dried roselle hibiscus, eliciting a balanced infusion which is naturally bursting with bold flavour and a gentle tartness*

### **PEPPERMINT TEA**

*Herbal tea, intensely refreshing, whole peppermint leaves picked and dried.*

### **EARL GREY TEA**

*An invigorating Ceylon black tea lifted by fresh and exuberant citrus. For supreme texture and flavour, a touch of natural bergamot extract tempers the tea's inherent richness.*

### **JASMINE TEA**

*White tea, delicate, scented with whole, natural jasmine flowers. The best single origin tea from the spring crop in cold-store until the summer, then leaves are hand-tied with beautiful natural flowers by skilled artisans.*

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## SAKE

*For our Japanese Sake we have selected a house in the traditional heartland of Japanese Sake Breweries; Hyogo Prefecture. The water here is perfect for brewing and it is also the home of the so-called 'king of rice': Yamada Nishiki.*

*Akashi-Tai Japanese Sake offer us a premium and wide range of very high-quality sake. They recommend for the most part serving their sake chilled and in a western environment in a wine glass.*

### ***Akashi-tai Honjozo Genshu Tokubetsu***

*100ml Bottle*

*pink grapefruit, beeswax, and white floral undertones on the nose  
a creamy, rich palate with tropical fruit flavours balance  
by a subtle umami note*

*a clean and long finish 19% 17 115*

### ***Akashi-tai Daiginjo genshu***

*sweet banana, honey, and floral undertones on the nose  
this floral fruity sake has delicate flavours of white flowers and pears  
with a slight hint of white pepper*

*finishes nicely with a lemony acidity. 17% 19 128*

### ***Akashi-tai Junmai daiginjo genshu***

*well pronounced nose with melon, peach, green grass  
superbly balanced on the palate evoking peach, tropical fruits  
particularly papaya and crystallised fruit notes as well*

*very subtle umami on a long-lasting finish 16% 22 142*

### ***Akashi-tai Junmai ginjo (Sparkling)***

*notes of citrus, peach and melon on both nose and palate*

*easy drinking and gently fruity with a clean finish. 7% 18 58*

### ***Akashi-tai Shiraume ginjo umeshu***

*notes of dried fruit, dates, cherries and plums on both nose and palate  
sweet with rich prune and almond flavour*

*leading to a refreshing clean finish 19% 15 68*

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