

THE GATSBY ROOM

THE BEAUMONT

AFTERNOON TEA

Teas

We have partnered with JING Teas to bring you a variety of outstanding, characterful single garden teas. Lovingly produced by master growers in unique environments and meticulously stored to keep them at peak freshness, these teas have distinctive flavours and aromas shaped by where the leaves came from, and the skills and culture of those who made them.

BLACK TEA

Assam Breakfast, Assam, India
single origin breakfast tea, rich, malty and satisfying

Organic Darjeeling 2nd Flush, Darjeeling, India
grown in the foothills of the Himalayas with toasted hay and hops flavours

Earl Grey, Ruhuna, Sri Lanka
a rich Ceylon black tea base, with citrus notes of bergamot

Vanilla Black, Ruhuna, Sri Lanka
soft and creamy tea with rich vanilla tones

GREEN TEA

Organic Jade Sword Green, Hunan Province, China
grown among the misty mountains in a remote part of Hunan province

Dragon Well, Zhejiang, China
velvety smooth, creamy and hazelnut sweet

WHITE TEA

Organic White Peony, Yunnan Province, China
refreshing with hints of rose and gooseberry

OOLONG TEA

Yellow Gold, Fujian, China
masterfully hand-rolled with notes of meadow grass, linseed and golden syrup

Children's Tea

SANDWICHES

Cheddar and Tomato
Cucumber and Cream Cheese
Honey Roast Ham

SCONES & PASTRIES

Freshly Baked Plain and Plain Scones
served with cornish clotted cream and strawberry preserve

Coconut and Mexican Vanilla Mousse
tropical salad

Banana Cake
milk chocolate, caramel

Raspberry Tart
pistachio

30.00

Served with a choice of either cold brewed herbal tea or single estate hot chocolate

Vegan

SANDWICHES

Devilled Tofu
watercress, biber chilli

Smoked King Oyster Caesar
parmesan, kale

Smoked Carrot
horseradish, lemon butter

Pulled Jackfruit
sauerkraut, smoked cheese

SCONES & PASTRIES

Plain and Raisin
served with vegan clotted cream, homemade strawberry jam

Coconut and Mexican Vanilla Mousse
tropical salad

Banana Cake
milk chocolate, caramel

Coffee Religieuse
chocolate

Raspberry Tart
pistachio

70.00

CHAMPAGNE

with a glass of NV Thiénot Brut 85.00

with a glass of NV Thiénot Brut Rosé 88.00

with a bottle of NV Thiénot Brut 163.00

with a bottle of NV Thiénot Brut Rosé 175.00

HERBAL INFUSIONS

Lavender, Chamomile and Lemongrass
lemongrass with whole chamomile flowers, orange peel and lavender

Fennel, Ginger and Peppermint
peppermint leaf with ginger pieces and fennel seed

Whole Rosebuds
fresh whole rosebuds slowly dried to retain essential oils, aroma and flavour

RARE & SEASONAL TEAS

Phoenix Honey Orchid, Guangdong, China

Oolong Tea
heady and complex with exotic fruit notes
3.00 supplement

Red Dragon, Yunnan, China

Black Tea
grown at a high altitude with berry and malt black tea flavours
5.00 supplement

Flowering Jasmine & Lily, Fujian, China

Flowering Tea
a bloom of green tea hand tied with jasmine and lily flowers
3.00 supplement

Jasmine Silver Needle, Yunnan Province, China

spring picked white tea buds
3.00 supplement

CHILDREN'S TEA

Chilled Blackcurrant and Hibiscus Infusion
blackcurrants with dried roselle hibiscus

Please inform your server if you have any allergies of which we need to be aware

Prices include VAT

A discretionary 15% Service Charge will be added to your bill

All gratuities are managed by the staff

Tea Cocktails

CHAMPAGNE COCKTAILS

20.00

Airmail

rum, honey, lime, champagne

Britannia

gin, apricot jam, lemon, tea and honey bitters, champagne

TEA COCKTAILS

20.00

Platinum Punch

gin, grapefruit, earl grey and red dragon syrup, sparkling tea

Fish House Punch

cognac, rum, crème de pêche, black tea, lemon juice

NON-ALCOHOLIC COCKTAILS

9.00

The Mojito Iced Tea

cold brewed peppermint, earl grey and green tea

Citrus Cup

seedlip citrus, fresh mint, ginger and lemon, lemonade

Rise & Shine

mother root, carrot and apple juice, lemon, earl grey

Afternoon Tea

SANDWICHES

Deville Cacklebean Farm Egg

watercress, biber chilli

Smoked Chicken Caesar

aged parmesan, kale, anchovies

Lox

smoked salmon, horseradish, lemon butter

Reuben

beef pastrami, sauerkraut, swiss cheese

SCONES & PASTRIES

Plain and Raisin

served with cornish clotted cream, homemade strawberry jam

Coconut and Mexican Vanilla Mousse

tropical salad

Banana Cake

milk chocolate, caramel

Praline Religieuse

coffee, chocolate

Raspberry Tart

pistachio

70.00

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