

# 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

### 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

### SAVOURY

#### ROAST SIGNATURE PORK

#### SCOTCH EGG

With piccalilli sauce

#### BRAISED BEEF CROQUETTE

With horseradish emulsion, mustard cress

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