



THE MARY BEALE  
RESTAURANT

## Vegan Afternoon Tea Menu

£29.50 per person

Eilles loose-leaf tea or Café du Monde coffee

***Finger sandwiches:***

*Field mushroom and pesto* GL, NU, SD

*Hummus and rocket* GL, SS, SD

*Avocado and black pepper* GL, SD

*Cucumber and mint* GL, SD

*Pesto muffin* GL, NU, SO, SD

*Warm plain and fruit scones* GL, SO, SD

*Vanilla soya cream and Tiptree strawberry jam*

*Peanut butter mousse, coconut ganache* NU, PE, SO, SD

*Salted caramel cheesecake* GL, SO, SD

*Strawberry soya cream tart* GL, SO, SD



## **Eilles Loose Leaf Teas & Café du Monde Coffee**

### **Black Tea**

Black tea is crafted to reveal the strongest and deepest flavours. The British Afternoon Tea was developed to complement the rich, dark flavours of these leaves. These black teas have been traditionally hand-crafted in small batches with great care to preserve their wonderful subtleties of flavour.

*English Breakfast*  
*Decaf English Breakfast*  
*Darjeeling*

*Lapsang Souchong*  
*Earl Grey*  
*Assam*

### **Green Tea**

Green tea has as many subtleties of flavour as the finest of wines. The best are both rare and exquisite. The minimum of processing allows the fresh, green flavour of the leaves to be maintained.

*Jasmine Blossom*  
*Green Sencha*

### **White Tea**

White tea is the least processed of all teas. Their young leaves and buds are all picked in spring and dried in the warm sunshine. They share very delicate flavours.

*Silver Needle*

### **Herbal Tea**

Herbal tea is not strictly 'tea' because all tea comes from the leaves of *camellia sinensis*. They are infusions of the leaves and stems of different herbs. These herbal infusions contain no additives or flavourings and are naturally caffeine-free.

*Chamomile*  
*Fruity Berries*  
*Rooibus*

*Ginger and Lemon*  
*Peppermint*

### **Continental Cafetière**

A blend of beans from Eastern Brazil, Northern Colombia, Kenya and from South West India. To produce a dark, rich, all-day coffee with a wonderful aroma..

