

THE TEA BEHIND

The Titanic

Welcome.

An Afternoon Tea inspired by the colours,
forms and grandeur of the extraordinary
architecture around you.

You've been shown to your table.
Now, take a moment to look around.
Let the setting draw you in before the tea
and its story begin.

A slice of history awaits...

FITZ'S

BRASSERIE

THE STORY BEGINS HERE

The grand walls around you were designed by
Charles Fitzroy Doll, one of the great architects of the
Edwardian era.

His work shaped the distinctive grandeur of this hotel,
and the First Class Dining Room aboard RMS Titanic.

Two dining rooms, separated by more than a century,
with rather more in common than you might expect.

Here, being “All Dolled Up” has a special meaning.

The phrase was coined by our architect himself - a fitting
tribute to the lavish detail and grandeur of his designs.

Look closely and you'll find the colours, shapes and sense
of occasion that inspired The Tea Behind The Titanic.

And then there's Lucky George. Our resident bronze
dragon, found on the second floor of the hotel.

One of only two.

His twin sailed aboard the RMS Titanic.

HISTORY, SERVED AT YOUR TABLE

Inspired by the design of this remarkable dining room,
and its counterpart aboard RMS Titanic, our chefs have
drawn on the dishes, recipes and culinary traditions of the
Edwardian era to create something distinctly their own.

An elegant Afternoon Tea that brings new life to the
tastes of 1912 - reimagined for the modern table and
inspired by the setting around you.

Throughout the menu, look out for the **colourful notes and
textures** revealing the stories and connections behind each
creation.

Take your time. Look closely.
And see how many you discover.



Veuve Clicquot

■ REIMS FRANCE ■

In Partnership With Veuve Clicquot

CHAMPAGNE & SPARKLING

	Bottle
Veuve Clicquot Brut, NV Champagne, France	£142
Veuve Clicquot Rosé, NV Champagne, France	£152
Dom Pérignon, 2013 Champagne, France	£345
Chapel Down Brut Sparkling Rosé, NV Kent, England	£89
Moët & Chandon Brut Impérial, NV Champagne, France	£112
Moët & Chandon Rosé Impérial, NV Champagne, France	£125
Bollinger La Grande Année, 2014 Champagne, France	£270
Krug Grande Cuvée Brut, NV Champagne, France	£387
Laurent-Perrier Cuvée Brut Rosé, NV Champagne, France	£182
Perrier-Jouët Belle Epoque Rosé, 2013 Champagne, France	£415
Ruinart Blanc de Blanc, NV Champagne, France	£196
Ruinart Rosé, NV Champagne, France	£208
Wild Idol Sparkling Brut, Non Alcoholic Rheinhessen, Germany	£83
Wild Idol Sparkling Rosé, Non Alcoholic Rheinhessen, Germany	£83

AFTERNOON TEA

Enjoy a selection of finger sandwiches, buttermilk scones, alongside pastries and cakes.

Complimented by your choice of tea or coffee.

Adults: £49 | Children: £24

with a glass of Veuve Clicquot Brut, NV	£64
with a glass of Wild Idol Sparkling Brut, NA	£64
with a glass of Veuve Clicquot Rosé, NV	£69
with a glass of Dom Pérignon, 2013	£99

with a signature Afternoon Tea cocktail £64

Pink 75

Malfi Rosa Gin, Lemon, Veuve Clicquot Rosé

Champagne Paloma

Olmeca Altos Tequila, Lime, Grapefruit Soda,
Veuve Clicquot Brut

West Coast to East Coast

Havana 3YR Old Rum, Lime, Miami Vice Syrup,
Veuve Clicquot Rosé

ADDITIONAL GLASS

Wild Idol Sparkling Brut, NA	£16
Veuve Clicquot Brut, NV	£28
Veuve Clicquot Rosé, NV	£29
Dom Pérignon, 2013	£65

AFTERNOON TEA MENU

*Can you spot what
inspired this detail
on our menu?
(hint: look down)*

*A nod to the birthplace
of the Titanic and the
workers who built her.*

SANDWICHES

Irish smoked salmon, yuzu & dill crème fraîche, brown bread

Truffled Burford brown egg mayonnaise, cress, wholemeal bread

English cucumber, chive cream cheese, white bread

Peppered pastrami, dill, honey mustard mayo, white bread

Chicken mayonnaise & tarragon bridge roll

*In homage to one
of the beloved
desserts served on
the Titanic -
featuring apple,
walnuts and
raisins.*

