Secrets & Spies

AFTERNOON TEA

inspired by 'Operation Mincemeat'

Festive Edition



This unique afternoon tea pays homage to the secret history and the characters associated with the former Old War Office - today known as The OWO and home to Raffles London. The building played its part in the evolution of the Military Intelligence Service into its modern form of MI5 and MI6. 20th century spies were briefed here.

Today we want you to enjoy our little taste of espionage - designed to bring alive the history of The OWO and stories of the spies once connected with it. And, of course, to share the ingenuity of Operation Mincemeat which was a successful 1943 British intelligence deception during World War II. All our sandwiches and pastries are made with passion and plenty of seasonal British ingredients.



AFTERNOON TEA

The Old War Office building played a significant role in British history and some of the nation's most important leaders and statesmen have walked these halls, from Lord Kitchener and TE Lawrence to Richard Haldane and Winston Churchill - in addition to those enigmatic heroes and heroines of the Secret Service, who inspired Ian Fleming to write his numerous James Bond novels.

During the Second World War this building was a hub for intelligence activity. Candidate spies for the Special Operations Executive (SOE) were interviewed and briefed in the basement, and key agents involved in Operation Mincemeat worked here.

This audacious plot saw British Intelligence agents create an elaborate scheme to convince the Germans that the Allied forces were planning to invade Greece rather than Sicily. The plan, code-named Operation Mincemeat, involved planting forged documents on a body before setting him adrift in neutral Spanish waters, with the aim of the papers ending up in German hands. The deception worked and helped divert enemy forces from Sicily. This altered the course of the war.

Operation Mincemeat inspired both a film and an Olivier Award-winning musical comedy. And it has now inspired our Chefs and Pastry team. Each pastry pays homage to an element of the deception, from covert strategy to coded romance, honouring the bravery, creativity and quiet courage of those who once worked behind these doors.

OPERATION MINCEMEAT
A NEW MUSICAL

AFTERNOON TEA

AMUSE BOUCHE

Sweet Potato & Cinnamon
Montagnolo Affine | Apple | Chervil

(Gluten – Barley, Wheat, Milk, Soya, Sulphites)

SANDWICH SELECTION

Fosse Meadows Turkey Breast
Walnut Bread | Carrot | Ginger | White Cabbage

(Gluten – Barley, Wheat, Nuts - Walnuts, Milk, Soya, Sulphites, Mustard)

Honey Roasted Ham
Onion Bread | Rosemary | Honey | Sour Cream

(Gluten – Barley, Wheat, Milk, Soy, Sulphites, Mustard, Nuts - Cashew)

Prawn Rillettes
Rye Bread | Dill | Horseradish | Lemon

(Gluten – Wheat, Egg, Crustacean)

Cucumber
Brown Bread | Mint | Yoghurt | Sumac

(Gluten – Wheat, Barley, Soy, Milk)

Arlington White Egg
White Bread | Mustard | Cress | Winter Truffle

(Gluten – Barley, Wheat, Soy, Egg, Mustard)

Recommended Savoury Tea Pairing
Darjeeling Sparkling Tea - Supplement £8

This black tea was grown in the foothills of the Himalayas in Darjeeling, India. Harvested in the summer to develop its unique Darjeeling muscatel flavour, the tea has notes of mandarin, ginger, and wood spice and gentle, dry tannins.

SCONES

Traditional Buttermilk & Sultana Scones
Cornish Clotted Cream | Strawberry Jam | Lemon Curd

(Gluten – Wheat, Sulphites , Milk, Egg)

AFTERNOON TEA

CAKE TO SHARE

The Briefcase

A sculpted tribute to the briefcase at the heart of one of the war's most audacious deceptions.Delicate layers of Joconde sponge are paired with a vibrant cranberry compote and rich chestnut crémeux, encased in finely crafted modelling chocolate. Sweet, warming notes and seasonal flavours create a dessert that is both refined and comforting, with each layer revealing a new dimension of texture and taste.In 1943, British intelligence concealed falsified invasion plans inside a briefcase to convince the enemy that the Allies would strike Greece rather than Sicily. The deception succeeded, helping secure the real invasion. Layered, calculated and quietly powerful, this dessert pays homage to a masterstroke of wartime ingenuity, sealed and delivered.

Joconde Sponge | Cranberry Compote | Chestnut Cremeux | Modelling Chocolate

(Gluten - Wheat, Milk, Eggs)

PASTRIES

Four pastries trace the path of Operation Mincemeat, each one rooted in a pivotal moment of the operation and inspired by the destinations that shaped its success.

The Intelligence Room

In 1943, within a concealed intelligence room in London, a black desk telephone cut sharply through the silence. British officers gathered over marked maps and coded papers, carefully constructing Operation Mincemeat. Led by Ewen Montagu, the team devised falsified invasion plans designed to mislead Germany - a calculated deception born not on the battlefield, but at a desk. From that quiet room, with phone lines humming and strategy unfolding in measured tones, a daring operation was set in motion - one that would help alter the course of the war.

