

Secrets & Spies

AFTERNOON TEA

inspired by

'Operation Mincemeat'

This unique afternoon tea pays homage to the secret history and the characters associated with the former Old War Office - today known as The OWO and home to Raffles London. The building played its part in the evolution of the Military Intelligence Service into its modern form of MI5 and MI6. 20th century spies were briefed here.

Today we want you to enjoy our little taste of espionage - designed to bring alive the history of The OWO and stories of the spies once connected with it. And, of course, to share the ingenuity of Operation Mincemeat which was a successful 1943 British intelligence deception during World War II. All our sandwiches and pastries are made with passion and plenty of seasonal British ingredients.



AFTERNOON TEA

The Old War Office building played a significant role in British history and some of the nation's most important leaders and statesmen have walked these halls, from Lord Kitchener and T.E. Lawrence to Richard Haldane and Winston Churchill - in addition to those enigmatic heroes and heroines of the Secret Service, who inspired Ian Fleming to write his numerous James Bond novels.

During the Second World War this building was a hub for intelligence activity. Candidate spies for the Special Operations Executive (SOE) were interviewed and briefed in the basement, and key agents involved in Operation Mincemeat worked here.

This audacious plot saw British Intelligence agents create an elaborate scheme to convince the Germans that the Allied forces were planning to invade Greece rather than Sicily. The plan, code-named Operation Mincemeat, involved planting forged documents on a body before setting him adrift in neutral Spanish waters, with the aim of the papers ending up in German hands. The deception worked and helped divert enemy forces from Sicily. This altered the course of the war.

Operation Mincemeat inspired both a film and an Olivier Award-winning musical comedy. And it has now inspired our Executive Chef Roger Olsson and Executive Pastry Chef RemyYvves Pugeot.

Each pastry pays homage to an element of the deception, from covert strategy to coded romance, honouring the bravery, creativity and quiet courage of those who once worked behind these doors.

**OPERATION
MINCEMEAT**
A NEW MUSICAL

AFTERNOON TEA

AMUSE BOUCHE

Montagnolo Affine Mousseline

Beetroot Kraut ~ Almond ~ Apple

(Gluten - Barley, Wheat, Egg, Milk, Soy, Sulphites, Nuts - Almonds, Celery)

SANDWICH SELECTION

Beef & Aubergine

Poppy Seed Bread ~ Brisket
~ Basil ~ Caciocavallo

(Gluten - Barley, Wheat, Milk, Soy)

Pork Loin Ham

Tomato Bread ~ Jamón Serrano
~ Tomato ~ Pepper

(Gluten - Barley, Wheat, Milk, Soy, Sulphites,
Mustard, Nuts - Cashew)

H. Forman & Son Smoked Salmon

Rye Bread ~ Candied Lime
~ Horseradish Cream ~ Trout Roe

(Gluten - Barley, Wheat, Soy, Fish, Milk)

Arlington White Egg

White Bread ~ Watercress
~ Wholegrain Mustard

(Gluten - Barley, Wheat, Soy, Egg, Mustard)

Cucumber

Wholemeal Bread ~ Mint ~ Yoghurt

(Gluten - Wheat, Barley, Soy, Milk)

Recommended Savoury Tea Pairing

Darjeeling Sparkling Tea - Supplement £5

This black tea was grown in the foothills of the Himalayas in Darjeeling, India. Harvested in the summer to develop its unique Darjeeling muscatel flavour, the tea has notes of mandarin, ginger, and wood spice and gentle, dry tannins.

SCONES

Traditional Buttermilk & Sultana Scones

Cornish Clotted Cream ~ Strawberry Jam ~ Lemon Curd

(Gluten - Barley, Wheat, Milk, Egg)

AFTERNOON TEA

CAKE TO SHARE

The Briefcase

A sculpted tribute to the briefcase at the heart of one of the war's most audacious deceptions. Roasted coffee mousse layers over malted barley sponge, enriched with dark chocolate ganache and a whisper of smoked caramel. Toasted grain notes lend a subtle, almost leathery warmth - reminiscent of leather-bound dossiers and late-night strategy.

In 1943, British intelligence concealed falsified invasion plans inside a briefcase to convince the enemy the Allies would strike Greece, not Sicily.

The deception succeeded, helping secure the real invasion. Layered, calculated and quietly powerful - a masterstroke, sealed and delivered.

