BIRCHALL TEA

Black Teas

GREAT RIFT BREAKFAST BLEND

Full bodied breakfast tea with a bright golden colour, sorted from the finest tea gardens across East Africa, from Rwanda through to the Great Rift Valley in Kenya.

VIRUNGA AFTERNOON TEA

Elegant & refreshing, Virunga is a black tea for connoisseurs and its smooth and delicate liquor make it particularly good after lunch or in the afternoon.

VIRUNGA EARL GREY

Scented pure origin tea, uniquely made from African black tea, blue cornflowers and a traditional bergamot oil that adds a distinctive flavour of citrus with spicy floral notes.

GREAT RIFT DECAF

A decaffeinated breakfast tea with an exceptionally bright golden liquor and strong refreshing taste.

Herbal Teas

CAMOMILE

A classic herbal tea made from scented flowers and leaves of the wild chamomile plant.

LEMONGRASS & GINGER

A classic herbal tea made with pure lemongrass and spicy ginger pieces. The renowned digestive benefits of ginger root and soothing properties of lemongrass combine perfectly to elevate your mood and revive you when you need a boost.

RED BERRY & FLOWER

A smooth blend of berries and refreshing hibiscus. A plentiful source of anti oxidants and is naturally caffeine free.

PEPPERMINT

A classic herbal tea made from only the finest pure peppermint leaves. Peppermint is traditionally acknowledged to aid digestion and this luxurious single mint infusion is entirely caffeine free.

Green Tea

GREEN TEA

For centuries these teas have been revered across the far east for their therapeutic properties. A rich natural source of anti oxidants which are known to cleanse, detoxify and restore the natural balance.

GREEN TEA & PEACH

A traditional green tea blended with real fruits pieces and marigold flowers. This full flavoured aromatic green tea is a plentiful source of ant oxidants and contains less caffeine than black tea making it a wonderful substitute that can be enjoyed throughout the day.

JASMINE TEA PEARLS

Combining the mild sweetness of Chinese green tea with the soft floral notes of jasmine flowers. A release of intoxicating fragrance of jasmine blossoms and a pale light bodied liquor.





Rosa Lewis- 'The Queen of Cooks'







Rosa Lewis- 'The Queen of Cooks'



To celebrate Queen Elizabeth 11 70th year as our Monarch and Head of the Commonwealth, our executive chef Julian Ward and his culinary team have developed this ultimate afternoon tea menu from countries of the Commonwealth. They have created an eating delight with flavour? from across the globe perfectly partnered with tea of your choice or if you are feeling a little more indulgent why not raise a glass of champagne and toost her Majesty at this t^aly memorable occasion.



Please advise our waiters if you have any allergies or require information on ingredients used in our dishes. All prices are inclusive of VAT. A discretionary 12.5% service charge is added to your bill.

Menu is subject to change without notice

55.00 per person

Sandwiche

TASTE OF ASIA

Creamy coconut chicken mousse, Chinese cabbage slaw, sesame seeds

TASTE OF AFRICA & THE CARIBBEAN

Slow cooked pork shoulder, caramelised plantain butter, ice berg lettuce.

TASTE OF INDIA

Delicately seasoned lentils, roasted pumpkin, curry butter, topped with nigella seeds

CLASSICAL ENGLISH

Smoked salmon, dill, lemon & caper butter, garnished with watercress

Scones & Pastries

INDIA

Mango cremeux with a spiced rice pudding tart

MAURITIUS

Steamed cassava cake spiced with cardamom & vanilla encased in a blonde chocolate shell

CYPRUS

Clementine & vanilla entremets, almond jaconde, clementine jelly, lemon & vanilla cremeux garnished with an almond nougatine

AFRICA

Inspired by a banana bake crossed with a banoffee pie, vanilla mousse encasing a caramelised banana cremeux with an almond & coconut sable base

DOMINICA

A French style canelé filled with a pineapple & pink peppercorns jam topped with a dulce de leche chantilly & finished with lime zest

Scones

Buttermilk scones served with Cornish clotted cream & strawberry jam

Served with your choice from our tea selections

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CHAMPAGNE AFTERNOON TEA

Including a glass of: Laurent Perrier La Cuvee 65 | Laurent Perrier Rose 68



Champagne by the bottle: Laurent Perrier La Cuvee 72 | Laurent Perrier Rose 130