

Cheese and Honey Pairing Afternoon Tea

£30

with a glass of Veuve Clicquot Champagne

£40

2pm - 6pm

Tomme de Savoie

Made from semi-skimmed milk, the flavour of Tomme de Savoie is soft, milky and buttery

Fourme d'Ambert

Intensely creamy pate cheese with blue-green veining

Roue Cendré

Raw goat milk, a relatively short maturation period, creamy and soft cheese

Morbier

A semi-soft cow's milk cheese named after the small village of Morbier in Franche-Comté

Comté

Ivory-coloured pate, with a rich, nutty flavour and a golden brown rind

A selection of honey including:

Acacia, Heather, Lavender, Fir, Linden, Rosemary, Buckwheat, Forest, Chestnut, Rhododendron

Pastries

Scones, Honey, Cream and Jam

Red Fruit Cheesecake

Lemon Eclair

Pistachio Macaron

Raspberry Eclair

Tea Selection

Lavender, Lemon mango, Chai, Vanilla rooibos, Jasmine, Camomille,
Earl Grey, English breakfast, Mint tea, Peppermint tea

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request and allergen charts can be found at the waiters station, or your waiter can bring you a copy.

Consuming raw or undercooked meats may increase your risk of foodborne illness.

A discretionary optional service charge of 12.5% will be added to your bill.