
AFTERNOON TEA

SIGNATURE

£42

Our Afternoon Tea menu of savoury and sweet bites
Your choice of tea
Warm scones with clotted cream & fruit jam

SPARKLING

£55

Your choice of 1 glass from our specialty drink selection
Our Afternoon Tea menu of savoury and sweet bites
Your choice of tea
Warm scones with clotted cream & fruit jam

SPLENDID

£80

Your choice of 1 glass from our specialty drink selection
Our Afternoon Tea menu of savoury and sweet bites
Butter-poached Canadian lobster roll
Sevruga caviar, buckwheat blini, crème fraîche
Your choice of tea
Warm scones with clotted cream & fruit jam

OUR SPECIALTY DRINK SELECTION

Laurent-Perrier La Cuvée (Brut, NV)
Laurent-Perrier La Cuvée Rosé (Brut, NV)
Prosecco
Non-alcoholic Sparkling Wine
Red Wine - Wildflower, J. Lohr, Valdiguie, California, USA, 2016
White Wine - Yealands Estate, Sauvignon Blanc, NZ, 2016

OUR TEA SELECTION

Chamomile, Lemon Verbena, Yunnan Green Tea,
English Breakfast, Earl Grey, Darjeeling, and
Dominique Ansel Bespoke Blend
(all from Camellia's Tea)

DRINKS

CHAMPAGNE

	Per Glass	Per Bottle
Laurent-Perrier La Cuvée (Brut, NV)	£14	£80
Laurent-Perrier La Cuvée Rosé (Brut, NV)	£16	£90

PROSECCO AND NON-ALCOHOLIC SPARKLING

Fiol, Extra Dry Prosecco, (NV)	£6	£30
Scavi & Ray, Non-Alcoholic Spumante	£5	£20

WHITE WINE

Yealands Estate, Sauvignon Blanc, NZ, 2016	£7.50	£32
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RED WINE

Wildflower, J. Lohr, Valdiguie, USA, 2016	£8	£35
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SWEET

FULL BLOOM

brown butter financier, strawberry jam, rose ganache, rose petals

BLOSSOM

mascarpone mousse, Amarena cherry jam, dark chocolate, meringue "kisses"

FLOWER

vanilla mousse, lemon marmalade, cookie crumb, whipped basil ganache

BUD

lavender meringue, coconut ganache, passion fruit gelée, white chocolate petals

WARM SCONES, CLOTTED CREAM,
FRESH FRUIT JAM

SAVORY

FALLEN LEAF

steak tartare, crème fraîche, brioche toast, red radish

FULL LEAF

Cornish crab salad, apple, celery, brioche, baby watercress

YOUNG LEAF

smoked salmon, yuzu dill cream cheese, Japanese cucumber, microbasil

SHOOT

avocado & feta mousseline, green chili, coriander, squid ink choux

SEED

wild mushrooms, confit garlic, pumpkin seed, squid ink choux