



THE BROMLEY COURT  
HOTEL

# AFTERNOON TEA MENU

## SAVOURIES

### Smoked chicken tartine

Smoked chicken with tarragon mayonnaise on toasted sourdough

### Roast beef tartine

Rare roast beef with horseradish cream and watercress on a dark rye base

### Cured salmon blini

Beetroot-cured salmon with citrus crème fraîche

### Goat's cheese tartine

Goat's cheese with pickled red onion on artisan fig bread

### Egg mayonnaise brioche bun

Free-range egg mayonnaise with a hint of truffle on a mini brioche bun

## SCONES

Warm plain and sultana scones with seasonal jam and clotted cream

## SWEET TREATS

### Coffee éclair, tiramisu glaze

Orange marmalade tartlet, orange water meringue

Rhubarb and bergamot panna cotta

Raspberry rosewater Victoria sponge pop

Dark chocolate and blackberry financier

TRADITIONAL £30

SPARKLING £37 | BRITISH SPARKLING £41

1 glass of Prosecco per person included in the Sparkling Afternoon Tea.

1 glass of Balfour Brut (white or rose) for the British Sparkling Afternoon Tea.

Vegan Afternoon Tea menu available

Please make your server aware of any food allergies or intolerances. A full list of allergens can be provided on request.

All prices are inclusive of VAT at the current rate.

A discretionary 12.5% service charge will be applied to your total bill.



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# TEA & COFFEE

The Drury Tea & Coffee Company was founded in 1936 by three Italian brothers, blending tea opposite London's Windmill Theatre before later adding coffee roasting. Now named after Drury Lane, the company remains proudly family-owned, just like The Bromley Court Hotel.

## Imperial Afternoon Blend

A bespoke blend of premium black teas, smooth and rounded with gentle malty notes, perfectly balanced to complement both savoury and sweet courses.

## Royal Imperial Earl Grey

High-quality black tea delicately infused with natural bergamot oil, offering elegant citrus notes that echo floral and fruit-led desserts.

## Decaffeinated English Breakfast

A full-flavoured traditional breakfast tea, naturally decaffeinated while retaining its rich body and depth.

## Assam, Tippy Golden BOP

A robust Assam black tea with distinctive golden tips, delivering malty warmth that pairs beautifully with rich cakes and chocolate.

## Pinhead Gunpowder

A bold Chinese green tea with tightly rolled leaves, offering a slightly smoky depth that complements cured fish and savoury bites.

## China Sencha

A fresh, grassy green tea with gentle sweetness and a clean finish ideal alongside lighter savouries and delicate flavours.

## African Mint

A refreshing caffeine-free infusion made from African peppermint, crisp and cooling, perfect as a palate cleanser.

## Lapsang Souchong

A deeply aromatic black tea dried over pinewood fires, delivering pronounced smoky notes that mirror savoury elements on the menu.

## Lemon & Ginger Infusion

A bright, caffeine-free infusion combining warming ginger with lively citrus for a refreshing, uplifting finish.

## Drury 33 Blend Hot Chocolate

Delicious luxury drinking chocolate, made with 33% cocoa solids for a decadent taste.

Mont58 is an award-winning craft roastery based in South-East London and Ashford, founded by husband-and-wife team Shai and Maya. Shai hand-roasts high quality Arabica beans from all over the world as well as their own unique blends.

## Regular Filtered Coffee

## Decaf Filtered Coffee