Coffee Sponge ~ Barley Cream ~ Popcorn Praline ~ Chocolate

(Gluten - Wheat, Egg, Dairy, Nuts - Almonds)

PASTRIES

Four pastries trace the path of Operation Mincemeat, each one rooted in a pivotal moment of the operation and inspired by the destinations that shaped its success.

The Intelligence Room

In 1943, within a concealed intelligence room in London, a black desk telephone cut sharply through the silence. British officers gathered over marked maps and coded papers, carefully constructing Operation Mincemeat. Led by Ewen Montagu, the team devised falsified invasion plans designed to mislead Germany - a calculated deception born not on the battlefield, but at a desk. From that quiet room, with phone lines humming and strategy unfolding in measured tones, a daring operation was set in motion - one that would help alter the course of the war.

Ingredient inspiration: This pastry reflects the atmosphere of the intelligence rooms where the operation was conceived. Smoky dark chocolate evokes their intensity and shadowed secrecy, while whisky-like notes bring warmth and quiet resolve. Controlled and refined, it echoes late-night deliberations behind closed doors.

Chocolate Shortbread ~ Smoky Dark & White Chocolate

(Gluten - Wheat, Milk, Egg, Soy)

AFTERNOON TEA

The Navy

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Ingredient inspiration: This pastry draws inspiration from the Spanish shoreline where the deception surfaced. Orange blossom lends delicate floral brightness, honey adds golden warmth, and almond brings soft, nutty depth - flavours rooted in the Mediterranean.

Orange Shortbread ~ Chocolate Shell ~ Orange Blossom Mousse ~ Caramelised Almonds

(Gluten - Wheat, Nuts - Almonds, Egg, Milk)

The Unspoken Hero

Inspired by Operation Mincemeat, this pastry honours the unnamed figure at the heart of one of history's most daring deceptions. Carrying falsified invasion plans, he was set adrift at sea to persuade the enemy that the Allies would strike Greece rather than Sicily, the strategy succeeded, diverting forces and clearing the path for the true invasion.

Ingredient inspiration: Its flavours evoke the shores of Sicily itself, bright lemon, golden olive oil and fragrant basil, ingredients rooted in the island's sun-soaked landscape. Light yet expressive, the composition balances citrus clarity with herbaceous depth, reflecting the destination at the centre of the deception.

Olive Oil Lemon Curd ~ Basil Sponge ~ Basil Gel ~ Yuzu Chocolate

Gluten - Wheat, Egg, Dairy)

The Love Letter

To lend authenticity to the operation, a fictional fiancée named "Pam" was created - said to be waiting faithfully in Edinburgh. In truth, she was inspired by MI5 secretary Jean Leslie, whose photograph and handwritten letters were placed inside the briefcase. Her words gave the fabricated officer not only documents, but a history, a tenderness, and a love worth believing in.

Ingredient inspiration: A buttery shortbread base is lifted by Scottish raspberries, a subtle nod to Pam's imagined life in Edinburgh, bringing a bright, delicate sweetness that feels both familiar and convincing.

Mascarpone Mousse ~ Scottish Shortbread ~ Scottish Raspberry Jam ~ White Chocolate

(Gluten - Wheat, Milk, Soy)

PLANT - BASED

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A NEW MUSICAL

PLANT-BASED

AMUSE BOUCHE

Smoked Potato Tart

Beetroot Kraut ~ Dill ~ Apple ~ Cumin

(Gluten - Wheat, Soy, Sulphites, Celery)

SANDWICH SELECTION

Aubergine Caponata

Poppy Seed Bread ~ Tomato
~ Pine Kernels ~ Basil

(Gluten - Barley, Wheat, Soy)

Roasted Pepper

Tomato Bread ~ Roasted ~
Leek ~ Romesco Sauce

(Gluten - Barley, Wheat, Soy, Sulphites, Nuts - Cashew)

Courgette

Rye Bread ~ Pea Puree
~ Yuzu

(Gluten - Barley, Wheat, Soy)

Silk Tofu

White Bread ~ Grain Mustard
~ Watercress

(Gluten - Wheat, Soy, Mustard, Sulphites)

Cucumber

Brown Bread ~ Mint ~ Oat Spread

(Gluten - Wheat, Barley, Soy)

Recommended Savoury Tea Pairing

Darjeeling Sparkling Tea - Supplement £5

This black tea was grown in the foothills of the Himalayas in Darjeeling, India. Harvested in the summer to develop its unique Darjeeling muscatel flavour, the tea has notes of mandarin, ginger, and wood spice with gentle, dry tannins.

