

AFTERNOON TEA

£55pp | Monday - Friday | 14:30-16:30



SIGNATURE

savoury

DUCK & WAFFLE

duck rillette, egg yolk purée, melba toast waffle

EGG & CRESS

watercress purée, pan-fried brioche soldiers

OAK-SMOKED SALMON SANDWICH

horseradish mayo, lemon

CUBANO

ham, Comté, cheddar, pickles, American mustard, mojo sauce, brioche

CORONATION CHICKEN SANDWICH

curried mayo, lime

VEGETARIAN

savoury

WANNABE DUCK & WAFFLE

egg yolk purée, melba toast waffle

EGG & CRESS

watercress purée, pan-fried brioche soldiers

COMPRESSED WATERMELON SANDWICH

white balsamic, horseradish mayo, lemon

VEG CUBANO

Comté, cheddar, American mustard, pickles, mojo sauce, brioche

CUCUMBER SANDWICH

cream cheese, fine herbs

sweet

DARK CHOCOLATE DELICE

chocolate mousse, génoise sponge

RASPBERRY TARTE CITRON

scorched meringue

JAFFA MACARON

orange dark chocolate, almonds

STICKY TOFFEE WAFFLE

caramel Chantilly cream

SCONES

strawberry jam & clotted cream

PREMIUM TEA SELECTION

ROSEBUDS

Whole rosebuds with a delicate aroma and a naturally calming, caffeine-free infusion.

LYCHEE & ROSE NOIR

Fragrant black tea with soft floral notes and natural lychee sweetness.

JADE OOLONG

Smooth Taiwanese oolong with fruity, citrusy notes and a hint of bamboo.

WILD ROOIBOS

Naturally caffeine-free with a rich, earthy flavour and notes of vanilla and sandalwood.

LAPSANG SOUCHONG

Bold and smoky black tea, traditionally smoked over pine wood from Fujian.

EARL GREY

Bergamot tea made with Calabrian oil, offering bright citrus aroma and a smooth, lingering, velvety finish.

ENGLISH BREAKFAST

A lively, full-bodied blend combining Kenyan depth, Rwandan smoothness and Assam maltiness, with rich notes of malt, fig and cocoa.

Executive Chef Jonathon Bowers

Gluten free Vegetarian Can be made Vegan

Please direct any enquiries related to food allergies or intolerance to your server. We do our best to adapt our dishes to accommodate dietary needs & restrictions, however items may be exposed to traces of allergens during preparation. A discretionary 15% service charge will be added to the bill.

COCKTAILS

MIDDAY SQUEEZE 13

Sipsmith Sloe gin / Cocchi Vermouth di Torino Rosso /
lemon and grapefruit oleo saccharum / grapefruit soda
Refreshing spritz served over ice.

WILD BLOOM 13

wild berry tea infused Still G.I.N. / Crème de Cassis / lavender cordial /
Angostura orange bitters / lemon juice
Served long over crushed ice. A garden party in a glass.

JASMINE ROYALE 13

Still G.I.N. / Maraschino cherry / Chambord /
lemon juice / jasmine tea / lemonade
Served long over ice. Fruity, fizzy, and likely to cause a scene.

MOCKTAILS

SPILL THE TEA 11

Crossip Rich Berry / Earl Grey tea / strawberry jam /
lemon juice / French Bloom rosé
Served long over ice. All drama, no proof.

GARDEN HEAT 11

Crossip Blazing Pineapple / honey & dill cordial / elderflower /
ginger beer / jalapeño
Shaken and strained. A garden party with a kick.

ROSÉ ALL DAY 10

Franklin & Sons rose lemonade / light tonic / raspberry syrup
Served short over ice. Refreshing and punchy.

CHAMPAGNE

glass

NV VEUVE CLICQUOT "YELLOW LABEL" BRUT, REIMS 15

NV VEUVE CLICQUOT, BRUT ROSÉ, REIMS 15

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