

GALLERY

AFTERNOON TEA

SAVOY

We are delighted to welcome you to Gallery at The Savoy.

Our afternoon tea menu is inspired by our rich culinary heritage; drawing influence from the classic flavours first used by our chefs over 135 years ago, reimagined for today.

Indulge in an elegant selection of finely crafted pastries, savouries, and signature teas.

Thank you for joining us to celebrate this new chapter of afternoon dining at The Savoy.

CHAMPAGNE & SPARKLING



White

Laurent-Perrier Héritage Brut	25	115
Laurent-Perrier Vintage, Brut	34	150
Laurent-Perrier Blanc de Blanc, Brut Nature	43	205
Laurent-Perrier Ultra Brut		170
Laurent-Perrier Grand Siècle		375
Nyetimber, Classic Cuvee NV	23	110
Nyetimber, Cuvee Chérie, Demi-Sec	25	125
Nyetimber, Blanc de Blancs	30	200
Nyetimber, 1086 Prestige Cuvee		240
Bollinger Spécial Cuvée Brut		200
Ruinart Blanc de Blancs, Brut		210
Krug, Grande Cuvée Brut		450
Dom Pérignon Brut		450
Louis Roederer Cristal, Brut		450
Pol Roger Cuvée Sir Winston Churchill		700

Rosé

Laurent-Perrier Cuvée Rosé, Brut	30	145
Nyetimber Rosé, MV	25	115
Billecart-Salmon Rosé Brut		180
Ruinart Rosé, Brut		180
Nyetimber 1086 Prestige Cuvee Rosé		280
Laurent-Perrier Alexandra Rosé, Brut		500
Krug, Grande Cuvée Rosé, Brut		650
Dom Pérignon Rosé, Brut		850

GALLERY'S CRESCENDO



Berry Royale 21

Champagne | Boatyard Sloe Gin | Berry Mint
London Essence Soda

Sinatra Negroni 24

Flor de Caña 12 yr Rum | Eve Fig Liqueur
Cocchi Dopo Teatro Vermouth | Campari

Velvet Scone 23

Flor de Caña 4 yr Rum | Scone Liqueur

Espresso Eclipse 23

Belvedere Vodka | Espresso Coffee Liqueur
Chocolate | Vanilla

A Savoy Dance 25

Sapling Vodka | Hazelnut | Strawberry
Nyetimber Classic Cuvée NV

Botanical Bloom 16

Everleaf Marine | Lemon
Jasmine Pearls Jing Sparkling Tea
(Non-Alcoholic)



PRESTIGE AFTERNOON TEA

A Glass of Laurent-Perrier Héritage

A Selection of Traditional Sandwiches & Savoury Bites

Traditional Coronation Chicken | Macerated Raisins | Malbran Bread
St. Ewe Egg | Norfolk Cress | White Bread
Cucumber | Mint Ricotta | Spinach Bread
British Salt Beef | Pickle | Mustard Mayonnaise | Granary Bread
Scottish Smoked Salmon | Lemon and Dill Cream | Caviar | Brioche
Organic Baked Butternut Squash | Caramelised Figs | Savoury Tartlet

Lobster & Caviar Tasting Experience

Seasonal Handmade Afternoon Tea Pastries & Signature Savoy Scones

Mandarin & Citrus

Citrus Mousse | Almond Sponge | Mandarin Gel

Apple & Custard

Bramley Apple Compôte | Tahitian Vanilla Crème Brûlée | Shortbread

Chocolate and Hazelnut

Guanaja Chocolate Cake | Piedmont Hazelnuts | Caramel and Chocolate Ganache

Blue Lady Earl Grey and Blackberry

Earl Grey Tea Cake | Blackberry Chantilly | Blackberry and Blueberry Compôte

Freshly-Baked Scones

Cornish Clotted Cream | Strawberry Jam | Lemon Curd

Velvet Scones

Flor de Caña 4 yr Rum | Scone Liqueur

AFTERNOON TEA

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Mandarin & Citrus

Citrus Mousse | Almond Sponge | Mandarin Gel

Apple & Custard

Bramley Apple Compôte | Tahitian Vanilla Crème Brûlée | Shortbread

Chocolate and Hazelnut

Guanaja Chocolate Cake | Piedmont Hazelnuts | Caramel and Chocolate Ganache

Blue Lady Earl Grey and Blackberry

Earl Grey Tea Cake | Blackberry Chantilly | Blackberry and Blueberry Compôte

Freshly-Baked Scones

Cornish Clotted Cream | Strawberry Jam | Lemon Curd

90

HIGH TEA

Our Traditional Afternoon Tea Selection of Sandwiches, Savoury Bites, Pastries & Signature Savoy Scones