SCONES

Traditional Buttermilk & Sultana Scones

Vegan Clotted Cream ~ Strawberry Jam ~ Lemon Curd

(Gluten - Barley, Wheat)

PLANT-BASED

CAKE TO SHARE

The Briefcase

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Chocolate Shortbread ~ Smoky Dark & Vegan White Chocolate

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Orange Shortbread ~ Vegan Chocolate Shell ~ Orange Blossom Mousse ~ Caramelised Almonds

(Nuts - Almonds)

The Unspoken Hero

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Olive Oil Lemon Curd ~ Basil Sponge ~ Basil Gel ~ Yuzu White Chocolate

The Love Letter

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Vegan White Chocolate Mousse ~ Shortbread ~ Scottish Raspberry Jam ~ Vegan White Chocolate

(Soy)

VEGETARIAN

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SANDWICH SELECTION

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Poppy Seed Bread ~ Tomato
~ Pine Kernels ~ Basil

(Gluten - Barley, Wheat, Soy)

Roasted Pepper

Tomato Bread ~ Roasted
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White Bread ~ Watercress
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SCONES

Traditional Buttermilk & Sultana Scones

Clotted Cream ~ Strawberry Jam ~ Lemon Curd

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Mascarpone Mousse ~ Scottish Shortbread ~ Scottish Raspberry Jam ~ White Chocolate

(Gluten - Wheat, Milk, Soy)

AFTERNOON TEA

The Drawing Room Afternoon Tea

£87

A Taste Of The British Fizz

English Sparkling Afternoon Tea

Served with a glass of
NV 'Classic Cuvee' ~ Nyetimber
West Sussex ~ England

£107

English Sparkling Rosé Afternoon Tea

Served with a glass of
NV Rosé Brut ~ Nyetimber
West Sussex ~ England

£110

Prestige Champagne Afternoon Tea

NV Laurent-Perrier 'Grand Siècle' Brut Edition No. 26, Champagne, France
£157

Alcohol-Free Pairing

Served with a glass of Alcohol-Free NV Oddbird 'Blanc de Blanc'

£100

AFTERNOON TEA

Indulge With An Additional Glass Of

NV Nyetimber 'Classic Cuvee', Brut ~ £27

NV Nyetimber Rosé, ~ £28

NV Laurent-Perrier 'Grand Siècle' Brut Edition No. 26 ~ £112

NV Oddbird 'Blanc de Blanc' ~ £15

Wine Pairing Experience

£55

A selection of three wines

2023 Chardonnay 'Guinevere', Gusbourne-Bouscaut

Kent, England,

100ml served with sandwiches

2020 Pinot Noir, Ancre Hill,

Wales - England,

100ml served with sandwiches

MV Louis Roederer 'Carte Blanche', Demi-Sec Roger

Champagne, France,

100ml served with pastries & scones

We also provide children's, vegetarian, gluten free
and plant-based afternoon tea

All prices include VAT. A discretionary service charge of 15% will be added to your bill. If you have any food allergies or intolerances, please let us know before you order. As allergens are present in our kitchen and some of our ingredients have 'may contain' warnings, we cannot guarantee menu items will be completely free from a particular allergen.

TEA SELECTION

WHITE

Silver Needle ~ Supplement £2

Luxurious white tea buds combine together to produce a delicately sweet tea with hints of flowers and sweet honey.

White Apricot

A delicious blend of soft white tea with honey sweet apricot pieces. Marigold and rose petals give a refreshing floral finish in the cup.

OO LONG

Da Hong Pao

Da Hong Pao is a dark oolong grown in the Wuyi Mountains of Fujian Province, China. Delicious minerality with hints of tobacco and sweet fruits.

Oriental Beauty

Oriental Beauty is a Taiwanese oolong tea known for its naturally sweet, honeyed, and fruity flavour, often with notes of peach, grape, and flowers. Its distinctive taste comes from leaves bitten by leafhoppers during growth, which triggers the plant to develop unique aromatic compounds, making it a rare and highly prized tea

Wah Tea Estate Oolong-Kangra, India ~ Supplement £2

Hand picked leaves grown at 4000ft on a fourth-generation family-owned estate in Kangra, Himachal Pradesh. Surya Prakash now runs the estate with the same passion as his forebears and a strong determination to raise the profile of this lesser-known tea region. His vision for creating a sustainable business alongside creating a beautiful holiday destination for visitors come together in his personal hands on approach to all aspects of the business.

