



CLOUD

23

AFTERNOON TEA



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CLOUD 23 AFTERNOON TEA

30

Includes savoury bites, a scone with Dorset clotted cream and strawberry jam, a selection of cakes and of course, your choice of limitless coffees, hot chocolates and tea.

FREE-FLOWING CHAMPAGNE AFTERNOON TEA

55

Celebrate with our traditional afternoon tea accompanied by bottomless bubbles for 1½ hours.

COCKTAIL AFTERNOON TEA

40

Enjoy Traditional Afternoon Tea with a cocktail (up to £15).



ICED TEAS

Feeling Thirsty? Try one of our unique expertly created refreshing iced teas.

THE EARL Earl Grey, the King of Flavour is mixed with lemon juice and sugar for this refreshing sipper.

SUMMER'S NIGHT Our delicate but favourable Hibiscus fruit tea is blended with apples and lemon juice to create a stimulating drink that shouts 'Summer'.

SIPPY SENCHA Our delicate but favourable Hibiscus fruit tea is blended with apples and lemon juice to create a stimulating drink that shouts 'Summer'.

*All prices are inclusive of tax and subject to a 10% service charge
All produce is prepared in an area where allergens are present.
For those with allergies, intolerances, and special dietary
requirements who may wish to know about the ingredients used,
please ask a member of the Management Team.*



BLACK TEAS

STRONG BREAKFAST A strong blend with an aromatic after taste, enjoyed with milk.

EARL GREY YIN ZHEN The flavour of Bergamot is combined with Keemum black tea with a sprinkling of flower petals to make it a feast for the eyes.

ASSAM SUPERIOR G.F.O.P A tea with beautiful whole leaves, rich in golden tips, this tea's intensity and taste will suit any time of the day, perfect with a drop of milk.

DARJEELING B.O.P 2ND FLUSH A classic spicy Darjeeling but with a fuller body due to the broken leaves to give a strong cup to which milk can be added.

DECAF BLACK TEA A well rounded cup that won't keep you up at night.

GREEN TEAS

JAPANESE SENCHA GREEN TEA Sencha teas are appreciated for their refreshing flavour. This summer harvest offers a cup with vegetable notes and hints of fruit.

JASMINE PEARL GREEN TEA These downy, silver tea pearls are hand rolled by craftsmen who produce only 1 Kg each day. Blossoms with the floral taste of jasmine.

INFUSIONS

TISANE FIDJI This aromatic herbal peppermint tea brings together the freshness of lemongrass with the energy of ginger to creating an invigorating tea.

CARCADET NUIT D'ETÉ A summers night fruit tea, a blend of hibiscus flowers, dried apple pieces, rosehip peels with raspberry, strawberry and cream flavours.

CHAMOMILE Its bright yellow infusion reveals sweet, fruity flavours with notes of pineapple and lemon, giving a long-lasting experience.

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HOT CHOCOLATE

Fine French milk chocolate from the chocolate masters at Monbana.

TRESOR DE CHOCOLAT

COFFEE

Enjoy unlimited coffees with our Afternoon Teas. All our coffees are also available decaf!

AMERICANO Hot water topped with a double espresso, hot milk on the side.

CAPPUCCINO Espresso and equal parts steamed milk and foam.

LATTE Espresso and steamed milk topped with foam served in a tall glass.

FLAT WHITE Double espresso with hot foamed milk served in a cappuccino cup.

MOCHA Espresso, rich chocolate and milk.

ESPRESSO Your choice of single or double espresso.

MACCHIATO Single or double espresso with a drop of steamed milk on top.

ICED COFFEE

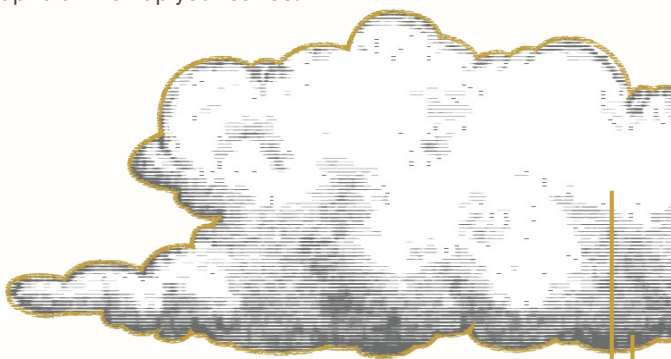
When you don't fancy a hot drink choose from our refreshing iced selection. Add a shot of Caramel or Hazelnut syrup to enliven up your coffee!

ICED AMERICANO

ICED LATTE

ICED MOCHA

ICED CHOCOLATE



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