



ROAST × LAVAZZA

TORINO, ITALIA, 1895

AFTERNOON TEA



PER PERSON with TEA or LAVAZZA COFFEE 49 | with TEA & a Cocktail 59
with TEA & a glass of Veuve Clicquot Brut 59 | with TEA & a glass of Veuve Clicquot Rosè 69
PER PERSON with TEA & BOTTOMLESS PROSECCO* 75

SANDWICHES

BRIDGE ROLL

Pulled pork, apple sauce,
chives

NORDIC SEEDED

Smoked salmon, cream
cheese, lemon, dill

SWISS LATERAL

Roast beef, horseradish,
mayonnaise, rocket

DESSERTS

FROST RACKET

Vanilla mousse, strawberry and lemon gel
cream cake

MILLEFEUILLE

Kent strawberries, chamomile gel, elderflower
compressed strawberries

CHOUX BUN

White peach and cardamom compote, lime
mousse

SCONES

With homemade seasonal jam & clotted cream

GLASS OF CHAMPAGNE

VEUVE CLICQUOT BRUT YELLOW LABEL, NV

VEUVE CLICQUOT ROSÉ, NV

COCKTAILS

HEART- BEET

Espresso Martini twist — vanilla and white
cacao over an earthy beetroot blush, smooth
and quietly indulgent

ETON MESS LATTE Alcohol Free

Espresso, strawberry and silky meringue milk
under a cloud of strawberry cream. Light,
sweet and quintessentially summer

COURTSIDE FIX

Cold brew and strawberry shrub lengthened
with soda and tequila, finished under a cloud of
matcha cream

SAVOURY

HAGGIS & PORK SCOTCH EGG

With piccalilli sauce

BRAISED LAMB CROQUETTE

With anchovy mayonnaise

SIGNATURE SAUSAGE ROLL

Pork & chorizo

Should you require any substitutions or modifications to the items on our menu, a £5 per Afternoon Tea charge will be added to your bill. * Bottomless prosecco will be served for 90 minutes. It is not possible to guarantee that any product is 100% free from any allergen due to the risk of cross contamination in our busy kitchen. (V) - vegetarian, (VG) - vegan, (GF) - gluten free. Be sure to inform your server if you have any allergies. Prices are inclusive of VAT. A discretionary 15% service charge will be added to your bill.

