

# VEGAN AFTERNOON TEA

## SELECTION OF FINGER SANDWICHES

Coronation carrot wrap

Artichoke, sun blushed tomato, tapenade and basil on harissa bread

Hummus and red pepper on granary bread

Pickled cucumber, olive oil spread on soft white bread

Smashed avocado and espelette pepper on sourdough

## FRESH SCONES

Freshly baked raisin & plain scones

*(served with cashew nut & vanilla cream, strawberry preserve)*

## SELECTION OF PASTRIES & SWEET TREATS

Coconut, vanilla panna cotta, forest berry tea cup

Dark chocolate & avocado mousse, apricot

Carrot cake, cashew cheesecake frosting, confit orange

**Classic afternoon tea** ----- £49 per person

**Gin afternoon tea** ----- £59 per person

*(Including 'The Queen's' Cocktail)*

**Champagne afternoon tea** ----- £63 per person

*(Including glass of Ayala Brut)*

# 10<sup>o</sup>

Price includes VAT; a discretionary service charge of 12.5% will be added to your bill. For our guests with dietary requirements or food allergies please ask for the manager who will advise on the ingredients used within this menu.



## BLACK TEA

### English Breakfast

Kenyan, Rwandan, Assam and Chinese leaves. Dark gold colour, malty full-bodied flavour.

### Earl Grey

Blend of two premium black teas from China and India. Aromatic citrus notes of bergamot oil from Calabria, Italy.

### Darjeeling

The Champagne of Indian teas, from the foothills of the Himalayas. Brisk, refreshing flavour.

### Chocolate Noir

Assam and China leaves, Peruvian cocoa nibs, Madagascan vanilla pods. Velvety dark, with cocoa notes.

## SEASONAL WINTER TEA

### Wild Vietnamese Black

*(£5 supplement)*

From chestnut-sweet black tea picked from trees in Vietnam, warming fragrant notes, blended with cinnamon bark.

## OO LONG TEA

### Big Red Robe

*(£5 supplement)*

From the Wuyi Mountains of Fujian, deep, dark, charcoal-roasted cocoa notes.

# 10°

Price includes VAT; a discretionary service charge of 12.5% will be added to your bill. For our guests with dietary requirements or food allergies please ask for the manager who will advise on the ingredients used within this menu.

## WHITE TEA

### Silver Needle

Silvery leaf buds dried in the sun. Light and delicate flavour.

## GREEN TEA

### Jade Green Tips

Slow-grown and hand-picked leaves Easy-drinking tea, notes of chestnut and green bean.

### Pouchong

*(£5 supplement)*

Floral green tea from Taiwan with complex vegetal notes and delicate softness.

### Jasmine Pearls

Young leaves rolled into spheres and blanketed with fresh jasmine blossoms. Heady aroma, natural scent.

## HERBAL

### Botanical Calm

Caffeine-free blend of lemon verbena, chamomile and tilia leaf. A soft, aromatic floral blend with hint of rose.

### Berry & Hibiscus

Blend of aronia berries, elderberries, rosehip and hibiscus petals, blueberries, strawberries, blackcurrants and Spanish liquorice root. Naturally caffeine-free.

### Triple Mint

Peppermint and spearmint from the Nile valley and lemon balm, refreshing, cooling. Naturally caffeine-free.

