

ROAST *Afternoon Tea*

Veuve Clicquot

PER PERSON with TEA | 65 ❖ with TEA & a Mocktail | 75
with TEA & a glass alcoholic free sparkling wine | 75

Halal Menu

SANDWICHES

BRIDGE ROLL

Coronation chicken,
coriander, cress

NORDIC SEEDED

Smoked salmon, cream
cheese, lemon, dill

ONION LATERAL

Tofu, mayonnaise, cress

DESSERTS

FRESH FRUIT TART

With blueberry jam, lemon verbena
mouseline, fresh berries

FLOWER POT

With light chocolate mousse, black cherry
gel & Oreo crumble

VANILLA CHEESECAKE

With passion fruit jelly

SCONES

With homemade seasonal jam &
clotted cream

GLASS OF ALCOHOLIC FREE SPARKLING WINE

LEVIN O BLANC DE BLANCS, NV

NON ALCOHOLIC COCKTAILS

BERRY BREEZE

Everleaf Mountain, strawberry puree,
grenadine, pineapple juice, lime juice

APPLETIDE

Everleaf Marine, apple juice, pink grapefruit
juice, lemon juice, Lemon & Ginger syrup

SAVOURY

BRATWURST SAUSAGE ROLL

With pea protein, red pepper pesto

VEGETARIAN SCOTCH EGG

With pea protein, Piccalilli sauce

BRAISED BEEF CROQUETTE

With horseradish emulsion, mustard cress

Should you require any substitutions or modifications to the items on our menu, a £5 per
Afternoon Tea charge will be added to your bill.

It is not possible to guarantee that any product is 100% free from any allergen due to the risk of
cross contamination in our busy kitchen. (V) - vegetarian, (VG) - vegan, (GF) - gluten free. 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.