

A taste of **ROAST**

AFTERNOON TEA

VEGETARIAN MENU



PER PERSON with TEA | 45

with TEA and a Glass of Champagne | 49

with TEA and a Cocktail | 49

PER PERSON with TEA & BOTTOMLESS PROSECCO* | 65

DESSERTS

VANILLA CHEESECAKE

with strawberry gel, gold dust

WALNUT CAKE

with chocolate cremeux,
dark chocolate shavings

CHOUX

with white chocolate & mascarpone
whipped chantilly cream

SCONES

with homemade seasonal
jam & clotted cream

SAVOURY

BRATWURST SAUSAGE ROLL

with pea protein, red pepper pesto

FALAFEL

with hummus, mustard cress

BRATWURST SCOTCH EGG

with pea protein, piccalilli sauce

SANDWICHES

BRIDGE ROLL

Coronation Chickpea

TOMATO LATTERAL

Cucumber, dill, cream cheese

ONION LATTERAL

Tofu, mayonnaise, cress

COCKTAILS

PALOMA

Ocho Blanco, Grapefruit, Lime, London
Essence Grapefruit Soda

LYCHEE MARTINI

Colonel Fox, Kwai Feh, Lemon, Sacred Dry

MARY PICKFORD

El Dorado 3yr, Maraschino, Pineapple,
Grenadine

ESPRESSO MARTINI

Fair Vodka, Fair Cafe,
Espresso, Sugar

* Bottomless Prosecco will be served for 90 minutes. Please note that certain vegetarian dishes can be altered to suit vegan requirements, please ask your server for details.

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.