
Millie's
Lounge

AFTERNOON TEA



MILLIE'S LOUNGE AFTERNOON TEA

Inspired by the 7th Duchess of Bedford, the originator of the afternoon tea tradition, this selection by Executive Pastry Chef Darian Schmidt pays homage to a quintessential British ritual, reimagined through a contemporary pâtisserie lens. Each pastry brings together refined technique with balanced, familiar flavours.

AFTERNOON TEA PRICING

ALL PRICES ARE PER PERSON

Traditional Afternoon Tea	60
Vegetarian Afternoon Tea	
Vegan Afternoon Tea	

CHAMPAGNE AFTERNOON TEA

With a glass of Thienot, Brut NV	70
With a glass of Nyetimber, Classic Cuvée, Brut NV	77
With a glass of Ruinart, Brut NV	80
With a glass of Thienot Rose, Brut NV	79
With a glass of Perrier Jouet, Brut NV	82
With a glass of Perrier Jouet Blanc De Blancs, Brut NV	90
With a glass of Dom Perignon, Brut 13	115

ADDITIONAL GLASSES

Thienot, Brut NV	17
Thienot Rose, Brut NV	19
Nyetimber, Brut NV	20
Ruinart, Brut NV	22
Perrier Jouet, Brut NV	25
Perrier Jouet Blanc De Blancs, Brut NV	32
Dom Perignon, Brut 13	65

*Please inform your server if you have any allergies or require information on ingredients used in our dishes.
v = vegetarian pb = plant based. There is a discretionary 14.5% service charge added to your bill,
all of which is distributed among staff. All above prices are inclusive of VAT.*

TEA & COFFEE SELECTION

Espresso	Americano	Cappuccino
Macchiato	Flat White	Golden Turmeric Latte
Latte	Hot Chocolate	Chai Latte
Beetroot Cacao Latte	Mocha	Filter coffee
Matcha Latte		Filter coffee for two

Soy, almond, oat & coconut milk available - Decaf available

The Ned's English Breakfast ~ *Robust Kenyan black tea blended with Assam and Ceylon*

English Breakfast Decaffeinated ~ *A smooth rich & bright black tea grown in the great east rift of Kenya*

Earl Grey ~ *An iconic earl grey blend is infused with bergamot oil & sweet marigold*

Jade Tips Green ~ *Grown high in the Bai Yun, these leaves produce a clean, floral aroma lingering almond sweetness. A delicious, refreshing, everyday green tea*

Jasmine Pearls Green ~ *Delicate, floral and aromatic those tightly-rolled pearls produce a delicate, smooth & irresistible fragrant cup.*

Peppermint ~ *Extremely soothing, relaxing & delightful tea, made from the most luxurious and freshest mint leaves (herbal)*

Chamomile ~ *A naturally mellow, delicate & silky infusion, complimented with light hay & apple (herbal)*

Darjeeling ~ *Harvested in the peak 2nd flush period offering notes of apricot, stone fruits & a taste of the very highest grade of tea.*

Assam ~ *Harvested at its peak flush, offering a highly malty, earthy, invigorating & smokey black tea*

White Peony ~ *A delicate infusion with notes of honey and melon. A perfect introduction to white tea.*

Lemongrass ~ *Grown on a small farm in Northern Thailand. Caffeine free with a sweet, lemony freshness.*

Hibiscus ~ *A refreshingly tart and bright tea bursting with notes of blackcurrant. (herbal)*

AFTERNOON TEA

TRADITIONAL SANDWICHES, SCONES, & CAKES

SANDWICHES

Ham & Cheddar cheese, onion chutney

Smoked salmon & cream cheese, cucumber

Egg mayonnaise & cress

Coronation chicken

SCONES

Plain scone & fruit scone

Served with clotted cream & strawberry jam

CAKES

Battenberg, vanilla & raspberry sponge, persipan

Blueberry cheesecake tart

Sacher log, chocolate, apricot ganache

Strawberry Eton Mess roulade, Chantilly

CALORIE CONTENT
Scan the QR code to find the
calorie content of each dish.



VEGETARIAN AFTERNOON TEA

VEGETARIAN SANDWICHES, SCONES, & CAKES

SANDWICHES

Cheese & tomato, pickle
Piquillo peppers & watercress
Crushed avocado
Egg mayonnaise & cress

SCONES

Plain scone & fruit scone
Served with clotted cream & strawberry jam

CAKES

Battenberg, vanilla & raspberry sponge, persipan
Blueberry cheesecake tart
Sacher log, chocolate, apricot ganache
Strawberry Eton Mess roulade, Chantilly

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VEGAN AFTERNOON TEA

VEGAN SANDWICHES, SCONES, & CAKES

SANDWICHES

Vegan cheese & tomato, pickle
Piquillo peppers & watercress
Crushed avocado
Cucumber & vegan cream cheese

SCONES

Vegan scones
Vegan butter & strawberry jam

CAKES

Battenberg, vanilla & raspberry sponge, persipan
Blueberry cheesecake tart
Sacher log, chocolate, apricot ganache
Strawberry Eton Mess roulade, Chantilly

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