

OSCAR

BLOOMSBURY GROUP AFTERNOON TEA

At every turn, Charlotte Street Hotel pays tribute to the Bloomsbury Group, the influential circle of twentieth-century artists and writers who gathered just a few streets away in the townhouses of Bloomsbury. From original artworks by Vanessa Bell and Duncan Grant to the hand-painted mural set across the walls of Oscar, the hotel is a work of cultural storytelling. Our Bloomsbury Afternoon Tea reflects the tastes and habits of the group as captured in sketches, letters and journals.

£45 per person

£60 per person with an Only Connect cocktail
Avallen calvados, apple cordial, maple syrup,
apple cider vinegar, Champagne

VODKA CURED SALMON ON RYE

Featured in a cookbook kept by Grace Higgins at Charleston, salmon rolls were frequently eaten by Leonard and Virginia Woolf on their motorcar excursion luncheons – this is our twist

LOVE TRIANGLE TOASTIE

Comprising of thin slices of honey-cured ham, creamy béchamel and toasted white bread, these savoury delights take inspiration from Dora Carrington's love triangle at Ham Spray House

ONION & GOAT'S CHEESE GRATIN TART (V)

With slow-cooked caramelised onions and browned Golden Cross goat's cheese, this indulgent creation is inspired by Vanessa Bell's, Still Life in the Kitchen, 1933

CHARLESTON TIPSY CHICKEN SLIDER, PICKLED CUCUMBER

Chicken marinated in gin, infused with "delicious 'tipsy' botanicals" as described in Frances Partridge's scrapbook

TRINITY CREAM TART (V)

A favourite in the dining halls at Trinity College, Cambridge, this crème brûlée-style pudding was enjoyed by the likes of Lytton Strachey and Leonard Woolf

BLACKBERRY CHOUX (V)

The flavours of this choux reinterpret the original fruit mousse recipe found in handwritten form in The Bloomsbury Cookbook by Jans Ondaatje Rolls

COFFEE & WALNUT CAKE (V)

An afternoon tea delicacy enjoyed by Vanessa Bell and Duncan Grant, on the rare occasion that they sat down for tea together in the garden at Charleston

CLIVE BELL'S CHOCOLATE DELICE

This multiple layer cake playfully mirrors the complexity of Clive's extravagant personality as written by his close friend Lytton Strachey as well as his 'gargantuan appetite for chocolate'

CLASSIC SCONES & ROCK CAKES

Clotted cream, strawberry preserve and St Clements curd (V)
These traditional bakes are a nod to Charleston cook Grace Higgins who could always be relied on for a cup of tea and a 'Grace cake'

Your choice of tea, coffee or hot chocolate

TEAS & INFUSIONS

BREAKFAST TEA

A robust and malty black tea. Assam and Ceylon, have been blended to create a full bodied, strong cup of breakfast tea. A dark copper cup, with a hearty flavour

EARL GREY

One of the most widely drunk teas in the world and its distinct flavour is a result of combining high quality Chinese black tea and oil of bergamot. A beautifully scented tea with bold citrus flavours



MYTHICAL CREATURES

Let your imagination wander to a land of Mythical Creatures by Kit Kemp. A tea with oolong, sunflower blossoms, cornflower blossoms and a touch of ripe green mango

MILKY OOLONG

This tea has a delicious and distinctive buttery flavour with vanilla undertones, characterised by a milky and creamy infusion

LAPSANG SOUCHONG

A smoked tea that is a specialty of the Fujian Province in China. An intensely rich and smooth flavour that lingers with distinctive smoky notes

ROOIBOS, ORANGE & CACTUS FIG

A unique rooibos blend, packed with the flavours of papaya, liquorice and orange. A distinct creamy sweetness complemented by fragrant citrus tones and a fruity finish. A great caffeine free alternative

YUNNAN GREEN

The tea is grown at 900 metres above sea level in Yunnan, China. The tea bushes benefit from heavy mists, clouds and bursts of sunlight, which enriches the tea's flavour with an intense yet smooth cup

PEPPERMINT

This premium whole leaf peppermint offers a pleasant sweetness intertwined with crisp menthol notes. A great palate cleanse and digestive aid

VERY BERRY

An exciting, pure fruit tea consisting of a wide selection of berries and dried papaya. The deep red cup is characterised by a vivid fruitiness and a pleasing sweetness, offset by tart hints of hibiscus

LEMON & GINGER ZEST

A light-bodied and refreshing herbal tea that has a soothing and calming effect on the body. It contains lemongrass, lemon peel and ginger, with a tangy aroma and a light spicy finish

WHITE ROSE & RASPBERRY

A delightful fusion tea where the subtle beauty of white tea leaves is balanced by a bold blend of apples, raspberries, roses, and pink peppercorns, creating a delicate taste and aroma

WHITE JASMINE & APRICOT

A fusion tea that combines the refined character of white tea with honey like sweetness of apricot pieces, carefully balanced with the flowery undertones of jasmine, marigold and rose

We hope you enjoy your meal, Tim & Kit Kemp

@charlottestreet_hotel @firmdale_hotels

A discretionary 13.5% service charge will be added to your bill

Please speak to the team for information on allergens, traces of allergens, dietary requirements or calories V - vegetarian VG - vegan GF - gluten free