



DUKES LONDON

FESTIVE  
AFTERNOON  
CURIOSITY

IN THE  
DRAWING ROOM

A UNIQUE *reinvention* OF *afternoon tea*



JOIN US ON A  
CULINARY JOURNEY

# DUKES LONDON HISTORY

THE HISTORY OF DUKES LONDON, ST. JAMES'S PLACE, CAN BE TRACED BACK TO 1532 WHEN KING HENRY VIII BOUGHT A CONVENT AT THE BOTTOM OF THE HILL AND REPLACED IT WITH ST. JAMES'S PALACE.

DURING THE REIGN OF CHARLES II (1660-1665), THE NEIGHBOURING ST. JAMES'S PALACE BECAME HIGHLY FASHIONABLE AND MANY ELEGANT COFFEE HOUSES SPRUNG UP IN THE AREA. THE COURTYARD AROUND DUKES LED TO THE HOUSE OF THE DUCHESS OF CLEVELAND, ONE OF THE KING'S MISTRESSES. SHE BORE HIM THREE SONS – THE DUKES OF CLEVELAND, GRAFTON AND NORTHUMBERLAND. AFTER THE KING'S DEATH, THE COURTYARD BECAME KNOWN AS CLEVELAND COURT AND CONTAINED TWO HOUSES, WHICH FORMED A SMALL INN.

THESE BUILDINGS WERE DEMOLISHED IN 1885 AND REPLACED WITH WHAT IS ESSENTIALLY THE DUKES HOTEL OF TODAY. THE NEW BUILDING WAS ORIGINALLY USED AS LONDON CHAMBERS FOR THE SONS OF BRITAIN'S NOBILITY. IT BECAME DUKES HOTEL IN 1908.

TODAY DUKES IS CONSIDERED TO BE ONE OF LONDON'S  
BEST SMALL HOTELS.

DUKES LONDON

FESTIVE  
AFTERNOON  
CURIOSITY

IN THE  
DRAWING ROOM

£65 PER PERSON





TO START

# EGGS DRUMKILBO

A *royal* FAVOURITE

## THE DISH

LOBSTER & BROWN SHRIMPS BOUND TOGETHER WITH A LIGHTLY SPICED MAYONNAISE, CHOPPED HARD-BOILED EGG, DICED TOMATO, TOPPED WITH SHERRY JELLY, A SOFT QUAIL EGG AND DRIED TOMATO SKIN.

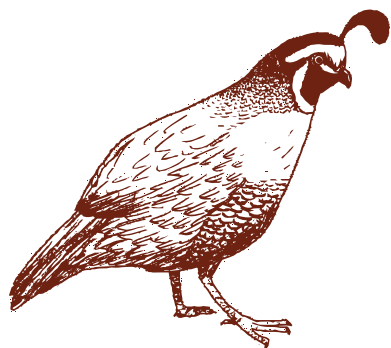
## THE HISTORY

*Eggs Drumkilbo* IS A DISH BELOVED BY THE ROYAL FAMILY, ESPECIALLY THE LATE QUEEN MOTHER. IT WAS INVENTED IN THE KITCHENS OF DRUMKILBO HOUSE IN PERTHSHIRE; HERE IS OUR TAKE ON A TRULY CLASSIC SEAFOOD DISH.

If you have any food allergies or intolerances, please let us know before you order. As allergens are present in our kitchen and some of our ingredients may contain warnings, we cannot guarantee menu items will be completely free from a particular allergen.

*All prices are inclusive of VAT, a discretionary service charge of 15% will be added to your bill*







TO CONTINUE  
A SAVOURY  
SEQUENCE

OF *various* SHAPES

THE DISH

SMOKED *turkey breast* WITH CRANBERRY AND *sage & onion*  
*beetroot & goat cheese* CONE

H FORMAN'S LONDON *cured smoked salmon* MUFFIN WITH  
*dill cream cheese* AND QUAIL'S EGG  
*stilton caramelised onion* TART

THE TEA TO PAIR

DUKES BREAKFAST BLEND  
DARJEELING SUPERIOR, FRESH *peach - apricot* NOTES  
DECAF ASSAM, *strong* AND *malty*  
EARL GREY, *floral* AND *citrus* NOTES  
ROOBIOS, HINTS OF *caramel* AND *vanilla*

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A FLIGHT OF  
BUTTERMILK  
SCONES  
IN *three delicious* FLAVOURS

THE DISH

A TRIO OF DELICIOUS AND LIGHT SCONES  
BUTTERMILK SCONE WITH *strawberry clotted cream*  
MINCE PIE SCONE WITH *nutmeg butter*  
GOLDEN RAISIN SCONE WITH *rum crème pâtissière*

THE TEA TO PAIR

NANA'S CHAI, *ginger* AND *cardamom* NOTES  
DARLJEELING, *sweet* WITH A *spiced undertone*  
ROSE CHAI, *floral* AND *spicy*

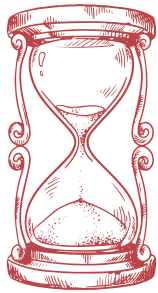
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GOOD THINGS COME TO THOSE WHO WAIT...