Ingredient inspiration: This pastry captures the atmosphere of the intelligence rooms where Operation Mincemeat was conceived. A rich Madong smoked chocolate mousse evokes the secrecy of late-night planning, while Christmas pudding cream brings warming festive notes. A crisp chocolate shortbread reflects the precision behind the mission, with layers of dark and white chocolate mirroring the balance of truth and deception at the heart of this remarkable wartime operation.

Chocolate Shortbread | Smoked Chocolate (Madong) Mousse |
Christmas Pudding Cream | Dark And White Chocolate

(Gluten - Wheat, Milk, Eggs, Soya, Sulphites)

AFTERNOON TEA

Christmas Navy

In 1943, Operation Mincemeat was entrusted to the sea. A body dressed as a British officer, carrying falsified invasion plans, was transported by submarine and released off the coast of Spain. Recovered by Spanish authorities and quietly passed to Germany, the documents suggested the Allies would strike Greece rather than Sicily. German forces were diverted - and the Allies could then advance plans to invade Sicily, under code name Operation Husky.

Ingredient inspiration: Inspired by the Spanish shoreline where the deception surfaced, this pastry combines a crisp orange shortbread, smooth Orange blossom mousse and caramelised almonds, all encased in a delicate Dulcey chocolate shell. Warm, nutty and subtly citrusy, it reflects the Mediterranean coast where one of history's greatest deceptions washed ashore.

Orange Shortbread | Dulcey Chocolate Shell | Orange Blossom Mousse | Caramelised Almonds

(Gluten - Wheat, Milk, Eggs, Nuts - Almonds)

The Unspoken Hero

Inspired by Operation Mincemeat, this pastry honours the unnamed figure at the heart of one of history's most daring deceptions. Carrying falsified invasion plans, he was set adrift at sea to persuade the enemy that the Allies would strike Greece rather than Sicily, the strategy succeeded, diverting forces and clearing the path for the true invasion.

Ingredient inspiration: Festive spiced panettone sponge, light mascarpone mousse and vibrant mandarin gel come together in a bright yet indulgent creation, capturing the warmth of the Mediterranean and the intrigue at the heart of this remarkable wartime deception.

Panettone Sponge | Mascarpone Mousse | Mandarin Gel | Snowflake

(Gluten - Wheat, Milk, Eggs, Sulphites)

The Letter For Santa

To lend authenticity to the operation, a fictional fiancée named "Pam" was created - said to be waiting faithfully in Edinburgh. In truth, she was inspired by MI5 secretary Jean Leslie, whose photograph and handwritten letters were placed inside the briefcase. Her words gave the fabricated officer not only documents, but a history, a tenderness, and a love worth believing in.

Ingredient inspiration: A buttery Scottish shortbread base is layered with sweet mincemeat, vanilla cream and milk chocolate, creating a comforting, nostalgic finish that evokes the warmth of Edinburgh and a love story worth believing in.

Scottish Shortbread | Sweet Mincemeat | Vanilla Cream | Milk Chocolate

(Gluten - Wheat, Milk, Eggs, Sulphites)

PLANT-BASED

The Old War Office building played a significant role in British history and some of the nation's most important leaders and statesmen have walked these halls, from Lord Kitchener and TE Lawrence to Richard Haldane and Winston Churchill - in addition to those enigmatic heroes and heroines of the Secret Service, who inspired Ian Fleming to write his numerous James Bond novels.

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OPERATION MINCEMEAT
A NEW MUSICAL

PLANT-BASED

AMUSE BOUCHE

Sweet Potato & Cinnamon
Walnut Cream | Apple | Chervil

(Gluten – Barley, Wheat, Milk, Soya, Sulphites)

SANDWICH SELECTION

Braised Red Cabbage
Walnut Bread | Almond | Spring Onion

(Gluten – Barley, Wheat, Nuts- Amond, Soya, Sesame)

Heritage Carrots
Onion Bread | Caraway | Orange

(Gluten – Wheat, Soya, Sulphites)

Celeriac
Rye Bread | Miso | Fennel

(Gluten – Barley, Wheat, Soy)

Silk Tofu
White Bread | Mustard | Cress | Winter Truffles

(Gluten – Barley, Wheat, Soya, Mustar)

Cucumber
Brown Bread | Mint | Yoghurt | Sumac

(Gluten – Wheat, Barley, Soy)

Recommended Savoury Tea Pairing
Darjeeling Sparkling Tea - Supplement £7

This black tea was grown in the foothills of the Himalayas in Darjeeling, India. Harvested in the summer to develop its unique Darjeeling muscatel flavour, the tea has notes of mandarin, ginger, and wood spice with gentle, dry tannins.

