

ROAST Afternoon Tea

Veuve Clicquot

PER PERSON with TEA | 59 • with TEA & a Cocktail | 69

with TEA & a glass of Veuve Clicquot Brut | 69

with TEA & a glass of Veuve Clicquot Rosé | 79

PER PERSON with TEA & BOTTOMLESS PROSECCO* | 85

Gluten Free Menu

SANDWICHES

PULLED PORK

Apple puree, pea shoot

SMOKED SALMON

Cream cheese, lemon, dill

ROAST BEEF

Horseradish, mayonnaise, rocket

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 CHAMPAGNE

VEUVE CLICQUOT BRUT YELLOW LABEL, NV

VEUVE CLICQUOT ROSÉ, NV

COCKTAILS

QUEEN OF THE TROPICS

Ocho Blanco Tequila, Mango & Passion Fruit Puree, Fair kumquat liqueur, Orange Juice and Pineapple & Champagne foam

CLOVER CLUB

Colonel Fox Gin, Sacred Dry Vermouth, Lemon Juice, Grenadine, Aquafaba

FRENCH MARTINI

Absolut Vodka, Chambord Liqueur, Pineapple Juice

SAVOURY

ROAST SIGNATURE PORK

SCOTCH EGG

With piccalilli sauce

BRAISED BEEF CROQUETTE

With horseradish emulsion, mustard cress

CHEESE TART

With Parmesan tulle

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.

* Bottomless prosecco will be served for 90 minutes. 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.