

## Charbonnel et Walker Vegetarian Afternoon Tea

Champagne Afternoon Tea	63
served with a glass of Moët & Chandon Brut Impérial NV	
Rosé Champagne Afternoon Tea	65
served with a glass of Moët & Chandon Rosé Impérial NV	
Stay Sparkling Afternoon Tea	55
served with a glass of Wild Idol, Alcohol Free Sparkling White	
Charbonnel et Walker Afternoon Tea	49
 A selection of homemade finger sandwiches on artisan bread	 Robata-grilled courgette with red chilli pesto on tomato-infused bread (164 kcal) Egg with spiced Peppadew on wholemeal sourdough bread (169 kcal) Cucumber with mint cream cheese on rosemary and sea salt focaccia (171 kcal) Barber's vintage Cheddar cheese and red onion on brioche (215 kcal) Crushed avocado with chilli and lime on organic white bread (149 kcal)
Scones and preserves	Plain buttermilk scones (205 kcal) Cranberry buttermilk scones (216 kcal) Cornish clotted cream (293 kcal) Our strawberry and vanilla preserve (64 kcal)
Patisseries	Raspberry and passion fruit delice (164 kcal) Strawberry shortbread (195 kcal) Carrot and coconut cake (224 kcal)
	Charbonnel et Walker Pink Marc de Champagne Truffles (100 kcal) Charbonnel et Walker Dusted Milk Sea Salt Caramel Truffles (89 kcal)

### Champagne

Brut	125ml	Bottle
Moët & Chandon Brut Impérial NV	17	90
Charles Heidsieck Brut Réserve NV	19	102
Ruinart Blanc de Blancs NV		180
Dom Pérignon Brut 2015		395

### Rosé

Moët & Chandon Rosé Impérial NV	19	102
Billecart-Salmon Brut Rosé NV	21	115
Laurent-Perrier Cuvée Rosé NV		160
Dom Pérignon Brut Rosé 2008		600



Please scan  
the QR code  
for allergen  
and dietary  
information.

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT. Adults require around 2000 kcal per day.

## Charbonnel et Walker Vegan Afternoon Tea

Champagne Afternoon Tea	63
served with a glass of Moët & Chandon Brut Impérial NV	
Rosé Champagne Afternoon Tea	65
served with a glass of Moët & Chandon Rosé Impérial NV	
Stay Sparkling Afternoon Tea	55
served with a glass of Wild Idol, Alcohol Free Sparkling White	
Charbonnel et Walker Afternoon Tea	49
 A selection of homemade finger sandwiches on artisan bread	 Robata-grilled courgette with red chilli pesto seeded bread (164 kcal) Crushed avocado with chilli and lime on tomato-infused bread (149 kcal) Vegan cheese and red onion on white tin loaf (148 kcal) Roasted pepper and olive on wholemeal sourdough bread (176 kcal) Cucumber and sun blushed tomato on organic white bread (174 kcal)
Scones and preserves	Plain scones (346 kcal) Our strawberry and vanilla preserve (65 kcal)
Patisseries	Raspberry and passion fruit delice (164 kcal) Strawberry shortbread (195 kcal) Carrot and coconut cake (224 kcal)
	Charbonnel et Walker Dark Chocolate Truffles (175 kcal)

### Champagne

Brut	125ml	Bottle
Moët & Chandon Brut Impérial NV	17	90
Charles Heidsieck Brut Réserve NV	19	102
Ruinart Blanc de Blancs NV		180
Dom Pérignon Brut 2015		395

### Rosé

Moët & Chandon Rosé Impérial NV	19	102
Billecart-Salmon Brut Rosé NV	21	115
Laurent-Perrier Cuvée Rosé NV		160
Dom Pérignon Brut Rosé 2008		600



Please scan  
the QR code  
for allergen  
and dietary  
information.

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT. Adults require around 2000 kcal per day.

## Loose Leaf Tea Selection

The world's most awarded luxury tea brand. Newby Tea was established at the start of the 2000s with the mission to introduce the world to some of the finest tea available. Only first and second flush leaves, hand-picked during the prime season from March to July, are used in Newby products.

### Black

#### English Breakfast

Originally Scottish and served at Balmoral Castle in the Highlands, this blend was the favourite of Queen Victoria and remains one of the world's most celebrated black teas.

A blend of Indian Assam for strength and malt, Sri Lankan Ceylon for spiciness and Kenyan tea for the ruby-red colour.

**Taste:** Reviving and robust, it offers a full-bodied, rich amber cup with an ever-appealing malty taste. Smooth with hints of citrus and a prolonged, spicy aftertaste.

#### Black Tropical

Hearty black tea beautifully balanced with the tropical taste of papaya and coconut, the citrus kick of orange and the floral song of marigold petals.

**Taste:** A dark cup with an exotic fruit aroma, spicy and floral to taste.

#### Masala Chai

In keeping with the Indian tradition, this blend combines black tea leaves with exotic spices including cardamom, clove, cinnamon, and black pepper - vibrant, complex and warming to the soul.