SCONES

Traditional Buttermilk & Sultana Scones
Vegan Clotted Cream | Strawberry Jam | Lemon Curd

(Sulphites)

PLANT-BASED

CAKE TO SHARE

The Briefcase

A sculpted tribute to the briefcase at the heart of one of the war's most audacious deceptions. Layers of joconde sponge and silky chestnut crémeux are complemented by a vibrant cranberry compote, bringing balance and depth to every bite. Encased in finely crafted modelling chocolate, the dessert captures both elegance and intrigue, with rich, seasonal flavours concealed beneath a meticulously designed exterior. In 1943, British intelligence concealed falsified invasion plans inside a briefcase to convince the enemy that the Allies would strike Greece, not Sicily. The deception succeeded, helping secure the real invasion. Layered, calculated and quietly powerful, this dessert pays homage to a masterstroke of wartime ingenuity, sealed and delivered.

Joconde Sponge | Cranberry Compote | Chestnut Cremeux | Modelling Chocolate

(Soya)

PASTRIES

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Ingredient inspiration: Chocolate shortbread, smoked chocolate mousse and Christmas pudding cream are enveloped in dark chocolate, creating a rich, refined pastry that captures the warmth, secrecy and quiet determination of the intelligence rooms where Operation Mincemeat was born.

Chocolate Shortbread | Smoked Chocolate (Madong) Mousse |

Christmas Pudding Cream | Dark And White Chocolate

(Sulphites, Soya)

PLANT-BASED

Christmas Navy

In 1943, Operation Mincemeat was entrusted to the sea. A body dressed as a British officer, carrying falsified invasion plans, was transported by submarine and released off the coast of Spain. Recovered by Spanish authorities and quietly passed to Germany, the documents suggested the Allies would strike Greece rather than Sicily. German forces were diverted - and the Allies could then advance plans to invade Sicily, under code name Operation Husky.

Ingredient inspiration: Crisp orange shortbread, orange blossom mousse and caramelised almonds are encased in a chocolate shell, combining bright citrus, floral notes and nutty warmth inspired by the Mediterranean shores where the deception came ashore.

Orange Shortbread | Chocolate Shell | Orange Blossom Mousse | Caramelised Almonds

(Nuts - Almonds)

The Unspoken Hero

Inspired by Operation Mincemeat, this pastry honours the unnamed figure at the heart of one of history's most daring deceptions. Carrying falsified invasion plans, he was set adrift at sea to persuade the enemy that the Allies would strike Greece rather than Sicily, the strategy succeeded, diverting forces and clearing the path for the true invasion.

Ingredient inspiration: Festive spiced panettone sponge and vibrant mandarin gel come together in a light, elegant pastry, balancing warming seasonal notes with bright citrus freshness, a fitting tribute to the deception that helped shape history.

Christmas Spiced Sponge | Mandarin Gel | Snowflake

(Nuts - Soya, Sulphites)

The Letter For Santa

To lend authenticity to the operation, a fictional fiancée named "Pam" was created - said to be waiting faithfully in Edinburgh. In truth, she was inspired by MI5 secretary Jean Leslie, whose photograph and handwritten letters were placed inside the briefcase. Her words gave the fabricated officer not only documents, but a history, a tenderness, and a love worth believing in.

Ingredient inspiration: A buttery shortbread base layered with sweet mincemeat, vanilla cream and milk chocolate creates a comforting, nostalgic flavour, evoking the warmth of Edinburgh and a love story worth believing in.

Shortbread | Sweet Mincemeat | Vanilla Cream | Milk Chocolate

(Sulphites)

VEGETARIAN

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OPERATION MINCEMEAT
A NEW MUSICAL

VEGETARIAN

AMUSE BOUCHE

Sweet Potato & Cinnamon
Walnut Cream | Apple | Chervil

(Gluten – Barley, Wheat, Milk, Soya, Sulphites)

SANDWICH SELECTION

Braised Red Cabbage
Walnut Bread | Almond | Spring Onion

(Gluten – Barley, Wheat, Nuts- Amond, Soya, Sesame)

Heritage Carrots
Onion Bread | Caraway | Orange

(Gluten – Wheat, Soya, Sulphites)

Celeriac
Rye Bread | Miso | Fennel

(Gluten – Barley, Wheat, Soy)

Silk Tofu
White Bread | Mustard | Cress | Winter Truffles

(Gluten – Barley, Wheat, Soya, Mustar)

Cucumber
Brown Bread | Mint | Oat Spread

(Gluten – Wheat, Barley, Soy)

Recommended Savoury Tea Pairing
Darjeeling Sparkling Tea - Supplement £7

This black tea was grown in the foothills of the Himalayas in Darjeeling, India. Harvested in the summer to develop its unique Darjeeling muscatel flavour, the tea has notes of mandarin, ginger, and wood spice and gentle, dry tannins.

