

The Lobby

Strawberry Afternoon Tea

79

Savoury

Burrata Tart
Heritage Tomato, Burrata, Strawberry

Roasted Chicken
Thyme and Parmesan Mayonnaise, Baby Gem,
Granary Bread

Smoked Salmon
Horseradish, Tarragon Mayonnaise, Tomato Bread

Egg and Truffle
Watercress, White Bread

Baby Cucumber
Bramley Apple, Lemon Verbena, Caraway Bread

Crayfish Cocktail
Avocado, Salmon Roe, Brioche

Desserts

English Rose
Citrus Jelly, White Chocolate

Strawberry Charlotte
Tahitian Vanilla Cream, Génoise

Strawberry & Elderflower Baba
Homemade Cordial, Lemon Curd

Pistachio & Strawberry Millefeuille
Caramelised Puff Pastry, Strawberry Consommé,
Pistachio Chantilly

Freshly Baked Scones

Plain and Raisin
Clotted Cream, Strawberry Preserve, Lemon Curd

Indulge with a glass of your choice:

Perrier-Jouët Grand Brut
18

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Perrier-Jouët Blason Rosé Champagne
22

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The Fraise 75
Peninsula 1928 Gin, Fraise Cordial, Sparkling Wine
25

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Saicho, Darjeeling Sparkling Tea (0%)
10

The Lobby

Strawberry Afternoon Tea

79

Savoury

Feta Tart

Heritage Tomato, Vegan Feta, Strawberry

Salt Baked Golden Beetroot

Lemon, Dill Cream, Horseradish, Granary Bread

Grilled Artichoke

Smoked Aubergine, Piquillo Pepper, Wholemeal Bread

Heritage Tomato

Hummus, Basil Cress, Tomato Bread

Baby Cucumber

Bramley Apple, Lemon Verbena, Caraway Bread

Silken Tofu and Truffle

Watercress, Bread Roll

Desserts

English Rose

Citrus Jelly, White Chocolate

Strawberry Charlotte

Tahitian Vanilla Cream, Génoise

Elderflower Drizzle Cake

Homemade Cordial, Lemon Curd

Pistachio & Strawberry Millefeuille

Caramelised Puff Pastry, Strawberry Consommé,
Pistachio Chantilly

Freshly Baked Scones

Plain and Raisin

Clotted Cream, Strawberry Preserve, Lemon Curd

Indulge with a glass of your choice:

Perrier-Jouët Grand Brut

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Perrier-Jouët Blason Rosé Champagne

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The Lobby

White Tea

Silver Needle
Sweet, Herbaceous
Fuding, Fujian, China

Moonlight
Sweet, Delicate, Dry Fruits
Si Mao, Yunnan, China

Green Tea

Peninsula Long Jing
Grassy, Chestnuts
China

Peninsula Jasmine
Mao Feng
Sweet, Fresh, Floral, Jasmine
Fujian, China

Sencha
Sweet, Umami, Grassy
Koka, Shiga, Japan

Black Tea

Peninsula
Breakfast Blend
Full Body, Strong,
Robust, Malty
India

Peninsula
Lychee Black
Full Body, Fruity, Lychee
China

Peninsula Afternoon
Blend
Full Body, Strong, Malty
India

Lapsang Souchong
Smoked, Raising, Woody
Fujian, China

Peninsula Earl Grey
Full Body, Citrus,
Sweet, Bergamot
India

Darjeeling
1st Flush
Medium Body, Crispy,
Aromatic, Notes Of Peaches
and Fresh Grapes
Darjeeling, India
Smoked, Raising, Woody
Fujian, China

Peninsula
Darjeeling 2nd Flush
Medium Body, Hints Of
Muscatel Grapes and Citrus
Darjeeling, India

Oolong Tea

Peninsula Darjeeling
Mild, Fragrant, Refreshing,
Sweet
Darjeeling, India

Tie Guanyin
Traditional Taiwanese
Crisp, Fresh, Floral
and Herbaceous
Anxi, Fujian, China

Da Hong Pao
Roasted, Woody, Plum
Fujian, China

Eight Immortal
Floral, Plum, Raw Honey
Wudong, Fenghuang,
Guangdong, China

Pu-Erh Tea

Peninsula Shu
Cha Menghai
Full Body, Rich,
Earthy, Woody
Yunnan, China

Bing Dao 2014
Sheng Cha
Deep Earthy, Smoky, Raisins
and Dried Chrysanthemum
Mengku, Yunnan, China

The Lobby

Tisanes

Elderflower
Floral, Sweet,
Hint of Earthiness

Olive Leaves
Lightly Green, Sweet

Strawberry Tea
Fruity, Sweet

Rosebuds
Floral, Sweet

Peppermint
Refreshing, Spicy

Orange Fruit
Fruity, Sweet

Go Berry
Fruity, Crisp, Sour

Sweet and Spicy
Lemongrass
Refreshing, Aromatic

Coffee

Ristretto

Macchiato

Cappuccino

Single

Cortado

Mochaccino

or

Double
Espresso

Flat White

Americano

Latte

Turkish Coffee

Barista Specials

Vietnamese Iced Coconut Coffee

Coconut Cream, Condensed Milk

Mango & Peach Iced Tea

Golden Honey

Iced Lemon Matcha

Fresh Lemon, Golden Honey

Iced Strawberry Matcha Latte

Strawberry Purée, Coconut Milk, Strawberry Syrup



Please scan for allergens and nutritional information

While we strive to accommodate guests with allergies and intolerances, our food is prepared in kitchens where allergens are present, and we cannot guarantee that our dishes or products are completely free from allergens.

If you have any allergies or dietary requirements, please speak to a member of our team before ordering.

*A discretionary 15% service charge will be added to your bill.
Prices include VAT.*

The Lobby

Children's Afternoon Tea *with a Peninsula Page Bear to take home*

Savoury

Young Vegetable Crudités
Hummus, Heritage Radish, Gem Lettuce

Baby Cucumber
Bramley Apple, Lemon Verbena, Caraway Bread

Roasted Herb-Fed Chicken
Thyme and Parmesan Mayonnaise, Baby Gem, Granary Bread

St. Ewe Egg
Chives, Watercress, White Bread

Desserts

Vanilla & Strawberry Cheesecake

English Rose
Citrus Jelly, White Chocolate

Freshly Baked Scones

Strawberry Jam, Lemon Curd, Clotted Cream

Hot Beverages

Hot Chocolate
Berry Infusion
Babyccino

£58

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