Hand plucked later in the season, and with its own unique terroir - this semi-oxidised tea has gentle, soft honey notes with a finish of stewed fruits and spice.

TEA SELECTION

GREEN

Dragon Jasmine Pearl

The finest green tea is rolled with jasmine flowers to create our Dragon Phoenix Pearls. A decadent and luxurious jasmine with a delicate underlying sweetness.

Genmaicha

Genmaicha, or 'rice tea', is a combination of green Sencha, roasted grain rice and popped rice. The tea imparts a golden infusion with nutty and savoury flavours.

Cherry Blossom

Japanese green tea blended with peony flower petals, rose petals and cherries to produce a beautifully balanced tea with a distinctive cherry undertone.

Dragonwell (Lung Ching) ~ Supplement £2

Our Dragonwell tea has unique flat and crisp leaves and is grown in the Hangzhou area in Zhejiang province. This delicate tea smoothly develops a classic green tea character with sweet and slightly fruity notes.

Mao Feng Green, China ~ Supplement £2

From the Huangshan region of Anhui province in Southeast China, Mao Feng – a mountainous, misty region densely forested and with mineral-rich soil. One of the ten 'Famous Teas of China' Huangshan translates as Yellow Mountain, and Mao Feng means 'Fur Peak', referring to beautiful little white leaves covering the bud. Handpicked and following a careful and skilled processing method, the resulting teas grown here are renowned for their quality and unique flavour profiles.

Soft vegetal aromas of edamame beans give way to sweet green melon and refreshing cucumber flavours in the cup.

TEA SELECTION

BLACK

English Breakfast

High grown, orange pekoe wholeleaf teas blended to produce a robust tea with hints of golden syrup wrapped around gentle flowery notes.

Darjeeling 1st Flush ~ Supplement £2

From one of the best Darjeeling estates, Goomtee produces luscious green leaves with hues ranging from oaky-brown to light green, offering a deliciously smooth and refreshing cup.

Darjeeling 2nd Flush

Jungpana is a tiny, beautiful and renowned garden nestled in the hills of the Kurseong Valley, Darjeeling, India. The garden is located on a steep slope near the Goomtee estate, which makes it incredibly remote and accessible only by foot. Much sought after among connoisseurs of Darjeeling vintages.

Assam Bargang

Assam Bargang tea comes from an estate located on the north banks of the Brahmaputra river in the Sonipur district in Northern India. The leaves are broken with tippy heads, which helps to give it a strong and creamy infusion.

Golden Monkey ~ Supplement £2

Golden Monkey is one of the ancient Chinese Black Teas. Grown in Songxi, Fujian, from a Spring pluck of one bud and a leaf, after processing the beautiful, twisted leaves with their golden tips resemble the beloved Golden Monkey, after which it is named.

The aroma and flavour are quite remarkable, honey and stone fruits are prevalent, along with a gentle sweetness and a lingering finish. Best drunk without milk.

TEA SELECTION

SCENTED BLACK

The Churchill

Inspired by Winston Churchill's favourite tea, a delicious blend of smoky lapsang with highlights of bergamot, wrapped together by warming ginger.

The Drawing Room Afternoon Blend

Exclusively made for Raffles London, our Afternoon Tea Blend comprises whole leaf black teas blended with rose petals. A graceful tea with a sophisticated interplay of citrus and floral notes.

Mango Cooler

An enticing blend of Ceylon and Chinese black teas, enriched with dried mango and sunflower blossoms. The dark amber infusion offers an experience for the senses, with a gentle sweetness.

Earl Grey

Quintessentially English, our elegant Earl Grey is well balanced with vibrant oil of bergamot, developing delicious citrusy notes.

Guinness Tea

A bold and indulgent blend inspired by the iconic richness of Guinness. This tea captures the essence of a perfectly poured stout—without the alcohol.

TEA SELECTION

TISANES - CAFFEINE FREE

Between the Leaves

A tantalising and refreshing medium-bodied herbal infusion with juicy lemons interlaced with warm and spicy ginger notes and hints of a mystery spice.

Rooibos

Naturally caffeine-free, mellow herbal tea that feels soothing and easy to drink, creating a warm and comforting cup.

Very Berry

A pure fruit tea with a wide selection of berries and dried fruit. The deep red infusion is vibrant and full of juicy berry flavours with sour hints of hibiscus.