SCONES

Traditional Buttermilk & Sultana Scones
Clotted Cream | Strawberry Jam | Lemon Curd

(Gluten – Barley, Wheat, Dairy)

VEGETARIAN

CAKE TO SHARE

The Briefcase

A sculpted tribute to the briefcase at the heart of one of the war's most audacious deceptions.Delicate layers of joconde sponge are paired with a vibrant cranberry compote and rich chestnut crémeux, encased in finely crafted modelling chocolate. Sweet, warming notes and seasonal flavours create a dessert that is both refined and comforting, with each layer revealing a new dimension of texture and taste.In 1943, British intelligence concealed falsified invasion plans inside a briefcase to convince the enemy that the Allies would strike Greece rather than Sicily. The deception succeeded, helping secure the real invasion. Layered, calculated and quietly powerful, this dessert pays homage to a masterstroke of wartime ingenuity, sealed and delivered

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(Gluten - Wheat, Milk, Eggs, Nuts)

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Ingredient inspiration: Chocolate shortbread, smoked chocolate mousse and Christmas pudding cream are enveloped in dark chocolate, creating a rich, warming pastry that reflects the intensity, intrigue and quiet determination behind Operation Mincemeat.

Chocolate Shortbread | Smoked Chocolate (Madong) Mousse |
Christmas Pudding Cream | Dark And White Chocolate

(Gluten - Wheat, Milk, Eggs, Soya, Sulphites)

VEGETARIAN

Christmas Navy

In 1943, Operation Mincemeat was entrusted to the sea. A body dressed as a British officer, carrying falsified invasion plans, was transported by submarine and released off the coast of Spain. Recovered by Spanish authorities and quietly passed to Germany, the documents suggested the Allies would strike Greece rather than Sicily. German forces were diverted - and the Allies could then advance plans to invade Sicily, under code name Operation Husky.

Ingredient inspiration: Inspired by the Spanish shoreline where the deception surfaced, this pastry combines crisp orange shortbread, smooth orange blossom mousse and caramelised almonds within a delicate Dulcey chocolate shell. Warm, nutty and subtly citrusy, it captures the flavours of the Mediterranean coast where one of history's greatest deceptions washed ashore.

Orange Shortbread | Dulcey Chocolate Shell | Orange Blossom Mousse | Caramelised Almonds

(Gluten - Wheat, Milk, Eggs, Nuts - Almonds)

The Unspoken Hero

Inspired by Operation Mincemeat, this pastry honours the unnamed figure at the heart of one of history's most daring deceptions. Carrying falsified invasion plans, he was set adrift at sea to persuade the enemy that the Allies would strike Greece rather than Sicily, the strategy succeeded, diverting forces and clearing the path for the true invasion.

Ingredient inspiration: Festive spiced panettone sponge, light mascarpone mousse and vibrant mandarin gel come together in a bright yet elegant creation, balancing citrus freshness with creamy richness to evoke the warmth of Sicily, the destination at the heart of the deception.

Panettone Sponge | Mascarpone Mousse | Mandarin Gel | Snowflake

(Gluten - Wheat, Milk, Eggs, Sulphites)

The Letter For Santa

To lend authenticity to the operation, a fictional fiancée named "Pam" was created - said to be waiting faithfully in Edinburgh. In truth, she was inspired by MI5 secretary Jean Leslie, whose photograph and handwritten letters were placed inside the briefcase. Her words gave the fabricated officer not only documents, but a history, a tenderness, and a love worth believing in.

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Scottish Shortbread | Sweet Mincemeat | Vanilla Cream | Milk Chocolate

(Gluten - Wheat, Milk, Eggs, Sulphites)

AFTERNOON TEA

The Drawing Room Afternoon Tea

Monday to Thursday £98
Friday to Sunday £104

A Taste Of The British Fizz

English Sparkling Afternoon Tea

Served with a glass of
NV 'Classic Cuvee' ~ Nyetimber
West Sussex ~ England

Monday to Thursday £118
Friday to Sunday £124

English Sparkling Rosé Afternoon Tea

Served with a glass of
NV Rosé Brut ~ Nyetimber
West Sussex ~ England

Monday to Thursday £121
Friday to Sunday £127

Prestige Champagne Afternoon Tea

Served with a glass of NV Laurent-Perrier 'Grand Siècle' Brut Edition No. 26, Champagne, France

Monday to Thursday £192
Friday to Sunday £198

Alcohol-Free Pairing

Served with a glass of Alcohol-Free NV Oddbird 'Blanc de Blanc'