SCONES

Waldorf pudding scone

Irish buttermilk scone

Served with Cornish clotted cream

Homemade strawberry & rose jam

Seville orange & tangerine marmalade

*Our twist on the classic
marmalade jam, which was
served only to guests in
First Class.*

For more information on allergens or dietary requirements, please speak to one of the team. Adults need around 2000 kcal a day. Prices include VAT. A discretionary service charge of 12.5% will be added to your bill.

Allergies and intolerances: we welcome enquiries from guests who wish to know whether items contain particular ingredients. Before placing your order please inform a member of the team if anyone in your party has a food allergy.

SWEETS

First-Class dining on the Titanic felt like eating at the finest restaurant in Paris.

This is our take on a French classic, decorated in the colours of our dining room.

The 'D-Deck' Éclair

Valrhona dark chocolate glaze with a
Madagascan vanilla diplomat cream

D-Deck (also known as Saloon Deck) was the Titanic's middle deck, featuring luxurious First-Class accommodations and dining areas.

Chocolate eclairs were a firm favourite with Titanic guests (and the general public in the Edwardian era).

Pistachio Macaron

Delicate almond shell with a light pistachio
ganache and crushed roasted pistachios

A modern twist on the final course of 10 served on Titanic during its last dinner service.

Peach & Chartreuse Jelly Mousse Cake

Vanilla Génoise sponge base, peach compote insert,
light vanilla mousse and layered with chartreuse jelly

(hint: take a look at the marble around you)

SIGNATURE SHARING CAKE

White Chocolate & Apple Petit Gâteau

Dark chocolate sponge, apple compote, white
chocolate mousse, crowned with a raspberry
chocolate 'Lucky George' dragon

Two bronze dragons were commissioned by Charles Fitzroy Doll - one for the Titanic, one for our hotel. Still on our 2nd-floor staircase, our guests see 'Lucky George' as a symbol of good fortune. Pay him a visit after dining!

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GLUTEN FREE AFTERNOON TEA MENU

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*A nod to the birthplace
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workers who built her.*

SANDWICHES

Irish smoked salmon, yuzu & dill crème fraîche, brown bread

Truffled Burford brown egg mayonnaise, cress, brown bread

English cucumber, chive cream cheese, white bread

Peppered pastrami, dill, honey mustard mayo, white bread

Chicken mayonnaise & tarragon, brown bread

*In homage to one
of the beloved
desserts served on
the Titanic -
featuring apple,
walnuts and
raisins.*

SCONES

Waldorf pudding scone

Coconut yoghurt plain scone

Served with Cornish clotted cream

Homemade strawberry & rose jam

Seville orange & tangerine marmalade

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SWEETS

First-Class dining on the Titanic felt like eating at the finest restaurant in Paris.

Salted Caramel Tartlet

Burnt sugar caramel, 72% dark chocolate ganache and a touch of Maldon sea salt

This is our take on a French classic, decorated in the colours of our dining room.

Pistachio Macaron

Delicate almond shell with a light pistachio ganache and crushed roasted pistachios

A modern twist on the final course of 10 served on Titanic during its last dinner service.

Peach & Chartreuse Jelly Mousse Cake

Vanilla Génoise sponge base, peach compote insert, light vanilla mousse and layered with chartreuse jelly

(hint: take a look at the marble around you)

SIGNATURE SHARING CAKE

White Chocolate & Apple Petit Gâteau

Dark chocolate sponge, apple compote, white chocolate mousse, crowned with a raspberry chocolate 'Lucky George' dragon

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VEGAN AFTERNOON TEA MENU

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SANDWICHES

- Hummus, pickled vegetable, avocado, sprouting grains, brown bread
- Falafel, roasted red pepper, grilled aubergine, wholemeal bread
- English cucumber, vegan chive cream cheese, white bread
- Chickpea mayonnaise, coriander, toasted cashews, onion bread
- Marinated tofu, Asian slaw, white bread

*In homage to one
of the beloved
desserts served on
the Titanic -
featuring apple,
walnuts and
raisins.*



