

SAVOURY AFTERNOON TEA

(Requires 48 hours notice)

SANDWICHES

CROQUE MADAME ham, cheese sauce, quail egg

SCOTTISH SMOKED SALMON dill and cream cheese

CUCUMBER SANDWICH elderflower, mint, apple jam

SMOKED APPLEWOOD CHEESE fruit compote

SCONES

KALAMATA OLIVE SCONE, BASIL onion fig marmalade, mascarpone

CHAMPAGNE

Champagne Joseph Perrier NV, Cuvee Royale, 125ml glass £15.00

ALCOHOL FREE BUBBLES

So Jennie Paris, Luxury Bubbles, 0.0% alc, 375ml half bottle £27.50

LOOSE LEAF TEA

DECAFFEINATED CEYLON naturally decaffeinated to ensure the flavour remains intact, a pleasant tea to be enjoyed throughout the day

ROOBOS TEA a caffine free blend, fresh with subtle warming spice notes, a real energiser and afternoon treat

£49.00

SAVOURY SELECTION

CELERIAC OPEN SANDWICH

SAUSAGE ROLL pork and apple, garlic confit and sage

CLASSIC SCOTCH EGG

CRAB MIMOSA cucumber, peppers, masago

MANGO & KALE SMOOTHIE broccoli, apple

PERSIAN POMEGRANATE capturing the unique flavour of one of the world's oldest fruits, Persian pomegranate delivers a succulent herbal infusion

> ORGANIC JASMINE a floral, aromatic Chinese green tea, delicately scented with jasmine petals

DRAGONWELL GREEN the famous Lung Ching green tea offers a smooth, subtle flavour with a slight sweet finish, the mark of exceptional quality

SAPPHIRE EARL GREY

this rich, delicate yet full bodied black tea is given an innovate twist to the traditional earl grey recipe with bergamot and blue malva flowers

DARJEELING

the champagne of teas, darjeeling has a modern twist and delivers exceptional character and exquisite flavour

TRADITIONAL ENGLISH BREAKFAST a truly exceptional black tea, blended with three different Assam leaf, it delivers a full bodied breakfast tea

> Prices include VAT. An optional 13.5% service charge will be applied and shared between the staff. Dishes may contain traces of allergens. If you have an allergy, you must inform a member of our Restaurant team. Dishes cannot be modified