



THE MENU

Sandwiches

Ginger & Orange-Infused Prawn Cocktail; Mini Bun

Boosts immunity, aids digestion, reduces inflammation, naturally detoxifies

Burford Egg, Black Pepper & Rosemary; Rolled Brown Bread (v)

Improves circulation, enhances focus, boosts digestion, antioxidant rich

Peking Duck & Camomile Mayonnaise; Bao Bun

Promotes relaxation, reduces anxiety, aids sleep, soothes digestion

Goat's Cheese & Smoked Pickle; Tomato Bread (v)

High in protein, calcium-rich, enhances digestion

Urfa Chilli-Smoked Brisket & Juniper Mayonnaise; Parker House Roll

Detoxifies the body, boosts immunity, uplifts the mood

Scones

Freshly Baked Plain and Citrus & Ginger Scones (vg, gf)

served with

Cornish Clotted Cream & Bitter Orange Marmalade

Calms & focuses the mind, aids digestion

Pâtisserie

Hazelnut Financier, Mascarpone & Nougatine (v)

Supports heart health, rich in antioxidants, boosts brain function

Peach, Raspberry & Rose Torte (v)

Harmonises the mind and promotes healthy skin

Lemon & Rosemary Extra-Virgin Olive Oil Cake (v)

Heart-healthy fats, reduces inflammation, supports brain function

Strawberry Délice (v)

Rich in antioxidants, boosts immunity, supports heart health, improves skin

If you have any dietary requirements or food allergies, please let us know. However, please be aware that due to shared cooking and preparation areas, we cannot guarantee that any menu item is allergen free. Some dishes may contain small bone and shell fragments. All prices include VAT at the current standard rate. An optional 13% service charge will be added to your final bill.