

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

Pear Tart
almond sponge and whipped ricotta

Cheesecake Eclair
figs, honey and equatorial vanilla

Rocher
hazelnut sponge and caramel chocolate

40.00

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

Vegan

SANDWICHES

Heritage Beetroot and Burrella
a selection of candy, golden and red beetroot

'Old Fashioned' Carrot
Cured carrots with orange and bitter coconut creme cheese

King Oyster Mushroom
vegan mayo and black truffle

Pulled Jackfruit & Red Cabbage
jackfruit with mustard mayo, pickles and red cabbage

SCONES & PASTRIES

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

Pear Tart
sunflower sponge and vanilla

Cheesecake Choux
figs, honey and equatorial vanilla

Rocher
hazelnut sponge and caramel chocolate

Chocolate and Tonka
Cuban chocolate mousse and tonka ganache

80.00

CHAMPAGNE

with a glass of NV Billecart-Salmon Brut 106.00
with a glass of NV Billecart-Salmon Brut Rosé 115.00

with a bottle of NV Billecart-Salmon Brut 220.00
with a bottle of NV Billecart-Salmon Brut Rosé 290.00

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

We accept credit / debit cards only

Cocktails

CHAMPAGNE COCKTAILS

23.00

Airmail

rum, honey, lime, champagne

Britannia

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

CLASSIC COCKTAILS

23.00

Negroni

gin, campari, sweet vermouth

Old Fashioned

bourbon, bitters, sugar, orange zest, cherry

NON-ALCOHOLIC COCKTAILS

15.00

Citrus Cup

seedlip citrus, fresh mint, ginger and lemon, lemonade

Forest Spritz

everleaf forest, lemon, elderflower, mint

Afternoon Tea

SANDWICHES

Heritage Beetroot and Goat's Curd

a selection of candy, golden and red beetroot

'Old Fashioned' Salmon

cured salmon with orange and bitter creme fraiche

Chicken, Mascarpone and Truffle

smoked chicken with seasoned mascarpone and fresh truffle

Pulled Beef Brisket

beef brisket with mustard mayo, pickles and red cabbage

SCONES & PASTRIES

Plain and Raisin

served with cornish clotted cream, homemade strawberry jam

Pear Tart

almond sponge and whipped ricotta

Cheesecake Eclair

figs, honey and equatorial vanilla

Rocher

hazelnut sponge and caramel chocolate

Chocolate and Tonka

Cuban chocolate mousse and tonka ganache

80.00

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