

TAPAS STYLE AFTERNOON TEA

SAVORY

Smoked mozzarella arancini
green peas, tomato sauce and parmesan.

Choux bun
crab, chives and cream cheese, lemon.

Mini milk bread bun
chicken, baby gem lettuce, MAP burger sauce.

Toasted sourdough
bacon & chorizo jam, cherry tomatoes, garlic.

Sourdough baguette
ricotta, Iberico ham, black olive tapenade,
parsley.

SWEET

Japanese-style milk panna cotta
seasonal berry compote and sable breton.

Chocolate courgette cake
miso caramel and sesame tuille.

Indulgent carrot cake
orange blossom and white chocolate.

Rich and indulgent red velvet cake
frosting.

TEA MENU

Traditional English Breakfast

Classic Earl Grey

Organic Chai

Chocolate Noir

Jade Tips

Jasmine Pearls

Botanical Calm

Red Berry & Hibiscus

Moroccan Mint

BOTTOMLESS COCKTAILS

Pink Lady
Tequila, lime juice, homemade pink pepper
and pomegranate syrup, with a prosecco top.

Milano Torino 2.0
Premium gin, sweet vermouth, Campari,
Prosecco.

Sunshine in a Glass
Premium Gin, rose wine & grapefruit
reduction, fresh citrus, topped with white
peach and jasmine soda.

Jungle Bird #2
Dark rum, Campari, fresh lime juice, Pedro
Ximenes, roasted pineapple soda.

Perfect Passion
Absolut vodka, redberries, passionfruit, citrus.

Prices from £32.5 per person

For any allergies or dietary requirements, please ask our staff. | A discretionary service charge of 13.5% will be added to your bill.