

SECOND FLOOR

RESTAURANT

AFTERNOON TEA

LUXURY AFTERNOON TEA **35**

DECADENT AFTERNOON TEA **45**

SERVED WITH A GLASS OF CHAMPAGNE

All served with unlimited hot drinks

SAVOURY

Coronation chicken, mango chutney, turmeric bread (GF*)

Truffled egg mayonnaise, cress, brioche bun (V)(GF*)

Chalk Stream smoked trout, dill cream cheese, wholemeal bread (GF*)

Roast butternut, Bath blue, balsamic pickled shallot, cocoa rye bread (V)(GF*)

SWEET

Classic Victoria sponge cake (V)

Pistachio and raspberry macaron (V)

Macerated rhubarb and lemon custard tartlet (V)

Dark chocolate and blood orange ball (V)

Freshly baked scones with clotted cream and a choice of jams (V)(GF*)

If you would like to see our menu with calories and allergens, please scan this QR code.



Should you have any food allergies or special dietary requirements please inform your waiter. Please note that allergens are used on our premises so we cannot guarantee an allergen-free environment. As a precaution we advise that any products identified as containing mustard may also contain traces of peanut, due to a current national supply issue.

(V) Suitable for vegetarians, (VE) suitable for vegans, (VE*) made vegan upon request, (GF) suitable for coeliacs, (GF*) made gluten free upon request. Kids menu available. Adults need around 2000 kcal a day. All prices inclusive of V.A.T. A discretionary service charge of 12.5% will be added to your bill.

SECOND FLOOR

RESTAURANT

HOT DRINKS

LOOSE LEAF TEA:

ENGLISH BREAKFAST

The classic smooth rounded blend of the finest Kenyan, Rwandan and Indian tea

EARL GREY

A well-balanced blend with the delicate but subtle bergamot flavour

AFTERNOON

Full bodied, refreshing, and smooth with hints of wood

ASSAM

Robust, earthy, spicy with sweet notes

DARJEELING

Light and complex with musky, mossy, citrus and fruity note

LAPSANG

Smoky with notes of pine resin, smoked paprika and dried longan

ROSE POUCHONG

Floral and elegant Chinese blend with rose petals

HONGQUIN

Chinese green tea with notes of sweet honey, chestnuts and roasted greens

ASAGIRI

Fresh and aromatic Japanese green tea

JASMINE PEARLS

Mellow blend of green tea and jasmine flower with notes of honey glaze

COFFEE:

ESPRESSO

DOUBLE ESPRESSO

AMERICANO

FLAT WHITE

LATTE

CAPPUCCINO

MOCHA

HOT CHOCOLATE