



# ROAST AFTERNOON TEA

PER PERSON with TEA | 45

with TEA and a Cocktail | 55

with TEA and a glass of Laurent-Perrier La Cuvée Brut | 55

with TEA and a glass of Laurent-Perrier Cuvée Rosé Brut | 65

PER PERSON with TEA & BOTTOMLESS PROSECCO\* | 69

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## DESSERTS

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### VANILLA CHEESECAKE

with champagne jelly, gold dust

### FRESH FRUIT TART

with blueberry jam, lemon verbena  
mouseline, fresh berries

### CHOUX BUN

with white chocolate & strawberry  
mousse

### SCONES

with homemade seasonal jam  
& clotted cream

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## SAVOURY

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### ROAST SIGNATURE PORK & SAGE SCOTCH EGG

with piccalilli sauce

### BRAISED BEEF CROQUETTES

with horseradish emulsion,  
mustard cress

### PORK SAUSAGE ROLL

with red pepper pesto

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## SANDWICHES

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### BRIDGE ROLL

Pulled pork, apple puree, pea shoot

### NORDIC SEEDED

Smoked salmon, cream cheese,  
lemon, dill

### SWISS LATERAL

Roast beef, horseradish, rocket

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## GLASS OF CHAMPAGNE

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### LAURENT-PERRIER, LA CUVÉE, BRUT, NV

### LAURENT-PERRIER, CUVÉE ROSÈ, BRUT, NV

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## COCKTAILS

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### EQUINOX

Laurent-Perrier Cuvée Rosè, Pangea  
Spiced, Basil Liqueur, Strawberry &  
Vanilla Liqueur, Lime Juice

### BIG BEN

Elephant Gin, Chambord, Apple  
Juice, Lime Juice,

\* Bottomless prosecco will be served for 90 minutes. Please note that certain vegetarian dishes can be altered to suit vegan requirements, please ask your server for details. 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.