

## AFTERNOON TEA

£25 per person for the eight delicacies, accompanied by tea or coffee

£35 per person for the eight delicacies, accompanied by an “Earl of Champagne” cocktail and tea or coffee

### OPEN SANDWICHES

Cured salmon with lemon crème fraîche and avocado

Heritage tomato with basil

Pickled cucumber and chive cream cheese

### FANCIES

Chocolate brownie squares with fresh berries

Mulled wine pear Eton mess

Lemon meringue tartlet

Chia seed fruit salad

### SCONES

Home-made scones, Cornish clotted cream and strawberry jam

### FINE TEAS

Rare Earl Grey

A single-estate black tea with pure bergamot oil, a clean and bright infusion with citrus notes

Malawi Lemon Verbena

Pure, whole leaves reveal complex lemon notes with hints of sage and oregano

Speedy Breakfast

A blended black tea, with a remarkably strong, rich and comforting malty finish

Dragonwell – Longjing

The most succulent and fragrant of green China teas with sweet green and hazelnut notes

No. 1 Ladies' Wild Red Bush Rooibos

Harvested wild this rich delicious infusion features deep earthy notes

Whole Chamomile Flowers

These delicate flowers are carefully dried and kept intact for a sweet and soft flavour

English Peppermint

A rare English peppermint, dried so the menthol oils infuse with a bright clean clean flavour

...also available: organic Canario or hand-picked Fresh Mint 'tea'

A discretionary 12.5% service charge will be added to your bill.

Please inform your waiter if you have any allergies.