

Veuve Clicquot

ROAST AFTERNOON TEA

Gluten Free menu

PER PERSON with TEA | 49 ❖ with TEA and a Cocktail | 59

with TEA and a glass of Veuve Clicquot Brut | 59

with TEA and a glass of Veuve Clicquot Rosè | 69

PER PERSON with TEA & BOTTOMLESS PROSECCO* | 75

DESSERTS

VANILLA CHEESECAKE

With passion fruit jelly

APPLE CRUMBLE TART

Set vanilla custard, raspberry gel

CHOCOLATE AND ORANGE BROWNIE

With chocolate ganache

SCONES

With homemade seasonal jam & clotted cream

SAVOURY

ROAST SIGNATURE PORK & SAGE SCOTCH EGG

With piccalilli sauce

BRAISED BEEF CROQUETTE

With horseradish emulsion, mustard cress

CHEESE TART

With parmesan tulle

SANDWICHES

ROAST BEEF

With horseradish & rocket

SMOKED SALMON

With cream cheese, lemon, dill

PULLED PORK

With apple puree, pea shoots

GLASS OF CHAMPAGNE

VEUVE CLICQUOT BRUT YELLOW LABEL, NV

VEUVE CLICQUOT ROSÈ, NV

COCKTAILS

QUEEN OF THE TROPICS

Kah Blanco Tequilla, Mango & Passion
Fruit Puree, Orange Juice and Pineapple &
Champagne foam

FROSTED ORCHARD

Colonel Fox Gin, Italicus, Pink Grapefruit
Juice, Orange & Fig Soda

Should you require any substitutions or modifications to the items on our menu,
a £5 per Afternoon Tea charge will be added to your bill.

* Bottomless prosecco will be served for 90 minutes.

It is not possible to guarantee that any product is 100% free from any allergen due to the risk of cross contamination in our busy kitchen.

(V) - vegetarian, (VG) - vegan, (GF) - gluten free. Be sure to inform your server if you have any allergies.

Prices are inclusive of VAT. A discretionary 15% service charge will be added to your bill.

ROAST AFTERNOON TEA

Halal menu



PER PERSON with TEA | 49
with TEA and a Mocktail | 59

DESSERTS

VANILLA CHEESECAKE

With passion fruit jelly

APPLE CRUMBLE TART

Set vanilla custard, raspberry gel

DARK CHOCOLATE ROULADE

Orange mousse, panatella & gold leaf

SCONES

With homemade seasonal jam & clotted cream

SAVOURY

BRATWURST SAUSAGE ROLL

With pea protein, red pepper pesto

VEGETARIAN SCOTCH EGG

With pea protein, piccalilli sauce

BRAISED BEEF CROQUETTES

With horseradish emulsion, mustard cress

SANDWICHES

BRIDGE ROLL

Coronation chicken, coriander cress

ONION LATERAL

Tofu mayonnaise, cress

BAGEL

Smoked salmon, cream cheese, lemon, dill

MOCKTAILS

MOUNTAIN

London Essence Soda Water, Basil, Lime Juice, Sugar Syrup

FOREST

Apple Juice, Pineapple Juice, Cardamom Syrup

MARINE

London Essence Grapefruit Soda, Lime Juice, Agave, Grapefruit Juice

Should you require any substitutions or modifications to the items on our menu,
a £5 per Afternoon Tea charge will be added to your bill.

* Bottomless prosecco will be served for 90 minutes.

It is not possible to guarantee that any product is 100% free from any allergen due to the risk of cross contamination in our busy kitchen.

(V) - vegetarian, (VG) - vegan, (GF) - gluten free. Be sure to inform your server if you have any allergies.

Prices are inclusive of VAT. A discretionary 15% service charge will be added to your bill.