

Afternoon Tea 45

Champagne

Laurent-Perrier, NV 55
LA Cuvée, Brut
(Additional glass 19)

Laurent-Perrier, 65
Rosé Champagne
(Additional glass 24)

Tea Selection

Green

Gyokuro

The buds and leaves are gently steam-heated with pure volcanic water until they become marvellous, emerald needles delivering a score of blossoming white orchids, followed by notes of roasted Fuji apples and tender meringue.

Jasmine Pearls

This small, artisanal production is completely crafted by hand. The precious jasmine is plucked early in the morning then sculpted to the young, organic tea buds so as to nourish them of their floral perfume.

The à L'Opera

A distinguished green tea has been enriched with the subtle fragrance of red berries and precious spices.

Theine Free Herbal Tea

Dream Tea

Balance of the finest chamomile verbena lemongrass, mint

Rouge Metis Red Tea

Rooibos red & black fruits, mild flowers

Black

Breakfast Tea

A blend in the best tradition. Drink with or without milk.

Earl Grey French

Bergamot & royal blue flowers.

Marco Polo

Fragrances of Chinese and Tibetan flowers lend this a uniquely velvety taste.

Darjeeling Beauty

Rare vintage for connoisseurs.

Assam First Flush

A strong yet refined breakfast tea.

Seasonal Tea

Our selection of fresh teas which changes with the seasons.

Fresh Mint Tea

Chamomile

Canarino

Pre-Afternoon Tea Bite

Brioche

Smoked Tomato

Finger Sandwiches

Cucumber

Greek Yogurt, Lime, Mint

Egg Mayonnaise

Watercress

H. Foreman's Smoked Salmon

Chipotle, Coriander, Spring Onions

Ham & Aged Cheese

Mustard, Honey, Walnuts

Coronation Chicken

*Spiced Chicken Mayonnaise
Coriander*

Chocolate Fondue

Seasonal Garnish

Pastries

Peach

*Almonds, Peach Chantilly
Peach Compote*

Éclair Strawberries

Strawberries, Lemon Verbena

Rocher

Hazelnut Praline, Milk Chocolate

Pistachio Raspberry Tart

Raspberry Mousse, Pistachio Cream

Orange Blossom

Vanilla Bavaroise, Bitter Lemon

Scones

Plain & Raisin Scones

*Homemade Strawberry Jam & Lemon Curd
Cornish Clotted Cream*

Please inform us of any allergies and / or dietary requirements.

All prices are inclusive of VAT at the current rate. A discretionary service charge of 12.5% will be added to your bill

Executive Chef: Anshu Anghotra

Executive Pastry Chef: Nicolas Rouzaud