

# 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

#### SAVOURY

##### ROAST SIGNATURE PORK SCOTCH EGG

With piccalilli sauce

##### BRAISED BEEF CROQUETTE

With horseradish emulsion, mustard cress

##### CHEESE TART

With Parmesan tulle

#### 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

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) - vege-  
tarian, (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.