SCONES

Waldorf pudding scone

Coconut yoghurt plain scone

Served with vegan whipped butter
Seville orange & tangerine marmalade



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SWEETS

Salted Caramel Tartlet

Burnt sugar caramel, 72% dark chocolate ganache
and a touch of Maldon sea salt

Lemon Meringue Curd

Sablé pastry, bright lemon curd, light meringue and
candied citrus zest

*A modern twist
on the final
course of 10
served on Titanic
during its last
dinner service.*

Peach & Chartreuse Jelly Mousse Cake

Vanilla Génoise sponge base, peach compote insert,
light vanilla mousse and layered with chartreuse jelly

*(hint: take a
look at the
marble around
you)*

SIGNATURE SHARING CAKE

White Chocolate & Apple Petit Gâteau

Dark chocolate sponge, apple compote, white
chocolate mousse, crowned with a raspberry
chocolate 'Lucky George' dragon

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TEAS

Discover our range of loose-leaf teas, from timeless black blends to calming herbal infusions - each selected for its depth of flavour and distinctive character.

WHITE TEAS

Sweet & Mellow

White teas are predominantly produced in Southern China. Their sweet, often fruit flavour, soft texture and thirst quenching character lends them to all day drinking. The least processed of all teas, white tea production is characterised by a long withering stage, traditionally spring picked leaves are left to dry for up to 72 hours before being gently heated for a few hours.

Jasmine Silver Needle

Yunnan, China

Delicate and mellow with uplifting jasmine fragrance

Produced in the neighbouring provinces of Yunnan and Guagnxi, the downy buds are picked early in Yunnan's spring and simply dried in the sun. Come August the tea is laid beneath a bed of fresh jasmine flowers for five consecutive nights imparting a fresh, fragrant jasmine aroma. Both delicate and soothing it's perfect for a calming moment in the afternoon.

OO LONG TEAS

Rich & Complex

The most varied and complex of all teas - regarded amongst connoisseurs to be the most exciting of all. The best Oolongs are produced in China & Taiwan where the climate and soil along with local expertise allow this complex tea type to come alive.

This category of tea can be characterised by the partial oxidation as well as the level of roasting.

Organic Phoenix Honey Orchid

Guangdong, China

Rich, roasted nuts, fruit, flowers & honey

Hailing from the orange groves nestled in the Phoenix mountain range in the Guangdong province, this complex yet accessible Oolong brings notes of orange, vanilla and honey. Pair this tea with savoury dishes and the honey flavour from the elegant long leaves will come to life even more.

£2 supplement

Organic Wuyi

Fujian, China

Cocoa, stone fruit, rose

Grown in the lofty heights of the Wuyi Mountains, Oolong teas are famous for their outstanding aroma and flavor. A true favorite, the leaves are hand roasted to create sumptuous autumnal notes of cocoa, rose and peach.

GREEN TEAS

Vibrant, Grassy & Refreshing

Bursting with vibrant grassy flavours, a sublime natural sweetness and silky texture. There are hundreds if not thousands of green teas in China alone, we source from mostly China, with our Matcha coming from Japan. We find the best green teas are deliciously fresh – they taste green and alive. Much of the final taste is determined from the processing of the fresh leaf, with Dragonwell being pan fired leading to a gentle nutty flavour.

Organic Jade Sword Green

Hunan, China

Bright, green, grassy, spring fresh

This organic single origin tea is a textbook example of a bright and refreshing green tea. With a slight grassy note it is brisk and invigorating; just the thing to drink all day.

Dragon Well Green

Zhejiang, China

Vibrant, spring fresh, smooth, creamy hazelnut

China's most prized and famous tea, also known as long jing green. Produced in the hills surrounding Hangzhou's West Lake. Pan firing is the secret to the unique nutty flavour and its iconic flattened spear like shape.

£2 supplement

RARE & SEASONAL

Organic Matcha Supreme

Kagoshima, Japan

Vivid, grassy, creamy, invigorating

Our Matcha has a deliciously sweet and deep flavour. The finest tencha leaves give it a vivid bright green colour. Producing Matcha is famously labour intensive – it can take up to one hour to grind just 40 grams of this tea, but the result when made correctly is well worth the effort.

