

# ROAST *Afternoon Tea*

PER PERSON with TEA | 55 ❖ with TEA and mocktail| 65

Halal menu

## 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 coffee-  
flavoured cream & raspberries

### SCONES

With homemade seasonal jam &  
clotted cream

## SAVOURY

### BRATWURST SAUSAGE ROLL

With pea protein, red pepper pesto

### VEGETARIAN SCOTCH EGG

With pea protein, picalilli sauce

### BRAISED BEEF CROQUETTES

With horseradish emulsion, mustard cress

## SANDWICHES

### BRIDGE ROLL

Coronation chicken, coriander, cress

### NORDIC SEEDED

Beetroot gravalax salmon, cream cheese,  
lemon, dill

### ONION LATERAL

Tofu, mayonnaise, cress

## MOCKTAILS

### FOREST SPRITZ

Everleaf Forest, pine syrup, Nettle cordial,  
lemon juice & London Essence grapefruit &  
rosemary tonic

### BERRY BREEZE

Everleaf mountain, strawberry puree,  
grenadine, pineapple & lime juice

### APPLETIDE

Everleaf marine, apple juice, pink grapefruit  
juice, lemon juice and lemon & ginger syrup

**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.