with the addition of a seasonal hot dish of

Gressingham Duck Breast | Heritage Beetroot | Blackberries | Plum | Red Wine Jus

or

Riverford Organic Salt-baked Celeriac | Leek and Potato Vichyssoise
Heritage Beetroot Blackberries | Plum

105

THE SAVOY & JING DARJEELING COLLECTION

On a quest to find the ultimate tea for Afternoon Tea, The Savoy & JING Tea journeyed to the misty foothills of the Himalayas to Darjeeling – famed producer of 'The champagne of teas'.

Inspired by the sheer variety of flavours within Darjeeling teas, The Savoy presents a curated selection of styles - taking you on the journey to experience the best of this treasured origin.



Black Tea

The Savoy Breakfast Tea

India – A full-bodied and rich with honeyed malt flavour and subtle notes of fruit and spice. A rousing breakfast style tea, perfect with milk.

The Savoy Afternoon Tea

India & Sri Lanka – A classical combination of rich malty black tea from Sri Lanka enlivened with the fruitiness of Darjeeling Second Flush.

Organic Darjeeling 2nd Flush

India – This Organic Darjeeling Second Flush encapsulates the best of the region's warm summer picking season, when the hot weather and altitude create the perfect conditions for making fragrant and refreshing black tea.

Decaffeinated Ceylon

Ruhuna, Sri Lanka – A rich and supremely smooth breakfast tea, without the caffeine.

Red Dragon

Yunnan, China – Syrupy with plenty of fruit notes and hints of sweet spices and milk chocolate.

Earl Grey

Assam, India – Smooth Assam tea lifted with fragrant and zesty bergamot.

Vanilla Black

Ruhuna, Sri Lanka – A soft and creamy tea, rich with sweet vanilla tones.

Chai Tea

India – A rousing traditional blend, with delicate and whole exotic spices matched with cinnamon, cardamom and ginger spices.

Green Tea

Dragon Well

Zhejiang, China (seasonal) – An authentic, organic Dragon Well: unmistakeably roasted, nutty and creamy.

Gyokuro

Shizuoka, Japan – Japan's most prestigious green tea. Thick, grassy and rich with umami.

Oolong Tea

Iron Buddha

Fujian, China – Stone fruit notes lead to bright, orchid aromas with unmistakable texture and depth of flavour.

Phoenix Honey Orchid

Guangdong, China – Heady and complex with exotic fruit notes and warming roasted finish.

Wuyi Oolong

Fujian, China – Rich, buttery oolong tea lifted by caramel sweetness & subtle floral notes.

White Tea

Organic Yunnan White Peony

Yunnan, China – A sweet tea, delightfully refreshing with hints of rose and gooseberry.

Jasmine Silver Needle

Yunnan, China – Sweet tea buds scented with an intense jasmine fragrance.

Fruity & Floral Premium Infusions

Blackcurrant & Hibiscus

Hungary & Nigeria – A bold herbal infusion with whole blackcurrants, berries & cracked hibiscus shells.

Flowering Tea

Flowering Jasmine & Lily

Fujian, China – Sweet and refreshing green tea, hand tied with fragrant, jasmine and lily flowers.

Herbal Infusions

Rooibos

Cederburg, South Africa – A soft and rich herbal tea, with notes of vanilla and Seville orange.

Whole Chamomile Flowers

Slavonia, Croatia – An elegant, floral and deeply soothing infusion.

Lemon Verbena

Morocco – A fresh and vivid herbal infusion, with pressed lemon and soft grassy notes.

Whole Peppermint Leaf

Bavaria, Germany – An intensely refreshing herbal tea: whole peppermint leaves picked & dried.

All prices are inclusive of VAT. A suggested discretionary 15% service charge will be added to your bill.

Please let your server know of any food allergies and/or special dietary requirements.

We are happy to provide you with all food allergen, product and nutritional information.



Please scan the QR code
above for calorie
and carbon label details.