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

SPARKLING
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 & strawberry jam

SPLENDID
Your choice of 1 glass from our specialty drink selection
Our Afternoon Tea menu of savoury and sweet bites
Chef’s selection of premium savoury bites
Your choice of tea
Warm scones with clotted cream & strawberry 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, Valdigüe, California, USA, 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

<table>
<thead>
<tr>
<th>CHAMPAGNE</th>
<th>Per Glass</th>
<th>Per Bottle</th>
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<tbody>
<tr>
<td>Laurent-Perrier La Cuvée (Brut, NV)</td>
<td>£14</td>
<td>£80</td>
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<tr>
<td>Laurent-Perrier La Cuvée Rosé (Brut, NV)</td>
<td>£16</td>
<td>£90</td>
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<tr>
<th>PROSECCO AND NON-ALCOHOLIC SPARKLING</th>
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<tr>
<td>Fiol, Extra Dry Prosecco, (NV)</td>
<td>£6</td>
<td>£30</td>
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<tr>
<td>Scavi &amp; Ray, Non-Alcoholic Spumante</td>
<td>£5</td>
<td>£20</td>
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<th>WHITE WINE</th>
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<tbody>
<tr>
<td>Yealands Estate, Sauvignon Blanc, NZ, 2016</td>
<td>£7.50</td>
<td>£32</td>
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<table>
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<tr>
<th>RED WINE</th>
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<tbody>
<tr>
<td>Wildflower, J. Lohr, Valdigüe, USA, 2016</td>
<td>£8</td>
<td>£35</td>
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</tbody>
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All prices are inclusive of VAT. Wine is served in measures of 175ml (125ml is also available upon request). Sparkling wine is served in measures of 125ml. A discretionary service charge of 12.5% will be added to all bills. Changes and modifications politely declined. Please ask your server about allergies and intolerances.
SWEET

CARAMELIA HONEYBEE
Valrhona Caramelia, chocolate mousse, honey blackberry compote, hazelnut milk chocolate, crispy feuilletine

APRICOT & MANGO
Mango mousse, fresh apricot compote, passionfruit Valrhona chocolate, vanilla sablé

LEMON VIOLET
Blueberry violet jam, lemon whipped ganache, white chocolate, lemon financier, meringue, fresh viola flower

STRAWBERRY CUBE
Strawberry mousse, star anise-infused strawberry compote and almond sponge dipped in strawberry chocolate

WARM SCONES, CLOTTED CREAM, STRAWBERRY JAM

SAVORY

BEETROOT
Roasted beetroot mousse, crème fraîche, dill, toasted pistachio and purple basil

ROMANESCO
Truffled cabbage coleslaw, cauliflower purée, romanesco, choux

MUSHROOM CROQUETTE
Sautéed portobello mushrooms, shallots, aged cheddar, garlic and bulgar wheat, crunchy potato crumbs

PEAS IN THE POD
English pea mousse, crushed peas, fresh mint, crème fraîche, pea and parmesan sablé “pod”

Please note, all our menu items are vegetarian. Changes and modifications politely declined.