



WILD HEART SHO

BAR & SHOKUDO



GENTLEMAN'S AFTERNOON TEA

£30.00 per person
WEDNESDAY- SATURDAY 12.00pm - 6.00pm

*Tuna tataki, ponzu dressing, crispy fennel salad,
and seaweed*

*Salmon tartare, wasabi, coriander, mint, and
sweet pickled cucumber*

*Vegetable gyoza, steamed and pan-fried Japanese
dumplings, dipping sauce*

Aged wagyu beef slider

Mochi seasonal selection of the day

Whiskey chocolate and tofu mousse,

Mango sorbet and honeycomb

Raisin scones, yuzu curd

CHAMPAGNE OR COCKTAIL AFTERNOON TEA

Glass of Taittinger Brut £40.00 per person

Sake Royale Cocktail £40.00 per person

SAKE

Carafe/200ml

AKASHI - TAI

£27

CHOYA SAKE

£26



TEA SELECTION

HOJICHA

*Hojicha is a Japanese green tea unlike
traditional green teas, as it is roasted after
the leaves are steamed, giving it a
signature earthy aroma, reddish-brown
color, and a unique smoky taste.*

MATCHA

*The classic Japanese green tea made
from finely powdered dried tea leaves
with a slightly bitter taste, and a vibrant
green colour, known for its numerous
health benefits that make you feel
energized and focused, but still calm.*

ENGLISH BREAKFAST TEA

*A full-bodied black tea blended from assam
and ceylan leaves, perfectly balanced to be
enjoyed with milk and sugar*

**Enjoy Jack Daniel's with Davidoff Entreacto cigar on our Roof Terrace
£27.50 per person**

**Please let our team know if you have any allergies, intolerances or dietary restrictions
A discretionary 12.5% service charge will be added to your final bill*

CHAMOMILE & VANILLA

*A smooth infusion prepared from dried
flowers combining natural chamomile
with rich vanilla and known for its
natural health benefits.*

FRESH MINT

*Refreshing and invigorating caffeine-
free infusion.*

ROOIBOS

*Red Herbal caffeine-free tea from South
Africa with a sweet, delicate, and earthy
flavour*

EARL GREY

*Quintessentially British black tea
flavoured with bergamot, orange, and
citrus overtones.*

FRUIT TEA

A sugar-free fruit and herbal infusion