



# ROAST × LAVAZZA

TORINO, ITALIA, 1895

## AFTERNOON TEA

PER PERSON with TEA or LAVAZZA COFFEE 49 | with TEA & a Cocktail 59  
with TEA & a glass of Veuve Clicquot Brut 59 | with TEA & a glass of Veuve Clicquot Rosé 69  
PER PERSON with TEA & BOTTOMLESS PROSECCO\* 75



### Vegetarian Menu

#### SANDWICHES

##### BRIDGE ROLL

Coronation chickpea,  
coriander

##### BAGEL

Cream cheese, lemon, dill &  
roasted pepper

##### ONION LATERAL

Tofu mayonnaise, cress

#### DESSERTS

##### FROST RACKET

Vanilla mousse, strawberry and lemon gel  
cream cake

##### MILLEFEUILLE

Kent strawberries, chamomile gel, elderflower  
compressed strawberries

##### CHOUX BUN

White peach and cardamom compote, lime  
mousse

##### SCONES

With homemade seasonal jam &  
clotted cream

#### SAVOURY

##### BRATWURST SAUSAGE ROLL

With pea protein, red pepper pesto

##### FALAFEL

With hummus, mustard cress

##### SPINACH & CHEDDAR SCOTCH EGG

Piccalilli sauce

#### GLASS OF CHAMPAGNE

##### VEUVE CLICQUOT BRUT YELLOW LABEL, NV

##### VEUVE CLICQUOT ROSÉ, NV

#### COCKTAILS

##### HEART- BEET

Espresso Martini twist – vanilla and white  
cacao over an earthy beetroot blush, smooth  
and quietly indulgent

##### ETON MESS LATTE Alcohol Free

Espresso, strawberry and silky meringue milk  
under a cloud of strawberry cream. Light,  
sweet and quintessentially summer

##### COURTSIDE FIX

Cold brew and strawberry shrub lengthened  
with soda and tequila, finished under a cloud of  
matcha cream

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





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### Vegan Menu

#### SANDWICHES

##### BRIDGE ROLL

Coronation chickpea,  
coriander

##### BAGEL

Cream cheese, lemon, dill &  
roasted pepper

##### ONION LATERAL

Tofu mayonnaise, cress

#### DESSERTS

##### ROAST ROSE SIGNATURE

Light rose mousse, blueberry & mint jam,  
vanilla genoise

##### COCONUT & PASSION FRUIT CHEESECAKE

Coconut cheesecake cream, passion fruit  
compote and caramel crunch

##### LONDON MAPLE DÉLICE

Maple mousse, orange & ginger compote,  
coconut sponge

##### SCONES

With homemade seasonal jam &  
clotted cream

#### SAVOURY

##### BRATWURST SAUSAGE ROLL

With pea protein, red pepper pesto

##### FALAFEL

With hummus, mustard cress

##### CHEESE TART

Parmesan tuile

#### GLASS OF CHAMPAGNE

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##### VEUVE CLICQUOT ROSÈ, NV

#### COCKTAILS

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