



Jurassic Afternoon Tea

*Join us on a journey back in time when the dinosaurs roamed
the earth over 200 million years ago and where gastronomy
and history collide in a one of a kind dining experience.*

*Chose from our Jurassic, Kids, or Vegetarian
with or without a glass of Charles Heidsieck Brut NV
or Rosé Champagne, a glass of Wild Idol alcohol free sparkling rosé,
or our Jurassic Tea Pot Tails with or without alcohol.*

Jurassic Afternoon Tea

£54.50 per person

£64.50 with a glass of Wild Idol

(non-alcoholic) sparkling rosé or (non alcoholic) Tea Pot Tails

£69.50 with a glass of Charles Heidsieck Champagne Brut or Tea Pot Tails

£74.50 with a glass of Charles Heidsieck Champagne rosé

JING TEA SELECTION

Your choice of Jing Tea

SAVOURIES

Smoked salmon & cream cheese blinis (M,E,F,G)

Brioche with roast beef, watercress, cornichons (G,E,Mu,M)

Sundried tomato, lemon chicken & mayo bun (M,E,G,Mu,Sd)

Seasonal quiche (E,G,M,S)

SCONES

Homemade white chocolate and cranberry & plain scones served with ...

Cornish clotted cream and strawberry preserve (E,M,G)

Passion fruit curd in a squeeze tube (M,E)

Toppings: freeze dried raspberry,
freeze dried pineapple, crunchy chocolate pearls (G,E,M,S)



PASTRIES

Apricot & lemon crèmeux volcano eruption (M,E,S)

Dark chocolate, caramel & raspberry dinosaur egg nest (M,E,S)

Blueberry & lemon T-Rex footprint macaron (M,E,N,S,Sd)

Vanilla, white chocolate & blackcurrant Jurassic mountain mousse (M,E,G,S,Sd)

Mini dinosaur biscuit & milk chocolate fossil hidden within chocolate "soil" (E,M,S,G)

Cream Tea

with your choice of tea £19.50

Homemade scones served with...

Cornish clotted cream and homemade strawberry preserve (E,M,G)

Vegetarian Jurassic Afternoon Tea

£54.50 per person

£64.50 with a glass of Wild Idol

(non-alcoholic) sparkling rosé or (non alcoholic) Tea Pot-Tails

£69.50 with a glass of Charles Heidsieck Champagne Brut or Tea Pot-Tails

£74.50 with a glass of Charles Heidsieck Champagne rosé

JING TEA SELECTION

Your choice of Jing Tea

SAVOURIES

Truffle egg mayo sandwich (E,M,G,Mu)

Sundried tomato and cream cheese Swiss Roll (E,G,M,sd,se)

Mixed grill vegetables brioche bun (G,E,M)

Seasonal quiche (E,G,M, s)

SCONES

Homemade white chocolate and cranberry & plain scones served with ...

Cornish clotted cream and strawberry preserve (E,M,G)

Passion fruit curd squeeze tube (M,E)

Toppings: freeze dried raspberry, freeze dried pineapple,
crunchy chocolate pearls (G,E,M,s)



PASTRIES

Apricot & lemon crèmeux volcano eruption (M,E,s,sd)

Blueberry, lemon & raspberry dinosaur egg nest (M,E,s)

Mixed berries T-Rex footprint macaron (M,E,N,s,sd)

Vanilla, white chocolate & blackcurrant Jurassic mountain mousse (M,E,G,s)

Mini dinosaur biscuit & milk chocolate fossil hidden within chocolate "soil" (E,M,s,G)

ALLERGY KEY

Crustaceans (C) Celery (Ce) Milk (M) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L)
Nuts (N) Molluscs (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (sd) Sesame seeds (se)

If you have any specific dietary requirements or allergy, please let your server know. While we will do our very best to accommodate you, unfortunately we cannot guarantee that our kitchen or our suppliers are 100% allergen-free.

A discretionary 12.5% service charge will be added to your bill. Prices are inclusive of VAT.

