
AFTERNOON TEA

A Selection of sandwiches

- Chicken with tarragon mayonnaise on white bread cal 150
- Smoked salmon, caper pickled shallot on pumpnickel cal 81
- Honey-glazed ham, mustard mayo on campagrain bread cal 150
- Cucumber, dill cream cheese on white bread cal 46
- Rich yolk egg & cress on brioche bread cal 228

A Selection of Savoury

- Chicken Pâté en Croûte, homemade pickles cal 262
- Colston bassett stilton tart, caramelised red onion cal 282

Raisin & Plain Scones

Freshly baked every day, served with jam & Rodda's clotted cream cal 631

A Selection of Sweet

- Coffee and mascarpone Eclair cal 262
- Carrot cake, cream cheese frosting cal 110
- Caramelised pear frangipane cal 160
- Meyer lemon and raspberry cal 177
- Dark chocolate mousse, Tonka cream cal 200

Traditional Afternoon Tea £60

- Rathfinny Wine Estate, Classic Cuvée, Brut, East Sussex, England - 2017 £ 14/ £ 75
- Taittinger 'Prélude' Grand Cru, Reims, Champagne - NV £23/ £120
- Ruinart Brut Rosé, Reims, Champagne, France - NV £ 25 / £ 140

Free-flowing

Available for 90 minutes per person

- Rathfinny Wine Estate, Classic Cuvée, Brut, East Sussex, England - 2017 £ 55
- Taittinger 'Prélude' Grand Cru, Reims, Champagne - NV £85
- Ruinart Brut Rosé, Reims, Champagne, France - NV £ 100

*If you have a food allergy or intolerance, please tell us when placing your order.
A discretionary service charge of 15% will be added to your bill.
All prices are inclusive of V.A.T.*

SCONES

An iconic British staple of any afternoon tea, our scones are baked fresh in our in-house bakery every day. Light, airy, with a fine crumbly texture and crisp crust, we make both plain scones and scones packed with sultanas to serve as the ideal accompaniment to the classic combination of preserves and clotted cream.

SWEET PASTRIES

Honouring the building's historic location on Sloane Street, the sweet dishes at The Cadogan have been inspired by the fascinating life story of its namesake, Sir Hans Sloane.

A notable physician, scientist and collector, Sloane is remembered for his many voyages across the world. It was during his explorations that Sloane discovered and collected an abundance of new fauna and flora, alongside many exciting flavours and ingredients.

The sweet menu at The Cadogan has taken inspiration from these travels with a balance of refreshing, international elements set alongside quintessential British ingredients and classic Afternoon Tea dishes.

OUR TEAS

Newby

Tea is made from leaves of the tea plant; Camellia Sinensis.

When picking tea, the best parts of the bush are the new 'bud' or shot of the plant, and the top leaves either side of it. This part of the bush, once made into tea is also commonly called Orange Pekoe. This is named not for the colour of flavour but because the Dutch discovered it and therefore titled it after their royal family- the House of Orange

*From any tea bush, 5 major types of tea can be made:
White, Green, Oolong, Black and Pu Erh.*

WHITE TEA

Silver Needle

A pale yellow cup with aromatic notes of melon and honey. Slightly creamy with a clean, refreshing finish.

White Peony

A pale golden green cup with aromatic notes of honey, cucumber and melon.
A refreshing and rounded taste with a sweet finish.

CLASSIC GREEN

Hunan Green

A light green cup with a subtle verdant fragrance and a refreshingly sweet aftertaste.

Blue Peak

A pale- green cup with a soft, grassy aroma, a sweet melon taste and refreshing finish.

Green Sencha

From the early spring harvest, Japanese Green Sencha is a delicate steamed green tea with hints of rice.

AROMATIC GREEN

Jasmine Pearls

A light honey-yellow cup with the aroma of fragrant jasmine. Sweet with a lasting, floral finish.

Oriental Sencha

A bright yellow-green cup with the fruity aroma of mango and papaya. Floral in taste with a sweet, lasting finish.

Gunpowder

A fragrant, bright yellow cup with a yellow liquor, a full-bodied taste and mild, smoky finish.

OO LONG

Milk Oolong

A pale yellow-green cup with a floral, balanced taste. A sweet, smooth finish and the comforting aroma of cream and caramel.

