

DALLOWAY

Terrace

Candice Brown Afternoon Tea

Dalloway Terrace invites you to try our new exclusive Afternoon Tea created by Candice Brown, author of the recently released cookbook 'Comfort' & winner of The Great British Bake Off 2016.

/£35

SWEETS

Peanut Butter & Jelly Profiteroles
Lemon, Half Hitch Gin & Poppy Seed Drizzle Cake
Meringue Kisses, Cream, Chocolate & Curd Filling
Chocolate Almond & Mint Cake with Chocolate Ganache

SCONES

Feta & Courgette Scone with Thyme Clotted Cream
Orange & Cardamom Scone
Freshly Baked, Plain Buttermilk Scone
Devonshire Clotted Cream & Homemade Preserves

SANDWICHES

Leek & Smoked Haddock Tart with Gruyere Cheese
Hot Smoked Salmon with Cucumber And Dill Relish on Sourdough
Chicken & Chorizo with Tarragon Mayonnaise in Granary Roll
Egg Mayonnaise & Cured Streaky Bacon Rolls

Sparkling

/£40

Ridgeview Bloomsbury, Cuvée Merret 2014, Sussex, England

Champagne

/£45

Perrier-Jouët Grand Brut NV, Champagne, France

Tea History

Tea plants are native to East and South Asia, and probably originated around the meeting points of the lands of north Burma and southwest China. Since the 18th century the United Kingdom has been one of the largest tea consumers in the world, with average supply at 1.9 kg per person every year.

The popularity of tea occasioned the furtive export of slips, a small shoot for planting or twig for grafting to tea plants, from China to British India and its commercial culture there, beginning in 1840; British interests controlled tea production in the subcontinent. Tea, which was an upper-class drink in Europe, became the infusion of every class in Great Britain in the course of the 18th century and has remained so.

In Britain, the drinking of tea is so varied that it is quite hard to generalize. While it is usually served with milk, it is not uncommon to drink it black or with lemon, with sugar being a popular addition to any of the above. Strong tea served with milk (and usually one or two teaspoons of sugar) in a mug is commonly referred to as “builder’s tea”.

Our hand-picked selection of Teas are supplied by Henrietta of Rare Tea Company.



Tea Selection
from Rare Tea Company

BLACK TEA

ENGLISH BREAKFAST Makaibari Estate, Darjeeling, India and
Satemwa Estate, Shire Highlands, Malawi

A traditionally British tea crafted for a unique depth of flavour. This tea combines the light floral nature of a Darjeeling with deeper, maltier notes.

EARL GREY Satemwa Estate, Malawi and Reggio Calabria, Italy
Elegant black tea scented with pure Calabrian bergamot. A clean and exceptionally bright infusion with exhilarating citrus notes.

2ND FLUSH MUSCATEL DARJEELING Makaibari Estate, Darjeeling, India
This highly fragrant black tea is picked in the foothills of the Himalayas, on one of the oldest and most beautiful estates in Darjeeling.
This tea has a heady floral aroma with soft notes of muscatel grapes.

GREEN TEA

CHINA GREEN LEAF TEA Fuding, Fujian Province, China

The leaves are fired in a wok over charcoal in the same way and in the same place they have been made for over 3000 years. Clean, bright and remarkably delicate.

GENMAICHA Shizuoka, Japan

Moriuchi Sencha with organic Japanese toasted brown rice. Rich, vegetal notes of buttery asparagus, with a popcorn like aroma and flavour from the brown rice.

WHITE TEA

CHINA WHITE LEAF (WHITE PEONY) Fuding, Fujian Province, China
This subtle tea has a gentle sweetness with grassy notes & a delicate hint of apricot.

JASMINE SILVER TIP TEA Fuding, Fujian Province, China
The tea is not flavoured but carefully scented over six consecutive nights with fresh jasmine flowers. A deep and heady aroma with a light and gentle flavour.

HERBAL INFUSIONS (CAFFEINE FREE)

ENGLISH CHAMOMILE Tregothnan Estate, Cornwall, UK
Grown in a botanical garden on the Tregothnan Estate in Cornwall, these flowers are tenderly picked with delicate blossoms and long stems, which add hay flavours.

ENGLISH PEPPERMINT Tregothnan Estate, Cornwall, UK
A rare English peppermint grown in Cornwall in the 14th century family-run estate. Counter-intuitively, the menthol oils infuse more easily from the dried leaf, giving a brighter, cleaner flavour than fresh mint.

