

ROAST *Afternoon Tea*

Veuve Clicquot

PER PERSON with TEA | 59 ❖ with TEA & a Cocktail | 69

with TEA & a glass of Veuve Clicquot Brut | 69

with TEA & a glass of Veuve Clicquot Rosé | 79

PER PERSON with TEA & BOTTOMLESS PROSECCO* | 85

Gluten Free Menu

SANDWICHES

PULLED PORK

Apple puree, pea shoot

SMOKED SALMON

Cream cheese, lemon, dill

ROAST BEEF

Horseradish, mayonnaise, rocket

DESSERTS

ROAST ROSE SIGNATURE

Light rose mousse, blueberry & mint jam, vanilla genoise

COCONUT & PASSION FRUIT CHEESECAKE

Baked coconut cheesecake, passion fruit compote, toffee caramel crunch, vanilla diplomat

LONDON HONEY DÉLICE

Caramelised honey cream, orange & ginger compote, brown butter sponge

SCONES

With homemade seasonal jam & clotted cream

SAVOURY

ROAST SIGNATURE PORK

SCOTCH EGG

With piccalilli sauce

BRAISED BEEF CROQUETTE

With horseradish emulsion, mustard cress

CHEESE TART

With Parmesan tulle

GLASS OF CHAMPAGNE

VEUVE CLICQUOT BRUT YELLOW LABEL, NV

VEUVE CLICQUOT ROSÉ, NV

COCKTAILS

BUTTERFLY GARDEN

Gin, Butterfly Pea Tea, Bergamot Liqueur, Lemon Juice, Soda Water

MIST

Tequila, Lime Juice, Honey Chilli Water, Botanical Aperitif, Aquafaba

GOLDEN WINGS

Vodka, Elderflower Liqueur, Passion Fruit Puree, Sugar Syrup, Lemon Juice, Champagne

FLUTTER & FLAME

Vodka, Lychee Liqueur, Blood Peach Puree, Sugar Syrup, Lemon Juice, Champagne

Should you require any substitutions or modifications to the items on our menu, a £5 per Afternoon Tea charge will be added to your bill.

* Bottomless prosecco will be served for 90 minutes. It is not possible to guarantee that any product is 100% free from any allergen due to the risk of cross contamination in our busy kitchen. (V) - vegetarian, (VG) - vegan, (GF) - gluten free. Be sure to inform your server if you have any allergies. Prices are inclusive of VAT. A discretionary 15% service charge will be added to your bill.