Oriental Oolong

The most highly-prized tea in the Oolong Collection, the award-winning Oriental Beauty is a deep-fermented tea grown at 100–150 metres in Taiwan's Hsinchu County, and is also known as White Tip Oolong. Unusually, insects are encouraged to feed on the leaves, and their bites help to begin the oxidation process. The bright red cup is sweet and smooth with flavours of honey and ripe peach.

Dong Ding

Named after the Taiwanese mountain also known as the 'Frozen Peak', this oolong tea has a well-rounded taste with notes of honey, melon and lilac, and a rich, smooth body. Gathered at heights of up to 1200m in Nantou County, the leaves benefit from deeper oxidation and longer firing.

CLASSIC BLACK

Assam

A bright- copper cup with a full- bodied, malty taste and a smooth, lasting finish.

Darjeeling

A light- amber cup with floral and muscatel notes, followed by a refreshing, invigorating finish.

Breakfast Blend

This classic breakfast tea is satisfyingly rich and full- bodied confirmed by a pleasing malty aroma. A hint of citrus adds balances to the blend's robust taste.

AROMATIC BLACK

Lapsang Souchong

The colour of dark chocolate with a sweetly strong aroma. A full, rounded taste and a long, smoky finish.

Earl Grey

A bright- amber cup with a fragrant citrus aroma and smooth finish. Balanced and full-bodied with sweet hints of bergamot.

ROOIBOS

Rooibos Breakfast

Newby's caffeine-free Rooibos Breakfast blend is noted for its rich, nutty taste and sweet orange and mango aroma.

Tiramisu

A bright copper cup with a sugary cocoa aroma. Tastes of nuts, chocolate and coffee with a sweet lasting finish.

Apple Strudel

A light yellow cup with a delicate balance of sweetness and spice, with comforting baked apple flavour and notes of cinnamon.

TISANE

Persian Rose

A light- golden cup with a subtle rose aroma, a gentle floral taste and a mild, lingering finish.

Peppermint

A rich green cup with the spicy aroma of real peppermint. Cool and intense, with a clean, refreshing finish.

Chamomile

A bright- yellow cup with a powerful aroma, a floral, grassy taste and mellow finish.

Lemon Verbena

A pale green-yellow cup with citrus aroma, lemon notes and a refreshing herbal taste.

Rosehip Hibiscus

A richly coloured red cup with fruity aroma, notes of citrus taste, slightly tart finish.

OUR COFFEE

illy

At The Cadogan, we are committed to sourcing the most delicious coffee possible. This journey has seen us taste and test numerous samples from different producers and origins in order to find the most exciting and interesting coffee to bring back to our guests.

The result is a carefully curated menu created in partnership with illy. illy dedicates the same passion and attention to every stage of coffee processing to bring a smile to the lips of the people who enjoy it.

illycaffè was founded in 1933 in Trieste by Francesco Illy. Today it is led by the third generation of the family. The company is known and admired on five continents for the high quality and unmistakable velvety taste of its coffee, an outstanding blend made up of nine types of pure Arabica that everyday delights millions of people at home, offices, hotels, restaurants and cafés.

Not just good, but also sustainable. This coffee is economically, environmentally and socially sustainable at every stage of its life, from the plantations, to your lips.

Working alongside the best growers, recognizing their efforts by paying above market prices for their coffee., illy are actively working to reduce CO2 emissions in all our production processes.

illy has established awards and initiatives that contribute to the development and promotion of the culture of coffee and support the knowledge of farmers. This is also the reason why illy was included for the seventh consecutive year among the World's Most Ethical Companies, the only Italian company to achieve this honor.

Espresso

Concentrated and brewed under pressure, our espresso coffee possesses a balance of delicate sweetness, ripe acidity and a smooth, silky body. Expect toffee and dried fruit notes and the aftertaste to linger in the same way a square of high quality dark chocolate on your tongue might.

Cappuccino

Creamy, plush and pillowy steamed milk atop a caramelly and smooth espresso is one of the most satisfying and dessert like drinks. Our cappuccino is a textural and flavoursome delight.

Latte

A subtler coffee flavour provides a back note in a longer, velvety milk drink, prepared in such a way as to highlight the coffees toasted nut, custard and creamy notes.

Americano

Precisely ground and brewed to bring out the unique characteristics of the coffee's origin and variety. This style of coffee allows for a greater clarity of flavour and should be enjoyed over longer period of time. As the coffee cools, the sweetness and delicate taste become increasingly evident. Taken black, expect a crisp and clean cup. A splash of milk will highlight toasted nut and milk chocolate tones.