

• M E N U •

• S E L E C T I O N O F S A N D W I C H E S •

Parmesan Sable, Stilton Mousse, Candied Walnut, Port Wine Glaze
Prawn Profiterole, Gem Lettuce, Marie Rose Sauce, King's Imperial Caviar
Egg & Mayo, Black Winter Truffle, Chervil, Brioche Bun
Roast Bronze Turkey, Red Cabbage, Pork Stuffing, Cranberry Sauce, Onion Seed Bun
Beetroot Gravlax Salmon, Cucumber, Horseradish, Keta Caviar, Brown Sourdough

• P L A I N & R A I S I N S C O N E S •

Freshly baked every day in our pastry kitchen.
Served with Cornish clotted cream, homemade
lemon curd and English blackcurrant jam.

Mince Pies

• F E S T I V E I N S P I R E D P A S T R I E S •

Pistachio Cherry Mont Blanc
Raspberry Chocolate Torte
Chocolate Orange Buche de Noel
Vanilla Caramel Bauble

Art Afternoon Tea 85
Wild Idol 0% Art Afternoon Tea 95
Cocktail Art Afternoon Tea 103
Billecart-Salmon 'Le Réserve' Brut 113
Billecart-Salmon 'Le Rosé' Art Afternoon Tea 121

CAVIAR RITUAL

An elegant caviar service to elevate your Art Afternoon Tea
served with traditional garnish and warm blinis

	10g	35
<i>Imperial Selection</i>	30g	95

An additional glass of Wild Idol 0% 20
An additional Cocktail 22
An additional glass of Billecart-Salmon 'Le Réserve' Brut 28
An additional glass of Billecart-Salmon 'Le Rosé' 36

A 15% discretionary service charge will be added to your final bill.
All prices are inclusive of VAT.
If you have a food allergy or intolerance, please inform your server upon placing your order