LEMON VERBENA Provence, France
Aloysiacitrodora or lemon verbena is originally from South America. It was brought to Europe by the Spanish in the 17th Century. A pure herb with a mellow lemon flavour, it makes a wonderful digestive.

WILD ROOIBOS Cederberg Mountains, South Africa
The real South African Red Bush. A richly delicious infusion with deep earthy notes, bright red berries and cedar. Can be beautifully enhanced by the addition of honey or maple syrup and a twist of lemon zest.

SRI LANKAN LEMONGRASS Amba Estate, Ravanna Falls
This uniquely complex and full-bodied lemongrass is grown on a remote mountain tea garden above the Ravanna Falls, Sri Lanka. A rich and exceptionally bright herbal infusion with grassy notes of cut hay and lemon drops.

Wine

SPARKLING	125ml	BTL	
Thomson & Scott Skinny Prosecco, NV Italy	£9	£42	
Ridgeview Bloomsbury, Cuvée Merret, 2014 England	£11.5	£65	
Nyetimber Classic Cuvée, NV England	£12	£65	
Gusbourne Estate Brut Rosé, 2013 England	£14	£80	
CHAMPAGNE			
Perrier-Jouët Grand Brut NV, Champagne, France	£12.5	£65	
Perrier-Jouët Blason Rosé NV, Champagne, France	£15	£85	
WHITE WINE	175ml	375ml	BTL
CRISP & REFRESHING			
Viura, Bodegas Máximo 2015, Castilla-La Mancha, Spain	£6.5	£13	£24
Pinot Grigio, Conto Vecchio 2015, Veneto, Italy	£7	£14	£27
Riesling, 'H', Prinz von Hessen 2014 Rheingau, Germany	£9.5	£19	£37
Sauvignon Blanc, Dog Point 2016, Marlborough, New Zealand	£12.5	£25	£50
FLORAL & AROMATIC			
Doran Vineyards, 'Arya' 2015, Swartland, South Africa	£7	£14	£27
Vioignier, Domaine de Montmarin 2015, Languedoc, France	£8	£16	£30
MEDIUM TO FULL BODIES			
Unoaked Chardonnay, Domaine Antugnac 2016, Languedoc, France	£8.5	£17	£32
Sémillon Sauvignon & Muscadelle, Nobody's Perfect 2015, Bordeaux, France	£11.5	£23	£45
Pouilly-Fuissé, Domaine de la Soufrandise 2015, Burgundy, France	£15	£30	£56
ROSÉ WINE			
Corbières Rosé, Château Fontarèche 2016, Languedoc, France	£7.5	£15	£29
Sancerre Rosé, Brigitte et Daniel Chotard 2016, Loire, France	£12	£25	£48
RED WINE			
VIBRANT & FRUITY			
Carignan, Vieilles Vignes, Pietas 2016, Languedoc, France	£6.5	£13	£24
Montepulciano d'Abruzzo, Il Faggio 2016, Abruzzo, Italy	£7.5	£15	£29
Beaujolais, Vieilles Vignes, Domaine de la Rocaille 2015, Beaujolais, France	£9	£18	£34
MEDIUM BODIED			
Merlot, Domaine de Montmarin 2016, Languedoc, France	£7.5	£15	£29
Pinot Noir, Innocent Bystander 2015, Yarra Valley, Australia	£11	£22	£42
St Emilion Grand Cru, Château Petit Val 2012, Bordeaux, France	£14	£28	£52
RICH & RIPE			
Corbières, 'Vieilles Vignes', Château Fontarèche 2016, Languedoc, France	£7.5	£15	£29
Malbec 'La Flor', Pulenta Estate 2016, Mendoza, Argentina	£10	£20	£39

Cocktails

CLASSIC TWISTS

These cocktails never grow old, just get better. We've put a twist on classics for you to enjoy.

FRENCH VERBENA /£13

Beefeater Gin, Lime Sherbet, Lemon Verbena, Champagne

THE ARTICHOKE NEGRONI /£11

Gin Mare, Cynar, Cocchi Americano

SPICED JULEP /£11

Maker's Mark, Fresh Mint, Chipotle Syrup, Chipotle Tincture

BATIDA MARACUJA /£12

Capucana, Passion Fruit, Condensed Milk, Coco

NO. 3 BERRY MARTINI /£12

Dingle Vodka, Blackberries, Strawberries, Chambord, Pineapple

WHEN COCKTAILS MEET MOCKTAILS

Low ABV and low refined sugar cocktails. Guilt-free pleasures.

