BOTANICAL AFTERNOON TEA

Botanical afternoon tea - **£50**
with a glass of bubbles

Free-flowing bubbles available upon request

SAVOURY

Hot smoked salmon, caper berries, lemon cream cheese, garden cocoa bed 98 Kcal
(Eggs, Fish, Gluten, Lupin, Milk, Mustard, Soya, Sulphites)

Creamy chicken, spring vegetable and potato baked puff 122 Kcal
(Celery, Egg, Gluten, Milk, Mustard, Sulphite)

Crab tartar, sour cream, caviar, light crispy beetroot basket 116 Kcal
(Crustaceans, Egg, Fish, Gluten, Milk, Molluscs, Nuts, Sesame, Soya)

Summer vegetable, goat's cheese,caramelised onion relish, quinoa tart 165 Kcal
(Egg, Gluten, Lupin, Milk, Mustard, Soya, Sulphites)

SCONES

Homemade plain scones 206 Kcal *(Egg, Gluten, Milk)*

Homemade mixed fruit and elderflower scones 190 Kcal
(Egg, Gluten, Milk, Sulphites)

Homemade strawberry jam 60 Kcal *(Sulphites)*

Cornish clotted cream 147 Kcal *(Milk)*

PASTRIES

Milk chocolate cremeux, chunky banana, cocoa soil, chocolate botanical bliss 122 Kcal
(Egg, Milk, Soya)

Lychee mousse, rose petal jelly, shortbread, floral blossom tea cup 113 Kcal
(Egg, Milk, Soya, Sulphites)

Virgin olive oil, clementine white choco ganache, vanilla Chantilly orchard cake 190 Kcal
(Egg, Gluten, Milk, Soya)

Morello cherry cheesecake, glazed compote, salted caramel bread 130 Kcal
(Egg, Gluten, Milk, Sulphite)

Vegetarian (V), Vegan (VG) options available.
Adults need around 2000Kcal a day.
All prices are inclusive of 20% VAT.
A discretionary service charge of 12,5% will be added to your final bill.

We always endeavour to manage the unintentional presence of allergens through potential cross-contact; however, we cannot guarantee that any of our foods are allergen-free or suitable for those with allergies. Please speak with our trained staff about allergens.