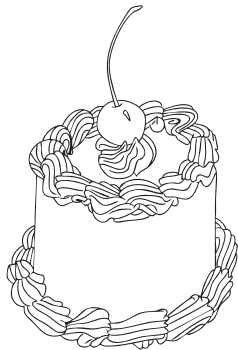


London

by
LILY VANILLI



£48pp
(Includes a hot beverage of your choice)

Savoury Stories

Gilda

Spanish olives, anchovy and pickled chilli

Parmesan Gougères

Light, airy puffs of parmesan choux
with freshly grated parmesan

Savoury Scones

Feta, cheddar, and mozzarella scones,
with lightly pickled cucumber and dill

Crispy Confit Potatoes

With light, whipped crème fraîche,
delicately smoked salmon and caviar

Sweet Tales

Crème Brûlée Basque Cheesecake

Our silky and decadent cheesecake, with caramelized
brûlée top. Served with house-made seasonal compote

Tiramisu Tart

A crisp chocolate pastry, filled with coffee-brandy
soaked savoiardi biscuit, mascarpone and custard
tiramisu cream and coffee caramel,
dusted with cocoa powder

Lily Vanilli Scones

Our famously fluffy, light scones (with or without fruit)
With clotted cream and house-made seasonal compote

The Cake

A super light, fluffy vanilla sponge, bursting with
raspberry and piped in Lily Vanilli's signature style

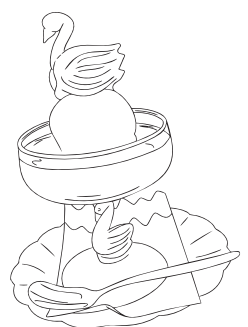
Tea Selection

Black Teas

Assam Breakfast / Earl Grey
Yunnan Black and Rose
Chai Oolong
Ali Shan / Wuyi Oolong Green
Organic Dragon Well / Organic
Sencha Organic Hojicha

White

Jasmine Silver Needle / White
Peony / Whole leaf Herbal Tea
Infusions / Whole Chamomile
Flowers / Whole Peppermint Leaf
Citrus & Warming Infusions
Lemongrass & Ginger / Rooibos



Full Gluten Free and Vegan menu available on request

LILY VANILLI

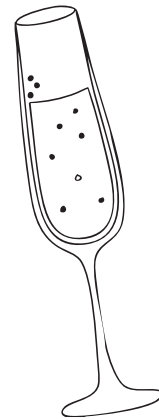
The Cocktails

From the sophistication of Mayfair to the creative pulse of Shoreditch and the bold spirit of Soho, these cocktails capture London's dynamic mixology scene. Our twists on timeless classics blend playful creativity with a London edge.

Sip on a refined Pür Royal or a bold, tropical take on the Pornstar Martini - each drink telling the story of a city that never stops innovating.

Whether under the midday sun or city lights, this menu is for those who crave discovery, excitement, and exquisite cocktails.

Pair our tea menu with these expertly crafted cocktails, available as five mini serves for £33, or enjoy a longer serve of your favourite selection:



Lily Royal

A London classic reimagined - effervescent, and indulgent, with delicate chocolate and berry notes, blending elegance with playful charm

Vodka, Cacao Blanc, Raspberry ordial topped with a champagne and garnished with fresh raspberry and white chocolate.

Chocolate Salted Espresso

Born in the 80's at London's Soho Brasserie, our bold twist on the beloved Espresso Martini blends dried fruity, sweet undertones with a subtle smokiness.

Tequila, Mezcal, Pedro Ximénez, Espresso, Salted caramel, garnished with a crunchy sesame tuile.

A Star is Born

Inspired by London's fabulous nightlife, A Star is Born reinvents the Pornstar Martini with smoky richness, vanilla, and Champagne. Bold, unexpected, and made for the spotlight.

White Rum, Passion fruit, Champagne cordial. Fino Sherry, Vanilla, garnished with a smoked bubble.

Saltburn Margarita

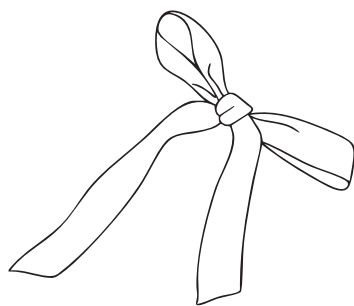
Bold and luxurious, this spicy Marg delivers a fiery kick with aromatic depth. A thrilling twist, crafted for those who love a drink as provocative as the film.

Reposado Tequila, Green chili liqueur, Cirtus, Chilli tincture, Saline, garnished with Espellette powder.

Bramble Fizz

Inspired by the berry bushes that lined the streets of the city, this refreshing blend of tangy fruit and delicate floral notes is a timeless classic, brimming with creativity and the vibrant spirit of London.

London Dry Gin, Cirtus, Elderflower, Black raspberry liqueur, Soda Water, with a Blackberry crisp.



FOUR SEASONS
HOTEL
LONDON AT TOWER BRIDGE