TO FINISH

SOMETHING  
SWEET

AND *something fresh*

THE DISH

CRANBERRY & VANILLA CHOUX  
CHRISTMAS TREE BISCUITS  
CHOCOLATE CLEMENTINE  
GINGERBREAD MAN

THE TEA TO PAIR

DUKES BREAKFAST BLEND  
EARL GREY, *floral* AND *citrus* NOTES  
JASMINE PEARLS FROM FUJIAN  
LAPSANG SOUCHONG, *smoky whisky* NOTES

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A SELECTION OF  
**AFTERNOON  
TEAS**  
WITH *something for everyone*

JP'S ORIGINALS OFFERS A RANGE OF EXCEPTIONAL TEAS AND INFUSIONS CREATED USING THE FINEST INGREDIENTS FROM NAMED ESTATES AND REGIONS AROUND THE WORLD. THE BRAND'S UNIQUE BLENDS ARE INSPIRED BY TRADITIONAL RECIPES AND CRAFTED WITH A MODERN TWIST TO PROVIDE A DELICIOUS AND AROMATIC EXPERIENCE FOR TEA LOVERS.

PASSIONATE ABOUT INNOVATIVE, EXCEPTIONAL PRODUCTS, PERFECTLY BREWED, AND HAND-PACKED IN THE UK, JP'S ORIGINALS ARE COMMITTED TO PRODUCING BLENDS WHICH OFFER OUTSTANDING FLAVOUR AND SUSTAINABILITY. PROUDLY ACHIEVING A B-CORP CERTIFICATION IN MARCH 2002, ALL JP'S ORIGINALS TEAS COME IN 100% BIODEGRADABLE, PLASTIC-FREE PACKAGING AND PYRAMID BAGS MADE FROM SOILON, A PLANT-BASED MATERIAL WHICH IS EASILY COMPOSTABLE, SO CUSTOMERS CAN CONSUME FREELY WITH A CLEAR CONSCIENCE.

WE ARE DELIGHTED TO OFFER JP'S ORIGINALS TEA AS PART OF OUR AFTERNOON TEA EXPERIENCE.





## **DUKES BREAKFAST BLEND**

A MALTY AND RICH BLEND FROM PRIME ORTHODOX ASSAM GARDENS: NAHORABHI AND MELENG, WITH BACKGROUND NOTES OF A BRISK KENYAN TEA. FULL BODIED ON THE PALATE WITH A SMOOTH MOUTHFEEL. A REAL BRITISH CLASSIC LIKE NO OTHER.

## **NILGIRI FROST**

PLUCKED IN THE VERY EARLY HOURS OF THE MORNING, WHILST THE LEAVES ARE STILL FROSTED, RETAINING THE FRESH DISTINCTIVE CHARACTER WITH UNIQUE TOP NOTES. THIS IS ONE OF THE RAREST TEAS AVAILABLE, HANDPICKED BY WOMEN AS PART OF A GENDER EMPOWERMENT PROJECT. BEST ENJOYED WITHOUT MILK TO TRULY SAVOUR ITS RARITY.

## **EARL GREY**

A DELICATE AND REFRESHING BLEND OF THE FINEST CEYLON BLACK TEA FROM THE UVA REGION IN SRI LANKA, INFUSED WITH FRAGRANT NATURAL BERGAMOT OIL. AN AUTHENTIC AFTERNOON STAPLE.

## **DARJEELING SUPERIOR, GLENBURN**

THE CHAMPAGNE OF TEAS. THIS IS A CLASSIC TEA WHICH HAS REMAINED AUTHENTIC IN CHARACTER AND HERITAGE. FTGFOP1 SECOND FLUSH. FRESH PEACH-APRICOT NOTES.

## **NANA'S CHAI**

USING AN AUTHENTIC FAMILY RECIPE, THIS DELICIOUSLY INVIGORATING BLEND WILL TRANSPORT YOU TO THE STREETS OF CALCUTTA. FIERY GINGER, BOP ASSAM & FRAGRANT CARDAMOM.

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## LAPSANG SOUCHONG

CLASSIC FROM FUJIAN PROVINCE. BLACK TEA AND PINE SMOKE.

NOTES REMINISCENT OF A SMOKY WHISKY.

## DECAFFEINATED ASSAM

A SATISFYINGLY MALTY ASSAM, PACKED WITH FLAVOUR. CO2 IS USED IN

THE DECAFFEINATING PROCESS, WITHOUT COMPROMISING FLAVOUR.