**Taste:** Fragrant and aromatic, it showcases natural sweetness and a warming, full-bodied spice profile.

#### Darjeeling

Cultivated in the Himalayan slopes of India, Darjeeling tea is renowned for its light floral notes, nurtured by the sweet and clear mountain air.

A black tea produced in a famed region, Newby's Darjeeling offers a pale-amber cup with a delicate fruity nose and a hint of muscatel grape.

**Taste:** A light-amber cup with floral and muscatel notes, followed by a refreshing, invigorating finish.

#### Earl Grey

With origins spanning from China to Howick Hall in Northumberland, this legendary tea is named after British Prime Minister Earl Grey and combines black tea with bergamot orange in the British tradition.

**Taste:** A bright-amber cup with a fragrant citrus aroma and smooth finish. Balanced and full-bodied with sweet hints of bergamot.

#### Wild Cherry

Intensely fruity, the Wild Cherry blend fuses sweet, tart cherries with a decadent, aromatic black tea.

**Taste:** A fruity aroma with intense cherry flavours, full-bodied with a slightly tart finish.

### Green

#### Green Sencha

Harvested early in spring, Green Sencha features dark green leaves that are lovingly steamed and flourish when infused, making it the most popular green tea in Japan, cherished for its timeless appeal.

Sencha, which means 'steamed' and is also referred to as 'steeped tea', undergoes a traditional Japanese processing method where the leaves are steamed, rolled into needle-like shapes, and dried.

Steaming occurs approximately 12-20 hours after picking, lasting about 15-20 seconds, helping the tea retain much of its original colour. The leaves are then rolled to release their natural flavours.

**Taste:** A light-green cup with a subtle, fresh fragrance. Balanced with hints of rice and a smooth finish.

#### Hunan Green

Crafted from only the most fragrant and fresh tea leaves, Hunan Green embodies the mountainous landscape of Hunan.

It exudes a delicate freshness, accompanied by lingering sweet notes and a subtle taste reminiscent of freshly cut grass. An enjoyable treat for any time of day.

**Taste:** A light green cup with the subtle fragrance of fresh tea leaves, combined with a sweet and gentle aftertaste.

## Green

### Moroccan Mint

A calming blend of green tea and spicy peppermint leaf, the enticingly sweet aroma and strong mint flavour are perfect for indulging the senses on sunny afternoons and reviving the mind year-round.

Moroccan Mint is a time-honoured blend inspired by the tea-drinking practices of Morocco's nomadic Tuareg people, where mint and green tea is still celebrated and enjoyed as a refreshing, stomach-soothing tonic.

**Taste:** A verdant green cup with a sweet, refreshing aroma. Sharply minty with a cooling finish.

### Jasmine Blossom

Spring-plucked green leaves with layer upon layer of fragrant jasmine blossoms, exquisitely infused into the tea.

The tea leaves are placed near the jasmine flowers to allow the flavours to infuse with the leaves. Delicate and beautifully floral.

**Taste:** A bright honey-yellow cup with prominent notes of jasmine. Sweet and delicate with a smooth finish.

### Oriental Sencha

Oriental Sencha blends spring-plucked tea leaves and delicate flower petals for a truly beautiful cup.

Young green tea leaves are steamed in the traditional Japanese style and blended with dried seasonal petals and natural fruit flavours to create an especially unique and uplifting flavour.

**Taste:** A fruity aroma of papaya and mango with a floral sweet taste and lasting sweet finish.

## Herbal

### Rosehip & Hibiscus

A deep-red tisane with a wonderfully balanced sweet and tart flavour. A natural source of vitamin C with soothing anti-inflammatory properties, this caffeine-free blend combines the purest natural ingredients from rose and hibiscus flowers for a gently reviving finish.

Rosehip is the fruit of the rose plant, which tastes like apple and is a perfect complement to the sourness of rosehip.

**Taste:** Rich red with a fruity aroma, sweet to taste with citrus notes and a slightly tart finish.

### Fresh Mint & Lemon

Newby's Fresh Lemon & Mint tisane blends refreshing mint with lemon verbena leaves, spices and petals. A luxurious infusion containing white chocolate, rose petals and liquorice root.

**Taste:** A citrus aroma with a crispy mint finish.

### Chamomile

Made purely from aromatic white and yellow chamomile flowers, this time-honoured beverage is perhaps the world's most famous tisane. A soothing natural blend made only from chamomile flowers - the perfect digestif.

**Taste:** Light honey aroma, floral and grassy with a mellow finish.

## Oolong

### Milk Oolong

The finest Tieguanyin oolong tea, or the 'iron goddess of mercy' as it is known in China, combined with sweet and creamy milk. Layered and fabulously floral with a cream and caramel aroma.

**Taste:** Milky, floral and balanced to taste with a smooth and sweet finish.

## White

### Silver Needle

Silver Needle is a fine white tea from China's Fujian Province, delicate and slightly creamy with a honey-melon aroma.

**Taste:** Slightly creamy and delicate with a clean and refreshing finish.

