

oneALDWYCH

LONDON

ENGLISH BREAKFAST

This tea is a traditional blend of select teas originating from Assam, Ceylon and Kenya. It is one of the most popular blended teas. If there is a grain of truth in tea folklore, then it deserves to be named 'Scottish Breakfast', as the Scottish Tea Master Drysdale developed it, over 100 years ago in Edinburgh.

EARL GREY

A blend of black tea and bergamot orange, named after the British Prime Minister, the 2nd Earl Grey.

DARJEELING

Long sunny days, rainy nights and a cool mountain breeze give Darjeeling its light, delicate taste, earning it the sobriquet 'the champagne of teas'

ASSAM

This is the name given to teas that originate in this north-east Indian state. Strong rich brew of dark amber colour with malt after-taste and hints of walnuts.

LAPSANG SOUCHONG

A dark tinted brew with pungent smoky and wood aroma, as well as a strong flavour of sweet ginger and caramel from South China.

JASMINE PEARLS

A divine fragrance of the night-flowering jasmine blossom combined to produce a superb cup, rich in taste and aroma

CHAMOMILE

The infused flowers have a heady aroma of sweet hay and a floral, grassy flavour. The taste of sun-baked apples carries through to a gentle and mellow finish.

PEPPERMINT

The gentle herbal aroma of the leaves is transformed on infusion. Almost spicy when first sipped, the predominant flavour is that of a penetratingly cool and clear mint, with a refreshingly clean aftertaste.

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SWEET AFTERNOON TEA

Traditional warm Scottish drop scones
served with berry compote and clotted cream

Bitter chocolate tart

Eton Mess

Battenberg cake

Homemade carrot cake

SAVOURY AFTERNOON TEA

Quail scotch eggs

Welsh rarebit on toast

AFTERNOON TEA SANDWICHES

Roast beef and horseradish on caramelised onion bread

Smoked salmon and cream cheese on granary bread

Cucumber and cream cheese poppy seed bread

£26.50 per person

£35.00 per Person
including a Glass of Louis Roederer Champagne