Happiness

A soothing herbal tea with a delicate balance of soft sweetness and gentle citrus. Sweet fennel is brightened by fresh, lemony verbena, while tangy rosehips add a subtle fruity sharpness. Fragrant rose buds bring a soft floral elegance, creating a smooth, calming infusion with a refreshing finish.

Ceylon Decaffeinated

A robust black tea still retaining bite and strength but without the caffeine.

Sweet Rhubarb

A bright, fruity herbal tea with a refreshing balance of sweet rhubarb and tart hibiscus. Notes of berry, pomegranate, and apple are rounded out with a gentle natural sweetness and a soft floral finish..

TEA SELECTION

DARTMOOR ESTATE TEA

Pioneering the growth of British tea for over a decade, Dartmoor Estate Tea is found amidst the Southern foothills of Dartmoor National Park in Southwest England.

All of the tea produced by Dartmoor Estate Tea is nurtured by the area's rich acidic soils and cultivated using organic methods on the regenerative farm, before being handpicked in small batches.

Each leaf tells a story, growing in harmony with its environment and producing new leaves at their own rhythm to ensure the flavour from each harvest is unique, with distinctive characteristics.

Dartmoor Sweet Meadow Oolong

Mixed origin, largely Georgian & Nepalese varieties.

Hand selected from the top two most tender leaves and and leaf bud, before being dried in the sun, rested and hand tumbled. The leaves are piled to enable the development of further flavour, and then oven roasted.

Lightly oxidised and producing a gentle tea, expect light notes of hay and chestnut, and citrus notes emerging on later infusions.

The manufacturing process of this tea gives it a low caffeine content, allowing it to be reinfused multiple times.

Supplement £30

DRINKS

HOT BEVERAGES

Espresso	£7
Double Espresso	£8
Ristretto	£7
Lungo	£8
Americano	£8
Cappuccino	£8
Latte	£8
Flat White	£8
Hot Chocolate	£9

BARISTA SPECIALS

Rooibos Latte	£12
Matcha Latte	£12
Turmeric Latte	£12
Beetroot Latte	£12
Lavender Latte	£12
Iced Latte	£8

JUICES

Orange	£7
Pineapple	£7
Apple	£7
Cranberry	£7
Grapefruit	£7
Tomato	£7
Super Green Juice	£7

SPARKLING TEA

Darjeeling	£14
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SOFT DRINKS

Tonic	£7
Lemonade	£7
Ginger Beer	£7
Ginger Ale	£7
Soda	£7
Diet Coke	£7
Coke Cola	£7

COCKTAILS

The Drawing Room

No. 3 Gin ~ The OWO Afternoon Tea ~ Lemon ~ Champagne

£24

The Drawing Room – Alcohol-Free

Seedlip Spice 94 ~ The OWO Afternoon
Tea ~ Lemon ~ French Bloom

£14

London Slings

Sipsmith Raffles 1915 Gin ~ Strawberry & Oat

Sipello ~ Linden Tea ~ Cherry Bitters

£26

Singapore Slings

Sipsmith Raffles 1915 Gin ~ Merlet Cherry ~ Roasted Pineapple,
Bénédictine D.O.M ~ Cointreau ~ Lime ~ Pomegranate ~ Bitters

£25

Negroni

No.3 Gin ~ Campari ~ Sweet Vermouth

£21

COCKTAILS

Martini

Sapling Vodka or No. 3 Gin ~ Dry Vermouth ~ Twist
£21

Enemigo Margarita

Enemigo Blanco Tequila ~ Cointreau ~ Lime
£24

Espresso Martini

Sapling Vodka ~ Coffee Liqueur ~ Coffee ~ Sugar
£21

Churchill's Old Fashioned

The Lakes, The Whiskymaker's Reserve No. 7 ~ The Churchill
Tea Blend ~ Whistle's Storm Earl Gray ~ Demerara ~ Bitters
£28