Monday to Thursday £111
Friday to Sunday £117

AFTERNOON TEA

Indulge With An Additional Glass Of

NV Nyetimber 'Classic Cuvee', Brut ~ £27
NV Nyetimber Rosé, ~ £28
NV Laurent-Perrier 'Grand Siècle' Brut Edition No. 26 ~ £112
NV Oddbird 'Blanc de Blanc' ~ £15

Wine Pairing Experience

£55

A selection of three wines

2023 Chardonnay 'Guinevere', Gusbourne-Bouscaut
Kent, England,
100ml served with sandwiches

2020 Pinot Noir, Ancre Hill,
***Wales - England*,**
100ml served with sandwiches

MV Louis Roederer 'Carte Blanche', Demi-Sec Roger
Champagne, France,
100ml served with pastries & scones

We also provide children's, vegetarian, gluten free
and plant-based afternoon tea

All prices include VAT. A discretionary service charge of 15% will be added to your bill. 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 have `may contain` warnings, we cannot guarantee menu items will be completely free from a particular allergen.

TEA SELECTION

WHITE

Silver Needle ~ Supplement £2

Luxurious white tea buds combine together to produce a delicately sweet tea with hints of flowers and sweet honey.

Snow Buds ~ Supplement £2

A premium high grown white tea, from southeast China. Hand plucked Spring buds and sweet young leaves, result in the gentlest of teas with soft melon and cucumber notes. Good to drink at any time of the day.

OOLONG

Da Hong Pao

Da Hong Pao is a dark oolong grown in the Wuyi Mountains of Fujian Province, China. Delicious minerality with hints of tobacco and sweet fruits.

Milky Oolong

This extraordinary tea is characterised by a smooth, milky infusion with a creamy finish.

Wah Tea Estate Oolong-Kangra, India ~ Supplement £2

Hand picked leaves grown at 4000ft on a fourth-generation family-owned estate in Kangra, Himachal Pradesh. Surya Prakash now runs the estate with the same passion as his forebears and a strong determination to raise the profile of this lesser-known tea region. His vision for creating a sustainable business alongside creating a beautiful holiday destination for visitors come together in his personal hands on approach to all aspects of the business.

Hand plucked later in the season, and with its own unique terroir - this semi-oxidised tea has gentle, soft honey notes with a finish of stewed fruits and spice.

TEA SELECTION

GREEN

Dragon Jasmine Pearl

The finest green tea is rolled with jasmine flowers to create our Dragon Phoenix Pearls. A decadent and luxurious jasmine with a delicate underylying sweetness.

Genmaicha

Genmaicha, or 'rice tea', is a combination of green Sencha, roasted grain rice and popped rice. The tea imparts a golden infusion with nutty and savoury flavours.

Matcha Sencha

A blend of two iconic Japanese teas, resulting in a wonderful balance of the fresh grassy notes of sencha and the creamy gentle umami notes of matcha. Brewed slightly cooler for the ultimate green tea experience, without bitterness or astringency.

Dragonwell (Lung Ching) ~ Supplement £2

Our Dragonwell tea has unique flat and crisp leaves and is grown in the Hangzhou area in Zhejiang province. This delicate tea smoothly develops a classic green tea character with sweet and slightly fruity notes.

Mao Feng Green, China ~ Supplement £2

From the Huangshan region of Anhui province in Southeast China, Mao Feng – a mountainous, misty region densely forested and with mineral rich soil. One of the ten 'Famous Teas of China' Huangshan translates as Yellow Mountain and Mao Feng means 'Fur Peak' referring to beautiful little white leaves covering the bud. Handpicked and following a careful and skilled processing method, the resulting teas grown here are renowned for their quality and unique flavour profiles.

Soft vegetal aromas of edamame beans give way to sweet green melon and refreshing cucumber flavours in the cup

TEA SELECTION

BLACK

English Breakfast

High grown, orange pekoe wholeleaf teas blended to produce a robust tea with hints of golden syrup wrapped around gentle flowery notes.

Darjeeling 1st Flush ~ Supplement £2

From one of the best Darjeeling estates, Goomtee produces luscious green leaves with hues ranging from oaky-brown to light green, offering a deliciously smooth and refreshing cup.

Darjeeling 2nd Flush

Jungpana is a tiny, beautiful and renowned garden nestled in the hills of the Kurseong Valley, Darjeeling, India. The garden is located on a steep slope near the Goomtee estate, which makes it incredibly remote and accessible only by foot. Much sought after among connoisseurs of Darjeeling vintages.

Assam Bargang

Assam Bargang tea comes from an estate located on the north banks of the Brahmaputra river in the Sonipur district in Northern India. The leaves are broken with tippy heads, which helps to give it a strong and creamy infusion.

Golden Monkey ~ Supplement £2

Golden Monkey is one of the ancient Chinese Black Teas. Grown in Songxi, Fujian, from a Spring pluck of one bud and a leaf, after processing the beautiful, twisted leaves with their golden tips resemble the beloved Golden Monkey, after which it is named.

