

The Lobby

Afternoon Tea

£79

Enhance Your Experience

First glass

NV Coates & Seely, Brut Reserve, England	12
NV Coates & Seely, Brut Rosé, England	12
Saicho, Darjeeling Sparkling Tea (0%)	12
NV Deutz, Cuvée Peninsula	15
NV Billecart-Salmon Brut Rosé	18
2015 Dom Pérignon	60

Savoury

Spring Pea Tart
Minted Peas, Pea Sphere

Roast Chicken
Thyme and Parmesan Mayonnaise, 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

Lemon Meringue Pie
Lemon Curd, Kalamansi Gel, Spring Balm

Rhubarb Sablé
Vanilla Shortbread, Poached Yorkshire Rhubarb, Tuile

Apricot and Praline Tart
London Heather Honey, Almond and Vanilla Chantilly

Chocolate Délice
White Chocolate, Vanilla Mousse, Raspberry Jam,
Shortbread

Freshly Baked Scones

Plain and Raisin
Clotted Cream, Strawberry Preserve, Lemon Curd

The Lobby

Naturally Peninsula Afternoon Tea

£79

Enhance Your Experience

First glass

NV Coates & Seely, Brut Reserve, England	12
NV Coates & Seely, Brut Rosé, England	12
Saicho, Darjeeling Sparkling Tea (0%)	12
NV Deutz, Cuvée Peninsula	15
NV Billecart-Salmon Brut Rosé	18
2015 Dom Pérignon	60

Savoury

Spring Pea Tart
Minted Peas, Pea Sphere

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
Baby Watercress, Bread Roll

Desserts

Lemon Meringue Pie
Lemon Curd, Kalamansi Gel, Spring Balm

Rhubarb Sablé
Vanilla Shortbread, Poached Yorkshire Rhubarb, Tuile

Apricot and Praline Tart
Date Syrup, Almond and Vanilla Chantilly

Chocolate Délice
70% Dark Chocolate, Raspberry Jam & Shortbread

Freshly Baked Scones

Plain and Raisin
Clotted Cream, Strawberry Preserve, Lemon Curd

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
or
Double
Espresso

Cortado

Mochaccino

Flat White

Americano

Latte

Turkish Coffee

Barista Specials

Hazelnut Latte
Hazelnut Praline

Biscoff Cappuccino
Biscoff Sauce
Served Hot or Over Ice

Hazelnut Hot Chocolate
Hazelnut Praline, Valrhona Chocolate

Hot Dark Chocolate
Valrhona Chocolate 55%



Please 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. Please speak to a member of our service about any specific dietary requirements you may have.
*A discretionary 15% service charge will be added to your bill.
Prices include VAT.*

The Lobby

Children's Afternoon Tea

Savoury

Young Vegetable Crudités
Hummus, Heritage Radish, Gem Lettuce

Baby Cucumber
Bramley Apple, Lemon Verbena, Caraway Bread

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

St. Ewe Egg
Chives, Watercress, White Bread

Desserts

The Peninsula Rabbit
Strawberry Mousse, Sablé

Spring Cloud
Yoghurt Mousse, Vanilla Cream

Chocolate Délice
White Chocolate, Vanilla Mousse, Raspberry Jam, Shortbread

Mini Scones

Strawberry Jam, Lemon Curd, Clotted Cream

Hot Beverages

Hot Chocolate
Berry Infusion
Babyccino

£45

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. Please speak to a member of our service about any specific dietary requirements you may have.

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