

# No. FIFTY CHEYNE

## AFTERNOON TEA

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

£35 per person for the nine 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

Strawberries’n’cream Eton mess

Lemon meringue tartlet

Summer fruit salad

### SCONES

Home-made scones, cornish clotted cream and strawberry jam

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### 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 bended black tea, with a remarkably strong, rich and comforting with a deep malty finish.

### Dragonwell - Longjing

The most succulent and fragrant of green China Teas with sweet green and hazelnuts 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'.

Please inform your waiter if you have any allergies. A discretionary 12.5% service charge will be added to your bill