## *Green Tea*

## ROSE CHAI

A TWIST ON A KASHMIRI CLASSIC - YUNNAN GREEN TEA, ROSE  
PETALS AND CRUSHED CARDAMOM. A LIGHT TEA WITH FLORAL

NOTES AND A HINT OF SWEETNESS.

## CEREMONIAL GRADE MATCHA

THESE LEAVES WERE GROWN IN THE UJI AREA OF KYOTO (JAPAN)  
FOR 30 DAYS IN SHADE BEFORE BEING STONEGROUND. VIBRANT

WITH UMAMI AND SWEET NOTES.

## LUNG CHING

ALSO KNOWN AS DRAGONWELL, THIS GREEN TEA IS HAND PRESSED  
AND FRIED IN A WOK, RESULTING IN A SWEET AND NUTTY FLAVOUR.

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## JASMINE PEARLS

HAND ROLLED WHITE NEEDLE GREEN TEA LEAVES FROM FUJIAN,  
SCENTED WITH FRAGRANT JASMINE.

## PAI MU TAN

MADE FROM THE BUD AND TOP LEAF OF THE SILVER NEEDLE. IT IS  
CULTIVATED FROM THE FUJIAN PROVINCE IN SPRING, THE HOME OF  
WHITE TEA. NOTES OF ORCHID AND APRICOT.

# *Infusions*

## CHAMOMILE

A SOOTHING AND DELICATELY FLORAL ORGANIC BREW.

## PEPPERMINT

DELICIOUSLY REFRESHING AND FRAGRANT, A DIGESTIVE AID  
WE LOVE AFTER DINNER.

## ROOIBOS

A SWEET AND EARTHY HERBAL TEA GROWN ON THE WEST COAST  
OF SOUTH AFRICA.

## ROSEBUDS

ELEGANT ORGANIC WHOLE ROSEBUDS FOR A DELICATE SWEET  
AND FLORAL INFUSION.

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# Coffee

## **ESPRESSO**

SINGLE £3.5

DOUBLE £4.5

## **ESPRESSO MACCHIATO**

SINGLE £3.5

DOUBLE £4.5

## **CAPPUCCINO**

£5.5

## **CAFÉ LATTE**

£5.5

## **AMERICANO**

£5.5

## **MOCHA**

£6.5

## **HOT CHOCOLATE**

£6.5



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# Soft Drinks

## TAU WATER

STILL £6

SPARKLING £6

## COCA COLA

£5.5

## DIET COKE

£5.5

## LEMONADE

£5.5

## TONIC WATER

£5.5

## SODA WATER

£5.5

## GINGER ALE

£5.5

## GINGER BEER

£5.5

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# Sparkling Wine

## **2020, GUSBOURNE BRUT RESERVE**

KENT, UK

BY THE GLASS, 12.5CL £17

BY THE BOTTLE, 75CL £95

## **2019, GUSBOURNE ROSÉ**

WEST SUSSEX, UK

BY THE GLASS, 12.5CL £19

BY THE BOTTLE, 75CL £105

## **2018, GUSBOURNE BLANC DE BLANCS**

KENT, UK

BY THE BOTTLE, 75CL £110

## **NV, LOUIS ROEDERER COLLECTION**

CHAMPAGNE, FRANCE

BY THE GLASS, 12.5CL £21

BY THE BOTTLE, 75CL £115

## **NV, POMMERY BRUT ROYAL**

CHAMPAGNE, FRANCE

BY THE BOTTLE, 75CL £125

## **NV, BOLLINGER SPECIAL CUVÉE**

CHAMPAGNE, FRANCE

BY THE BOTTLE, 75CL £140

## **NV, POMMERY BRUT ROSÉ**

CHAMPAGNE, FRANCE

BY THE BOTTLE, 75CL £145

## **2015, POL ROGER SIR WINSTON CHURCHILL**

CHAMPAGNE, FRANCE

BY THE BOTTLE, 75CL £495

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# Sparkling Tea

## PEONY BLUSH

AN ALTERNATIVE TO SPARKLING ROSÉ WINE

MADE WITH WHITE PEONY TEA

BY THE GLASS, 12.5CL £8

BY THE BOTTLE, 75CL £40

## ROYAL FLUSH

A CHAMPAIGNE-ESQUE SPARKLING TEA

MADE WITH FIRST FLUSH DARJEELING TEA

BY THE GLASS, 12.5CL £8

BY THE BOTTLE, 75CL £40

## DRY DRAGON

AN ALTERNATIVE TO SPARKLING WHITE WINE

MADE WITH DRAGONWELL TEA

BY THE GLASS, 12.5CL £8

BY THE BOTTLE, 75CL £40

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LONDON