

## Afternoon Tea 50

*Including a complimentary glass of  
Champagne Laurent-Perrier “La Cuvée” Brut NV  
£10 supplement for Champagne Laurent-Perrier Rosé NV*

### Tea Selection

#### Green

##### Gyokuro

*The buds and leaves are gently  
steam-heated with pure volcanic  
water until they become marvellous,  
emerald needles delivering a score  
of blossoming white orchids, followed  
by notes of roasted Fuji apple and  
tender meringue.*

##### Jasmine Pearls

*This small, artisanal production  
is completely crafted by hand.  
The precious jasmine is plucked early  
in the morning then sculpted to the  
young, organic tea buds so as to  
nourish them of their floral perfume.*

##### Thé à L’Opera

*A distinguished green tea has been  
enriched with the subtle fragrance  
of red berries and precious spices.*

#### Theine Free Herbal Tea

##### Dream Tea

*Balance of the finest chamomile  
verbena lemongrass, mint*

##### Rouge Metis Red Tea

*Rooibos red & black fruits, mild flowers*

#### Black

##### Breakfast Tea

*A blend in the best tradition.  
Drink with or without milk.*

##### Earl Grey French

*Bergamot & royal blue flowers.*

##### Marco Polo

*Fragrances of Chinese and Tibetan  
flowers lend this a uniquely velvety taste.*

##### Darjeeling Beauty

*Rare vintage for connoisseurs.*

##### Assam First Flush

*A strong yet refined breakfast tea.*

##### Seasonal Tea

*Our selection of fresh teas  
which changes with the seasons.*

##### Fresh Mint Tea

##### Chamomile

##### Canarino

## Pre-Afternoon Tea Bite

### Smoked Tomato Brioche

## Finger Sandwiches

### Cucumber

*Greek Yogurt, Lime, Mint*

### Egg Mayonnaise

*Winter Black Truffle, Watercress*

### H. Forman’s Smoked Salmon

*Chipotle, Coriander, Spring Onions*

### Ham & Aged Cheese

*Miso Mustard Mayonnaise, Honey  
Walnuts*

### Coronation Chicken

*Spiced Mayonnaise, Chopped Nuts  
Coriander*

## Chocolate Fondue

### Shortbread

## Pastries

### Green Apple Tart

*Apple Jelly, Basil Mousse*

### Carrot Cake

*Walnuts, Cream Cheese, Cinnamon*

### Rhubarb

*Rhubarb Compote, Fromage Blanc*

### St Honoré

*Caramel Cream Roll, Vanilla  
Whipped Cream*

### Rocher

*Hazelnut Praliné, Milk Chocolate*

## Scones

### Plain & Raisin Scones

*Homemade Strawberry Jam  
Cornish Clotted Cream  
Lemon Curd*

Please inform us of any allergies and / or dietary requirements.

All prices are inclusive of VAT at the current rate. A discretionary service charge of 12.5% will be added to your bill.

**Executive Chef:** Anshu Anghotra  
**Executive Pastry Chef:** Nicolas Rouzaud