The aroma and flavour are quite remarkable, honey and stone fruits are prevalent, along with a gentle sweetness and a lingering finish. Best drunk without milk.

TEA SELECTION

SCENTED BLACK

The Churchill

Inspired by Winston Churchill's favourite tea, a delicious blend of smoky lapsang with highlights of bergamot, wrapped together by warming ginger.

The Drawing Room Afternoon Blend

Exclusively made for Raffles London, our Afternoon Tea Blend comprises whole leaf black teas blended with rose petals. A graceful tea with a sophisticated interplay of citrus and floral notes.

Dark Chocolate

Indulge your love of chocolate without the guilt! An elegant blend of Chinese and Ceylon black teas with cocoa nibs, chocolate and coconut, yields an enticing aroma which translates beautifully to the cup with dark chocolate notes and just a hint of sweetness.

Earl Grey

Quintessentially English, our elegant Earl Grey is well balanced with vibrant oil of bergamot, developing delicious citrusy notes.

Masala Chai

Masala Chai also known as "spiced tea" is a beverage from the Indian subcontinent with a unique mixture of aromatic Indian herbs and spices

The Christmas Carol

Step into Christmas with this captivating and luxurious festive blend of black tea and sweet orange rooibos, exotic spices and vanilla, with an inviting finish of cranberries and cacao nibs

TEA SELECTION

TISANES - CAFFEINE FREE

Between the Leaves

A tantalising and refreshing medium-bodied herbal infusion with juicy lemons interlaced with warm and spicy ginger notes and hints of a mystery spice!

Rooibos Vanilla

An inviting blend of rich rooibos with sweet vanilla, offering a warming naturally caffeine free infusion.

Very Berry

A pure fruit tea with a wide selection of berries and dried fruit. The deep red infusion is vibrant and full of juicy berry flavours with sour hints of hibiscus.

Rooibos Orange

Grown in South Africa, and packed with antioxidants, this wonderful blend of rich Rooibos, orange, papaya and a hint of liquorice, is warming and delicious whilst offering all the health benefits of tea without the caffeine

Celon Decaffeinated

A robust black tea still retaining bite and strength but without the caffeine.

TEA SELECTION

DARTMOOR ESTATE TEA

Pioneering the growth of British tea for over a decade,
Dartmoor Estate Tea is found amidst the Southern foothills
of Dartmoor National Park in Southwest England.

All of the tea produced by Dartmoor Estate Tea is nurtured by the area's rich acidic soils and cultivated using organic methods on the regenerative farm, before being handpicked in small batches.

Each leaf tells a story, growing in harmony with its environment and producing new leaves at their own rhythm to ensure the flavour from each harvest is unique, with distinctive characteristics.

Dartmoor Sweet Meadow Oolong

Mixed origin, largely Georgian & Nepalese varieties.

Hand selected from the top two most tender leaves and and leaf bud, before being dried in the sun, rested and hand tumbled. The leaves are piled to enable the development of further flavour, and then oven roasted.

Lightly oxidised and producing a gentle tea, expect light notes of hay and chestnut, and citrus notes emerging on later infusions. The manufacturing process of this tea gives it a low caffeine content, allowing it to be reinfused multuple times.

Supplement £30

DRINKS

HOT BEVERAGES

Espresso	£7
Double Espresso	£8
Ristretto	£7
Lungo	£8
Americano	£8
Cappuccino	£8
Latte	£8
Flat White	£8
Hot Chocolate	£9

BARISTA SPECIALS

Rooibos Latte	£12
Matcha Latte	£12
Turmeric Latte	£12
Beetroot Latte	£12
Lavender Latte	£12
Iced Latte	£8

JUICES

Orange	£7
Pineapple	£7
Apple	£7
Cranberry	£7
Grapefruit	£7
Tomato	£7
Super Green Juice	£7

SPARKLING TEA

Darjeeling	£16

SOFT DRINKS

Tonic	£7
Lemonade	£7
Ginger Beer	£7
Ginger Ale	£7
Soda	£7
Diet Coke	£7
Coke Cola	£7

COCKTAILS

The Drawing Room

No. 3 Gin ~ The OWO Afternoon Tea ~ Lemon ~ Champagne

£24

The Drawing Room – Alcohol-Free

Seedlip Spice 94 ~ The OWO Afternoon Tea ~ Lemon ~ French Bloom

£14

London Sling

Sipsmith Raffles 1915 Gin ~ Strawberry & Oat Sipello ~ Linden Tea ~ Cherry Bitters

£26

Singapore Sling

Sipsmith Raffles 1915 Gin ~ Merlet Cherry ~ Roasted Pineapple, Bénédictine D.O.M ~ Cointreau ~ Lime ~ Pomegranate ~ Bitters

