

The Gatsby Room

Afternoon Tea

Teas

We have partnered with JING Tea 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, Hunan Province, China

Grown among the misty mountains in a remote part of Hunan province

Dragon Well, Zhejiang, China

Velvety smooth, creamy and hazelnut sweetness

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

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

CHILDREN'S TEA

Chilled Blackcurrant and Hibiscus Infusion

Blackcurrants with dried roselle hibiscus

Rare & Seasonal Teas

OO LONG TEA

£3 supplement

Phoenix Honey Orchid, Guangdong, China

Heady and complex with exotic fruit notes

BLACK TEA

£5 supplement

Red Dragon, Yunnan, China

Grown at a high altitude with berry and malt black tea flavours

FLOWERING TEA

£3 supplement

Flowering Jasmine & Lily, Fujian, China

A bloom of green tea hand tied with jasmine and lily flowers

£3 supplement

Jasmine Silver Needle, Yunnan Province, China

Spring picked white tea buds

Cocktails

CHAMPAGNE COCKTAILS

Airmail 23

Rum, honey, lime, Champagne

Britannia 23

Gin, apricot jam, lemon, tea and honey bitters, Champagne

CLASSIC COCKTAILS

Negroni 23

Gin, campari, sweet vermouth

Old Fashioned 23

Bourbon, bitters, sugar, orange zest, cherry

NON-ALCOHOLIC COCKTAILS

Citrus Cup 15

Seedlip citrus, fresh mint, ginger and lemon, lemonade

Forest Spritz 15

Everleaf forest, lemon, elderflower, mint

SANDWICHES

Cucumber

Dill cream cheese

Maldon Cure Salmon

Lemon crème fraîche, soft herbs

Classic Coronation Chicken

Beef Pastrami

Mustard mayonnaise

SCONES & PASTRIES

Freshly-Baked Plain & Raisin Scones

Cornish clotted cream, homemade
strawberry jam

Choux Bun

Coffee, cinnamon, clementine

Apple & Cinnamon Tart

Pistachio Frangipane

Hazelnut & Chocolate Rocher

Hazelnut sponge, caramel

Lemon & Poppyseed Gateaux

CHAMPAGNE

with the first glass of

NV Billecart-Salmon Brut 81

with the first glass of

NV Billecart-Salmon Brut Rosé 89

SANDWICHES

Cucumber

Dill cream cheese

Cured Carrot

Orange & bitter coconut cream cheese

Coronation King Oyster Mushroom

Vegan mayonnaise, black truffle

Pulled Jackfruit

Jackfruit, mustard mayonnaise, pickles

SCONES & PASTRIES

Freshly-Baked Plain & Raisin Scones

Vegan clotted cream, homemade strawberry jam

Apple & Cinnamon Tart

Pistachio Frangipane

Coffee & Clementine Éclair

Rocher

Hazelnut sponge, caramel chocolate

Pineapple Cake

Vegan pineapple sponge, pineapple frosting

SANDWICHES

Cheddar and Tomato

Cucumber & Cream Cheese

Honey-Roast Ham

SCONES & PASTRIES

Freshly-Baked Plain & Raisin Scones

Cornish clotted cream, homemade strawberry jam

Apple & Cinnamon Tart

Pistachio Frangipane

Lemon & Poppyseed Gateaux

Hazelnut & Chocolate Rocher

Hazelnut sponge, caramel

Served with a choice of cold-brewed herbal tea, or single estate hot chocolate.

Cream Tea

25

Freshly-Baked Plain & Raisin Scones

Cornish clotted cream, homemade strawberry jam

Choice of Tea

CHAMPAGNE

Add a glass of
NV Billecart-Salmon Brut +26

Add a glass of
NV Billecart-Salmon Brut Rosé +35

Please inform your Server if you have any allergies of which we need to be aware.

We are happy to provide information on food allergies and intolerances on request. As food allergens are present in the kitchen, there is a risk that traces of these may be found in our dishes. Please note some of our cheeses are unpasteurized.

*Vegan. Please ask about other vegetarian options.

Prices include VAT - A discretionary 15% Service Charge will be added to your bill. All gratuities are managed independently.

