

ACT TWO

CHAMPAGNE AFTERNOON TEA

Served from 12:30pm until 4pm
Thursday to Monday

*Introducing the spring/summer edition of The Stage Afternoon Tea.
Savour a set of seasonal sandwiches made using local produce,
fresh scones and our handcrafted patisseries, challenging the
traditional flavours and feel associated with the season.*

*Curated by our executive chefs, the experience is served with
The East India Company's exclusive loose leaf teas from the
world's finest estates, with an optional recommendation of
Champagne from our favourite maisons.*

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. Our vintages may vary and if so, a suitable alternative will be recommended. A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT. Adults require around 2000 kcal per day

AFTERNOON TEA *Per Guest*

Traditional Afternoon Tea 55

Champagne Afternoon Tea 70
served with a glass of Veuve Clicquot Yellow Label Brut

Rosé Champagne Afternoon Tea 75
served with a glass of Billecart-Salmon Brut Rosé

Vintage Champagne Afternoon Tea 105
served with a glass of Dom Pérignon Brut Vintage

SOMMELIER'S CHOICE *Glass Bottle*

Gusbourne Brut Reserve 2020 15 75

Veuve Clicquot Yellow Label Brut 18 90

Charles Heidsieck Brut Réserve 20 95

Nyetimber Blanc de Blancs 2014 20 95

Ruinart Blanc de Blancs 30 160

Dom Pérignon Brut Vintage 60 350

Billecart-Salmon Brut Rosé 25 125

Wild Idol, Alcohol Free Sparkling White 12 55

Champagnes and English sparkling wine by the glass are served in 125ml measures.

AMUSE-BOUCHE DU JOUR

Chef's choice

TRADITIONAL SANDWICHES

Smoked salmon and Devon crab
with yuzu kosho crème fraîche on granary bread (73 kcal)

Lemon-roasted Norfolk chicken
with truffle mayonnaise on basil-and-spinach-infused bread (120 kcal)

Tea-smoked cured beef
with watercress and horseradish crème on brioche (102 kcal)

Duck egg mayonnaise
with spiced Peppadew on sourdough (118 kcal)

Baby cucumber
with lemon tahini labneh on white bread v (64 kcal)

Adults require around 2000 kcal per day

PLAIN AND SULTANA SCONES

*Freshly baked from The Londoner bakery, served with
Cornish clotted cream, homemade strawberry preserve
and lemon curd v (Plain scone 101 kcal. Sultana scone 115 kcal)*

PATISSERIES FROM THE TROLLEY

*A choice of two artisanal delicacies inspired by
beauty and design*

Passion of green pineapple
Passion fruit frangipane with ricotta mousse layered
between a coriander leaf jelly and topped with
poached pineapple compôte (128 kcal)

Floral bee nest
Honey and orange sponge with a lavender and white
chocolate dome, finished with a burnt meringue
(258 kcal)

The fallen coconut
Coconut and lime mousse covering a fresh mango
compôte and a crispy millet cake insert (301 kcal)

Opéra au café a l'orange
Our vegan version of the French classic layered cake,
with coffee-infused chocolate ganache and orange
jam v (747 kcal)

Austrian Sacher torte
A modern twist on the Austrian classic, with apricot
jam, chocolate mousse and a hint of cumin v (283 kcal)

Nama chocolate delight
Japanese inspired treat, with matcha ganache, hibiscus
and strawberry gel topped with a crème fraîche
Chantilly v (206 kcal)