£27

Negroni

No.3 Gin ~ Campari ~ Sweet Vermouth

£23

COCKTAILS

Martini

Sapling Vodka or No. 3 Gin ~ Dry Vermouth ~ Twist

£21

Enemigo Margarita

Enemigo Blanco Tequila ~ Cointreau ~ Lime

£24

Espresso Martini

Sapling Vodka ~ Coffee Liqueur ~ Coffee ~ Sugar

£23

Churchill's Old Fashioned

The Lakes, The Whiskymaker's Reserve No. 7 ~ The Churchill Tea Blend ~ Whistle's Storm Earl Gray ~ Demerara ~ Bitters

£28

Mint Julep

Michter's ~ Mint ~ Angostura Bitters ~ Sugar

£24

WINE

CHAMPAGNE & SPARKLING

	125ml	750ml
MV Louis Roederer 'Collection 246' ***Champagne – France***	£27	£155
NV Nyetimber 'Classic Cuvee', Brut ***West Sussex, England***	£27	£162
MV Coates & Seely 'Brut Reserve' ***Hampshire, England***	£26	£158
NV Laurent-Perrier 'Cuvee Rose', Brut ***Champagne, France***	£41	£247
NV Nyetimber Rosé ***West Sussex - England***	£28	£155
MV Louis Roederer 'Carte Blanche', Demi-Sec Roger ***Champagne, France***	£38	£219
2015 Dom Perignon ***Champagne, France***		£658
NV Laurent-Perrier 'Grand Siècle' Brut Edition No. 26 ***Champagne, France***		£594
2015 Cristal ***Champagne, France***		£878

WHITE WINE

	125ml	750ml
2024 Pinot Grigio, Elena Walch ***Alto Adige, Italy***	£18	£90
2023 Sauvignon Blanc & Semillon `Grace Madeline`, Cullen Wines ***Margaret River, Australia***	£22	£110
2023 Chardonnay 'Guinevere', Gusbourne-Bouscaut ***Kent, England***	£25	£128
2022 Sancerre 'Terre De Silex', Château de Sancerre ***Loire, France***	£31	£175
2022 Meursault, Domaine Michelot ***Burgundy, France***	£54	£320
2022 Puligny-Montrachet '1er Cru Champ Gain', Domaine Pierre Morey ***Burgundy, France***		£779

WINE

ROSE WINE

	125ml	750ml
2025 By Ott, Domaine Ott *Côtes de Provence, France*	£19	£95

ORANGE WINE

	125ml	750ml
2020 Friulano 'Jakot', Radikon *Friuli-Venezia Giulia, Italy*	£28	£158

RED WINE

	125ml	750ml
2019 Chianti Classico, Felsina *Tuscany, Italy*	£18	£98
2021 Cabernet Sauvignon, Slingshot vineyards *North Coast,California*	£22	£107
2020 Pinot Noir, Ancre Hill, *Wales - England*	£25	£128
2016 Rioja Gran Reserva, Marqués de Murrieta *Rioja, Spain*	£36	£190
2022 Volnay 'En Vaut', Domaine Guy & Yvan Dufouleur *Burgundy, France*	£48	£260
2021 Châteauneuf-du-Pape 'Clos des Papes', Paul Avril & Fils *Rhône, France*		£338
2017 Les Forts de Latour *Château Latour, France*		£872

WINE

SWEET WINE

	125ml	375ml
2024 Moscato d'Asti, Ceretto *Piedmont, Italy*	£16	£52

	125ml	750ml
2022 Castelnau de Suduiraut, Château Suduiraut *Sauternes, Bordeaux*	£25	£144

FORTIFED WINE

	100ml	750ml
NV Port Tawny 10yo, Ramos Pinto *Duoro – Portugal*	£19	£132

ALCOHOL FREE SPARKLING

	125ml	750ml
NV Oddbird 'Blanc de Blanc' *Languedoc, France*	£15	£68
NV Oddbird 'Rose' Languedoc *Languedoc, France*	£15	£68

SPIRITS

GIN

	50ml
No. 3 London Dry	£16
Sipsmith Raffles 1915	£19
Monkey 47	£19
Bombay Sapphire	£18
Cambridge Truffle	£30

VODKA

	50ml
Sapling	£16
Boatyard	£17
Portobello Road	£18
Pod Pea	£18
Discarded Grape Skin	£19

TEQUILA

	50ml
Casamigos Blanco	£16
Casamigos Reposado	£20
Don Julio Reposado	£22
Fortaleza Reposado	£32
Casamigos Anejo	£36

SPIRITS

MEZCAL

	50ml
Ojo de Dios	£18
El Camino del Pensador	£22
Derrumbes Joven	£24
Vago Elote	£24
Corte Vetusto Tobala	£38