Gluten Free Jurassic Afternoon Tea

£54.50 per person

£64.50 with a glass of Wild Idol

(non-alcoholic) sparkling rosé or (non alcoholic) Tea Pot Tails

£69.50 with a glass of Charles Heidsieck Champagne Brut or Tea Pot Tails

£74.50 with a glass of Charles Heidsieck Champagne rosé

JING TEA SELECTION

Your choice of Jing Tea

SAVOURIES

Smoked salmon & cream cheese on gluten free bread (M,E,F,S)

Roast beef, tartare sauce in gluten free sandwich (E,Mu,M,S)

Sundried tomato & lemon chicken mayo gluten free sandwich (M,E,G,Mu,Sd,S)

Seasonal quiche (E,M,S,Se)

SCONES

Gluten free cranberry, white chocolate & plain scones served with ...

Cornish clotted cream and strawberry preserve (E,M)

Passion fruit curd in a squeeze tube (M,E)

Toppings: freeze dried raspberry,
freeze dried pineapple



PASTRIES

Apricot & lemon crèmeux volcano eruption (M,E,S,Sd)

Dark chocolate, caramel & raspberry dinosaur egg nest (M,E,S)

Blueberry & lemon T-Rex footprint macaron (M,E,N,S,Sd)

Vanilla, white chocolate & blackcurrant Jurassic mountain mousse (M,E,S,Sd)

Mini dinosaur biscuit & milk chocolate fossil hidden within chocolate "soil" (E,M,S)

Kid's Jurassic Afternoon Tea

£37.50 *per child*

Dinosaur hot chocolate
with marshmallows & chocolate sprinkles (M,E,G)

SAVOURIES

Mini hot dogs (M,E,G,Sd)
T-Rex foot cheese straw (G,E,M)
Dinosaur jam sandwich (M,E,G)

SCONES

Homemade white chocolate and cranberry & plain scones served with ...
Cornish clotted cream and strawberry preserve (E,M,G)
Passion fruit curd squeeze tube (E,M)
Toppings: freeze dried raspberry,
freeze dried pineapple, crunchy chocolate pearls (G,E,M,S)



PASTRIES

Apple and mixed berry jelly
Apricot & lemon crèmeux volcano eruption (M,E,S,Sd)
Dark chocolate, caramel & raspberry dinosaur egg nest (M,E,S)
Chocolate dinosaur (M,S)

Mini dinosaur biscuit & milk chocolate fossil hidden within chocolate "soil" (E,M,S,G)

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Jurassic Tea Pot Tails

£69.50 per person

£64.50 per person (non-alcoholic)

served as an alternative to Champagne

with Jurassic Afternoon Tea



DINO SOUR

Portobello gin, white wine syrup, lemon juice,
Fair passion fruit liquor, pineapple juice & angostura

Lyre's (non-alcoholic) gin, lemon,
passionfruit purée & pineapple juice



T-REX MEX

Hibiscus infused tequila, red wine syrup,
pineapple juice, lemon juice & basil

Lyre's (non-alcoholic) tequila, rose syrup,
pineapple juice, lemon juice & basil



RAPTOR BREW

Bacardi Carta Blanca, lime, elderflower cordial,
apple juice, sugar, egg white,
& matcha powder (€)

Lyre's (non-alcoholic) elderflower cordial, lime,
apple juice, egg white,
& matcha powder (€)

Jing Tea Selection

Jing Tea is sourced from distinctive single garden teas and tells the stories of the master producers who make them

JING AMPERSAND BLEND

Balanced and full bodied with rich malt followed by a light and fragrant finish. Refreshing and highly fortifying.

JING ROOIBOS

Gently tangy notes of Seville orange combine with soft-textured hints of vanilla.

JING EARL-GREY

Whole leaf Ceylon scented with bergamot and sprinkled with cornflowers to create a tea that delights all the senses.

JING KANGAITA ESTATE

Needle style white tea with a beautiful soft texture. Sweet in character with floral notes, violet, long finishes, handmade.

JING JADE SWORD

Grown in misty mountains in China Jiande green tea terroir. Jade Sword is a bright and fresh tea.

JING PREMIUM GENMAICHA

Premium Organic Kabusecha Green tea combined with roasted brown rice.

JING JASMINE SILVER NEEDLE

Delicate flavours in which light orchard-blossom sweetness combines with fragrant jasmine to soft vanilla effect.

JING DARJEELING 2ND FLUSH

Premium Large black leaf Darjeeling picked from the organic Makaibari estate. Muscat like opening, floral, soft dry finish.

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