

# ROAST *Afternoon Tea*

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 Rosé | 69

PER PERSON with TEA & BOTTOMLESS PROSECCO\* | 75

## SANDWICHES

### BRIDGE ROLL

Pulled pork, apple  
puree, pea shoot

### NORDIC SEEDED

Beetroot Gravlox salmon,  
cream cheese, lemon, dill

### SWISS LATERAL

Roast beef, horseradish,  
rocket

## DESSERTS

### GHOST MUSHROOM

Vanilla cream with light meringue  
& fresh berries

### SWEET PUMPKIN SKULL

Milk & dark chocolate mousse with pumpkin  
seed praline & a hint of bergamot

### THE SPIDER WEB

Rich chocolate sponge with whisky-  
flavoured cream & raspberries

### 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

### PORK & CHORIZO SAUSAGE ROLL

With red pepper pesto

## GLASS OF CHAMPAGNE

### VEUVE CLICQUOT BRUT YELLOW LABEL, NV

### VEUVE CLICQUOT ROSÉ, NV

## COCKTAILS

### PETAL & POISON

Dead Man's Fingers Spiced Golden Rum  
shaken with passion fruit liqueur, pineapple  
& lime. Sweetness of agave cloaked in a  
ghostly foam

### DEVIL'S WHISPER

Dead Man's Fingers Tequila, dark cassis  
& pink grapefruit. A sinister mix with a sharp  
citrus bite

### EYE-LAND CURSE

Dead Man's Fingers Rum with pineapple,  
orange & cranberry. Bound together with  
grenadine & bitters — a curse in every sip

### PUMPKILLED

Colonel Fox Gin, pumpkin puree, stirred with  
blood orange, cinnamon & fresh citrus. A  
chilling twist on autumn's harvest

**Veuve  
Clicquot**



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.