RUM

	50ml
Bacardí Carta Blanca	£16
Bacardí Ocho Reserva	£19
East London Liquor Co. Rum	£18
Takamaka Zannannan Pineapple	£19
El Dorado 21yo	£28

SPIRITS

SCOTCH

	50ml
Nc'Nean Original	£16
Balvenie 14yo Carribean Cask	£22
Glenfiddich 18yo	£26
Glenmorangie Signet 18yo	£38
Dalmore 18yo	£70

WHISKEY ~ AMERICAN

	50ml
Michter's US*1 Kentucky Straight Bourbon	£16
Angel's Envy	£18
Bulleit Rye	£19
Maker's Mark 46	£22
Lot No. 40 Rye	£24

WHISKEY ~ IRISH

	50ml
Jameson	£16
Redbreast 12yo	£19
Green Spot	£20
Redbreast Lustau	£24
Yellow Spot	£26

WHISKY ~ ENGLISH

	50ml
The Lakes One Fine Blended Whisky	£18
The Lakes Distillery Single Malt Whisky Maker's Reserve No.7	£30
The Lakes Whisky Maker's Editions Infinity	£40

SPIRITS

WHISKY ~ JAPANESE

	50ml
Toki	£17
Nikka from the Barrel	£20
Hibiki Harmony	£24
Hakushu Distiller's Reserve	£30
Togouchi 15yo	£38

WHISKY ~ TAIWANESE

	50ml
Kavalan Concertmaster	£20
Kavalan Solist Fino Sherry Cask	£70

COGNAC

	50ml
Courvoisier VSOP	£16
Remy Martin VSOP	£18
Martell XO	£50
Hennessy X.O	£36
Remy Martin X.O	£45

CALVADOS

	50ml
Avallen	£16
Dupont VSOP	£24
Adrien Camut 6yo	£25

ARMAGNAC

	50ml
Clés des Ducs XO	£22
Château du Tariquet VSOP	£30
Château de Gaube 1963	£110

SPIRITS

ALCOHOL-FREE SPIRITS

Seedlip *Spice 94, Garden 108, Grove 42*	£14
Everleaf *Mountain, Marine, Forest*	£13
Lyre's *Italian Spritz, Coffee Original*	£14
Pentire *Adrift, Seaward, Coastal Spritz*	£13
Tanqueray 0.0%	£13

BEER

Orbit Nico Köln Lager 4.8% *London, England*	£11
Noam Lager 5.2% *Bavaria, Germany*	£11
Orbit Ivo Pale Ale 4.5% *London, England*	£11
The Original Small Beer Company Session Pale 2.5% *London, England*	£11
Lucky Saint 0.5% *Brewed in Bavaria, Germany and "de-alcoholised" in the UK*	£10

WATER

Large Still	£7
Small Still	£5
Large Sparkling	£7
Small Sparkling	£5

OUR SUPPLIERS

Camellia's Tea House

Camellia's Tea House, a leading speciality and sustainable tea company who specialise in luxurious handmade bespoke teas, such as the Raffles London at The OWO bespoke tea selection, based on the history of London and the Old War Office. Their teas are designed and blended by master tea sommeliers who understand botanicals from around the world.

WorkShop Coffee

Established in 2011, Workshop Coffee is dedicated to showcasing the sweetest, cleanest, most sustainably produced coffees from around the world. They directly source clean, characterful coffees from dedicated producers with unique features from where they're grown, and how they're processed. They roast to bring out the innate sweetness and complexity of the coffees and are wholly committed, to the pursuit of creating memorable coffee experiences.

THE DRAWING ROOM TEA SHOP

TEAS

The Drawing Room 75g	£45
The Churchill 75g	£45
Between The Leaves 90g	£45
OWO Signature Tea Set Three Blends with Tea Strainer	£120

WEIGHTS AND MEASURES ACT

In accordance with the Weights and Measures Act of 1985, the measure for the sale of Gin, Vodka and Whisky in these premises is 50ml and multiples thereof. Please note that champagne and sparkling wines, white & red wines are sold by the glass measured at 125ml, and Port and Sherry are sold by the glass measured at 100ml. Please note that all vintages were correct at the time of printing but are subject to change.

	12-13%
White & Red Wine	12-13%
Beers	0.05-5.5%
Vermouth	4-18%
Sherry & Port	5.5-20%
Gin	37.5-50%
Vodka	37.5-50.5%
Rum	37.5-50.5%
Tequila & Mezcal	38-50%
Whisk(e)y	40-70%
Cognac	40-70%
Absinthe	68%

Please note that all prices include VAT at the local stipulated rate.
A discretionary service charge of 15% will be added to your bill.
Our wines ABV is between 6% and 16%

Please inform your server if you have any allergies
or require information on ingredients used in our dishes.