£3 supplement

Flowering Jasmine and Lily

Fujian, China

Intense, fresh, floral

Green Tea from the Fujian province is used as a base to the floral scents of vibrantly coloured lily petals and jasmine blossoms. Each bulb is hand-tied and will unfurl and blossom on infusion.

£9 supplement

BLACK TEAS

Bold & Strong

The most common, but the most misunderstood tea type. We source tea from various origins including China, India & Sri Lanka to find the most authentic cup and the nation's favourites. Black teas can be beautifully rich and bold or gentle, fragrant and delicate. To be a black tea, leaves must be fully oxidised allowing the more robust flavours to develop.

Organic Darjeeling 2nd Flush

Darjeeling, India
Fragrant, rounded, warming

Our tippy Darjeeling 2nd Flush tea encapsulates the best of the summer season of this famous region. Lighter and more fragrant than other Indian black teas, this particular darjeeling tea combines warming and comforting aromatic flavours with a deeply refreshing taste and enough body to make it a classic afternoon tea.

Assam Breakfast

Assam, India
Broad, full, rich, malty

Whilst usually a blend, we source our Breakfast Tea from the finest tea gardens of Assam. This tea offers the perfect balance of strength, assertiveness and rich malty flavour, everything you need to start your day.

Vanilla Black

Ruhana, Sri Lanka
Sweet, fragrant, rich

Our Vanilla Black is a rich yet smooth tea scented with vanilla essence. The soft, creamy vanilla naturally sweetens the bolder black tea. A perfect afternoon or evening treat.

Decaffeinated Ceylon

Ruhana, Sri Lanka
Rounded, smooth, warming

Enjoy the rich, satisfying character of our Ceylon blend, selected from the island's best gardens. Perfect for those looking to enjoy the unique taste of one of the world's great tea regions while avoiding caffeine.

Organic Cherrywood Lapsang

Yunnan, China
Smoke, incense, malty

A modern take on a classic, Organic Chinese black tea which has been smoked in the UK over cherry wood, inspired by traditional lapsang from the Wuyi Mountains.

Earl Grey

Darjeeling, India

Energising, extremely fragrant citrus notes on a rich
Ceylon base.

To create our Earl Grey we selected a delicious full-bodied black tea from Ruhuna in Sri Lanka. Teaming this with a touch of bergamot tempers the richness and gives the tea the classic citrusy note. A long-standing favourite.

RARE & SEASONAL

Organic Red Dragon

Yunnan, China

Ripe, fruity, revealing

Red Dragon is a unique and exceptional tea, processed by masters as a Black Tea using a cultivar traditionally used for Oolong Tea. This gives the tea a syrupy, rich texture, fruity aroma and an enticing flavour of dark berries, ginger, caramel and chocolate.

£15 supplement

For more information on allergens or dietary requirements, please speak to one of the team. (v) Suitable for vegetarians, (ve) Suitable for vegans, (n) Contains nuts. Adults need around 2000 kcal a day. Prices include VAT.

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TISANE

Fresh, Uplifting & Aromatic

The term Tisane originates from ancient Greek and it was reintroduced by the French in the mid 20th century meaning a herbal or medicinal drink. Herbal teas promise the rich variety of the plant kingdom drawing on cultures and traditions worldwide.

All of our tisanes are caffeine free.

Organic Whole Rosebuds

Delicate, floral, enchanting

Whole rosebuds and nothing more. Picked when fresh and slowly dried, they retain all their natural goodness – essential oils, aroma and wonderfully enchanting flavour.

£3 supplement

Whole Peppermint Leaf

Refreshing, bright, intensely minty

Our peppermint tea is striking and strong with a fresh, intensely minty flavour. It aids digestion and cleanses your palate, it's a great way to round off a meal.

Organic Whole Chamomile Flowers

Full, mellow, floral

We insist on using whole flowers, simply picked and dried; this truly captures the delicate soothing character of this favourite infusion.

Lemongrass & Ginger

Bracing, refreshing, fragrant lemongrass, warming ginger

This infusion harnesses lemongrass and whole ginger to invigorate and provide a revitalising citrus lift, with a little spicy glow. Perfect as a post meal digestif.

Blackcurrant & Hibiscus

Tart berry fruits with sweet floral aroma

This blend of blackcurrants, summer berries and hibiscus shells offers a vivid and lively infusion bursting with berry flavours.

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