Mint Julep

Michter's ~ Mint ~ Angostura Bitters ~ Sugar
£24

W I N E

CHAMPAGNE & SPARKLING

	125ml	750ml
MV Louis Roederer 'Collection 246' <i>Champagne - France</i>	£27	£155
NV Nyetimber 'Classic Cuvee', Brut <i>West Sussex, England</i>	£27	£162
MV Coates & Seely 'Brut Reserve' <i>Hampshire, England</i>	£26	£158
NV Laurent-Perrier 'Cuvee Rose', Brut <i>Champagne, France</i>	£41	£247
NV Nyetimber Rosé <i>West Sussex - England</i>	£28	£155
MV Louis Roederer 'Carte Blanche', Demi-Sec Roger <i>Champagne, France</i>	£38	£219
2015 Dom Perignon <i>Champagne, France</i>		£658
NV Laurent-Perrier 'Grand Siècle' Brut Edition No. 26 <i>Champagne, France</i>		£594
2015 Cristal <i>Champagne, France</i>		£878

WHITE WINE

	125ml	750ml
2024 Pinot Grigio, Elena Walch <i>Alto Adige, Italy</i>	£18	£90
2023 Sauvignon Blanc & Semillon 'Grace Madeline', Cullen Wines <i>Margaret River, Australia</i>	£22	£110
2023 Chardonnay 'Guinevere', Gusbourne-Bouscalt <i>Kent, England</i>	£25	£128
2022 Sancerre 'Terre De Silex', Château de Sancerre <i>Loire, France</i>	£31	£175
2022 Meursault, Domaine Michelot <i>Burgundy, France</i>	£54	£320
2022 Puligny-Montrachet '1er Cru Champ Gain', Domaine Pierre Morey <i>Burgundy, France</i>		£779

WINE

ROSE WINE

	125ml	750ml
2025 By Ott, Domaine Ott <i>Côtes de Provence, France</i>	£19	£95

ORANGE WINE

	125ml	750ml
2020 Friulano 'Jakot', Radikon <i>Friuli-Venezia Giulia, Italy</i>	£28	£158

RED WINE

	125ml	750ml
2019 Chianti Classico, Felsina <i>Tuscany, Italy</i>	£18	£98
2021 Cabernet Sauvignon, Slingshot vineyards <i>North Coast, California</i>	£22	£107
2020 Pinot Noir, Ancre Hill, <i>Wales - England</i>	£25	£128
2016 Rioja Gran Reserva, Marqués de Murrieta <i>Rioja, Spain</i>	£36	£190
2022 Volnay 'En Vaut', Domaine Guy & Yvan Dufouleur <i>Burgundy, France</i>	£48	£260
2021 Châteauneuf-du-Pape 'Clos des Papes', Paul Avril & Fils <i>Rhône, France</i>		£338
2017 Les Forts de Latour <i>Château Latour, France</i>		£872

WINE

SWEET WINE

	125ml	375ml
2024 Moscato d'Asti, Ceretto <i>Piedmont, Italy</i>	£16	£52
	125ml	750ml
2022 Castelnau de Suduiraut, Château Suduiraut <i>Sauternes, Bordeaux</i>	£24	£144

FORTIFIED WINE

	100ml	750ml
NV Port Tawny 10yo, Ramos Pinto <i>Duoro - Portugal</i>	£19	£132

ALCOHOL FREE SPARKLING

	125ml	750ml
NV Oddbird 'Blanc de Blanc' <i>Languedoc, France</i>	£15	£68
NV Oddbird 'Rose' Languedoc <i>Languedoc, France</i>	£15	£68

SPIRITS

GIN

	50ml
No. 3 London Dry	£16
Sipsmith Raffles 1915	£19
Monkey 47	£19
Bombay Sapphire	£18
Cambridge Truffle	£30

VODKA

	50ml
Sapling	£16
Boatyard	£17
Portobello Road	£18
Pod Pea	£18
Discarded Grape Skin	£19

TEQUILA

	50ml
Casamigos Blanco	£16
Casamigos Reposado	£20
Don Julio Reposado	£22
Fortaleza Reposado	£32
Casamigos Anejo	£36

SPIRITS

MEZCAL

	50ml
Ojo de Dios	£18
El Camino del Pensador	£22
Derrumbes Joven	£24
Vago Elote	£24
Corte Vetusto Tobala	£38

RUM

	50ml
Bacardí Carta Blanca	£16
Bacardí Ocho Reserva	£19
East London Liquor Co. Rum	£18
Takamaka Zannannan Pineapple	£19
El Dorado 21yo	£28

SPIRITS

SCOTCH

	50ml
Nc'Nean Original	£16
Balvenie 14yo Carribean Cask	£22
Glenfiddich 18yo	£26
Glenmorangie Signet 18yo	£38
Dalmore 18yo	£70

