

ROAST *Afternoon Tea*

Veuve Clicquot

PER PERSON with TEA | 59 ❖ with TEA & a Cocktail | 69
with TEA & a glass of Veuve Clicquot Brut | 69
with TEA & a glass of Veuve Clicquot Rosé | 79
PER PERSON with TEA & BOTTOMLESS PROSECCO* | 85

Vegetarian Menu

SANDWICHES

BRIDGE ROLL

Coronation chickpea

BAGEL

Cream cheese, lemon, dill
& roasted pepper

ONION LATERAL

Tofu mayonnaise, cress

DESSERTS

FRESH FRUIT TART

With blueberry jam, lemon verbena
mouseline, fresh berries

FLOWER POT

Light chocolate mousse, black cherry gel &
Oreo crumble

VANILLA CHEESECAKE

With passion fruit jelly

SCONES

With homemade seasonal jam &
clotted cream

SAVOURY

BRATWURST SAUSAGE ROLL

With pea protein, red pepper pesto

FALAFEL

With hummus, mustard cress

BRATWURST SCOTCH EGG

With pea protein, piccalilli sauce

GLASS OF CHAMPAGNE

VEUVE CLICQUOT BRUT YELLOW LABEL, NV

VEUVE CLICQUOT ROSÉ, NV

COCKTAILS

QUEEN OF THE TROPICS

Ocho Blanco Tequila, Mango & Passion Fruit
Puree, Fair kumquat liqueur, Orange Juice
and Pineapple & Champagne foam

CLOVER CLUB

Colonel Fox Gin, Sacred Dry Vermouth,
Lemon Juice, Grenadine, Aquafaba

FRENCH MARTINI

Absolut Vodka, Chambord Liqueur, Pineapple
Juice

Should you require any substitutions or modifications to the items on our menu, a £5 per
Afternoon Tea charge will be added to your bill.

* Bottomless prosecco will be served for 90 minutes. It is not possible to guarantee that any product
is 100% free from any allergen due to the risk of cross contamination in our busy kitchen. (V) - vege-
tarian, (VG) - vegan, (GF) - gluten free. Be sure to inform your server if you have any allergies. Prices
are inclusive of VAT. A discretionary 15% service charge will be added to your bill.

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Vegan Menu

SANDWICHES

BRIDGE ROLL

Coronation chickpea,
coriander, cress

BAGEL

Cream cheese, lemon, dill
& roasted pepper

ONION LATERAL

Tofu mayonnaise, cress

DESSERTS

VANILLA CHEESECAKE

With passion fruit jelly

APPLE CRUMBLE TART

With set vanilla custard, raspberry gel

CHOCOLATE AND ORANGE BROWNIE

With chocolate ganache

SCONES

With homemade seasonal jam & clotted cream

SAVOURY

BRATWURST SAUSAGE ROLL

With pea protein, red pepper pesto

FALAFEL

With hummus, mustard cress

CHEESE TART

With Parmesan tulle

GLASS OF CHAMPAGNE

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