

# 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  
mousseline, 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

#### 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

#### SAVOURY

##### BRATWURST SAUSAGE ROLL

With pea protein, red pepper pesto

##### FALAFEL

With hummus, mustard cress

##### BRATWURST SCOTCH EGG

With pea protein, piccalilli sauce

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) - vegeta-  
rian, (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.

# 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

### 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

#### 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

#### SAVOURY

##### BRATWURST SAUSAGE ROLL

With pea protein, red pepper pesto

##### FALAFEL

With hummus, mustard cress

##### CHEESE TART

With Parmesan tulle

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.