CLARISSA (MRS DALLOWAY) /£10

Thomson & Scott Skinny Prosecco, Pomegranate, Orange Bitters

I LOVE YOU (RICHARD DALLOWAY) /£12

Kamm & Sons, Seedlip Spice, Pink Grapefruit Shrub, Agave, Pressed Lemon, Egg White

ELIZABETH /£11

Seedlip Garden, Chase Elderflower, Fresh Mint, Dried Peas, Cucumber, Soda

SASSY'S SPRITZ /£12

Aperol, Mandarin Napoleon, Mandarin, Sassy Poiré Cider

FROSÉ /£11

Rosé Wine, Lillet, Strawberries

Beer & Cider

BEER

Meantime London Lager /£5.5

Meantime London Pilsner /£5.5

Meantime London Pale Ale /£5.5

Celia Lager (Gluten Free) /£6

Guinness /£5.5

CIDER

Sassy Poiré Cider /£7.5

Spirits

Whiskies

SINGLE MALT

Highland Park 12yr /£9
Laphroaig Isle of Islay /£9.5
Glenmorangie Original /£12
Macallan Gold /£12
Talisker 10yr /£12

BLENDS

Chivas Regal 12yr /£8.5
Naked Grouse /£9

IRISH

Jamesons Whiskey /£8
Bushmills Black Bush /£8.5

JAPANESE

Habiki Japanese Harmony /£10

AMERICAN

Makers Mark /£8.5
Knob Creek 9yr /£15
Jim Beam /£7.5
Jack Daniels /£7.5
Bulleit Rye /£10

Spirits

GIN

Beefeater /£7.5
Beefeater 24 /£9.5
Hendrick's /£9.5
G'Vine Flouraison /£12
Tanqueray Bloomsbury /£12

VODKA

Stolichnaya /£7.5
Belvedere /£9
Stolichnaya Elit /£9.5
Chase /£10

RUM

Havana club 3yr /£8
Matusalem Platino /£8
Havana Club Special /£8
Goslings /£8
Agricole /£9
Havana Club 8yr /£9.5
Mount Gay XO /£11
Diplomatico /£13.5
Ron Zacapa 23yr /£16

APERITIFS

Campari /£7.5
Pastis /£7.5
Aperol /£7.5

LIQUEURS

Cointreau /£7.5
Amaretto Di Saronno /£7.5
Baileys /£7.5
Limoncello /£7.5

COGNAC

Courvoisier VSOP /£9
Courvoisier XO /£30

ARMAGNAC

Baron de Sigognac VSOP /£9
Baron de Sigognac 25yr /£18

CALVADOS

Pere Magloire VS /£8
Chateau du Breuil Reserve 20yr /£15

MEZCAL & TEQUILA

Illegal Mezcal /£9
Don Julio Blanco /£10
Don Julio Reposado /£13
Don Julio Anejo /£16

Hot Beverages

Americano, Espresso, Macchiato,
Cappuccino, Latte, Flat white /£4.5

Hot Chocolate /£4.5

Selection of teas from Rare Tea Company
English Breakfast, Earl Grey, Green Leaf Tea,
Jasmine, Peppermint /£4.5

Speciality Beverages

Lattes

Spiced turmeric, Chai tea, Matcha /£5.5

Iced Coffees

Hazelnut, French vanilla, Salted caramel /£5.5

Iced teas

English Breakfast, Fresh mint, Green /£5.5

Softs & Juices

San Pellegrino Sparkling Water 25cl / 75cl /£3 /£5

Panna Still Water 25cl / 75cl /£3/£5

Coca Cola, Diet Coke /£3.5

Elderflower Presse /£3.5

Jax Coconut Water /£3.5

Seedlip Spice 94 & Tonic Water /£9.5

Seedlip Garden 108 & Tonic Water /£9.5

Apple, Orange or Cranberry Juice /£4

Fevertree

Ginger Beer, Lemonade, Light Tonic, Soda Water,
Tonic Water, Ginger Ale /£3.5