

ROAST *Afternoon Tea*

Veuve Clicquot

PER PERSON with TEA | 59 ❖ with TEA & a Cocktail | 69
with TEA & a glass of Veuve Clicquot Brut | 69
with TEA & a glass of Veuve Clicquot Rosé | 79
PER PERSON with TEA & BOTTOMLESS PROSECCO* | 85

SANDWICHES

BRIDGE ROLL

Pulled pork, apple
puree, pea shoot

NORDIC SEEDED

Smoked salmon, cream
cheese, lemon, dill

SWISS LATERAL

Roast beef, horseradish,
mayonnaise, rocket

DESSERTS

FRESH FRUIT TART

With blueberry jam, lemon verbena
mousseline, fresh berries

FLOWER POT

With light chocolate mousse, black cherry
gel & Oreo crumble

VANILLA CHEESECAKE

With passion fruit jelly

SCONES

With homemade seasonal jam &
clotted cream

SAVOURY

ROAST SIGNATURE PORK SCOTCH EGG

With piccalilli sauce

BRAISED BEEF CROQUETTE

With horseradish emulsion, mustard cress

SIGNATURE SAUSAGE ROLL

Pork & chorizo

GLASS OF CHAMPAGNE

VEUVE CLICQUOT BRUT YELLOW LABEL, NV

VEUVE CLICQUOT ROSÉ, NV

COCKTAILS

QUEEN OF THE TROPICS

Ocho Blanco Tequila, Mango & Passion Fruit
Puree, Fair kumquat liqueur, Orange Juice
and Pineapple & Champagne foam

CLOVER CLUB

Colonel Fox Gin, Sacred Dry Vermouth,
Lemon Juice, Grenadine, Aquafaba

FRENCH MARTINI

Absolut Vodka, Chambord Liqueur, Pineapple
Juice

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 al-
lergies. Prices are inclusive of VAT. A discretionary 15% service charge will be added to your bill.