WHISKEY ~ AMERICAN

	50ml
Michter's US*1 Kentucky Straight Bourbon	£16
Angel's Envy	£18
Bulleit Rye	£19
Maker's Mark 46	£22
Lot No. 40 Rye	£24

WHISKEY ~ IRISH

	50ml
Jameson	£16
Redbreast 12yo	£19
Green Spot	£20
Redbreast Lustau	£24
Yellow Spot	£26

WHISKEY ~ ENGLISH

	50ml
The Lakes One Fine Blended Whisky	£18
The Lakes Distillery Single Malt Whisky	£30
Maker's Reserve No.7	£30
The Lakes Whisky Maker's Editions Infinity	£40

SPIRITS

WHISKY ~ JAPANESE

	50ml
Toki	£17
Nikka from the Barrel	£20
Hibiki Harmony	£24
Hakushu Distiller's Reserve	£30
Togouchi 15yo	£38

WHISKY ~ TAIWANESE

	50ml
Kavalan Concertmaster	£20
Kavalan Solist Vinho Barrique	£65
Kavalan Solist Fino Sherry Cask	£70

COGNAC

	50ml
Courvoisier VSOP	£16
Remy Martin VSOP	£18
Martell XO	£50
Hennessy X.O	£36
Remy Martin X.O	£45

CALVADOS

	50ml
Avallen	£16
Dupont VSOP	£24
Adrien Camut 6yo	£25

ARMAGNAC

	50ml
Clés des Ducs XO	£22
Château du Tariquet VSOP	£30
Château de Gaube 1963	£110

SPIRITS

ALCOHOL-FREE SPIRITS

Seedlip <i>Spice 94, Garden 108, Grove 42</i>	£14
Everleaf <i>Mountain, Marine, Forest</i>	£13
Lyre's <i>Italian Spritz, Coffee Original</i>	£14
Pentire <i>Adrift, Seaward, Coastal Spritz</i>	£13
Tanqueray 0.0%	£13

BEER

Orbit Nico Köln Lager 4.8% <i>London, England</i>	£11
Noam Lager 5.2% <i>Bavaria, Germany</i>	£11
Orbit Ivo Pale Ale 4.5% <i>London, England</i>	£11
The Original Small Beer Company Session Pale 2.5% <i>London, England</i>	£11
Lucky Saint 0.5% <i>Brewed in Bavaria, Germany and "de-alcoholised" in the UK</i>	£10

WATER

Large Still	£7
Small Still	£5
Large Sparkling	£7
Small Sparkling	£5

OUR SUPPLIERS

Camellia's Tea House

Camellia's Tea House, a leading speciality and sustainable tea company who specialise in luxurious handmade bespoke teas, such as the Raffles London at The OWO bespoke tea selection, based on the history of London and the Old War Office. Their teas are designed and blended by master tea sommeliers who understand botanicals from around the world.

WorkShop Coffee

Established in 2011, Workshop Coffee is dedicated to showcasing the sweetest, cleanest, most sustainably produced coffees from around the world. They directly source clean, characterful coffees from dedicated producers with unique features from where they're grown, and how they're processed. They roast to bring out the innate sweetness and complexity of the coffees and are wholly committed, to the pursuit of creating memorable coffee experiences.

THE DRAWING ROOM TEA SHOP

TEAS

The Drawing Room 75g	£45
The Churchill 75g	£45
Between The Leaves 90g	£45
OWO Signature Tea Set Three Blends with Tea Strainer	£120

WEIGHTS AND MEASURES ACT

In accordance with the Weights and Measures Act of 1985, the measure for the sale of Gin, Vodka and Whisky in these premises is 50ml and multiples thereof. Please note that champagne and sparkling wines, white & red wines are sold by the glass measured at 125ml, and Port and Sherry are sold by the glass measured at 100ml. Please note that all vintages were correct at the time of printing but are subject to change.

	12-13%
White & Red Wine	12-13%
Beers	0.05-5.5%
Vermouth	4-18%
Sherry & Port	5.5-20%
Gin	37.5-50%
Vodka	37.5-50.5%
Rum	37.5-50.5%
Tequila & Mezcal	38-50%
Whisk(e)y	40-70%
Cognac	40-70%
Absinthe	68%

*Please note that all prices include VAT at the local stipulated rate.
A discretionary service charge of 15% will be added to your bill.
Our wines ABV is between 6% and 16%*

*Please inform your server if you have any allergies
or require information on ingredients used in our dishes.*

