
BOTANICAL AFTERNOON TEA

Botanical afternoon tea - **£50**
with a glass of bubbles

Free-flowing bubbles available upon request

SAVOURY

Hot smoked salmon, caper berries, lemon cream cheese,
garden cocoa bed ^{98 Kcal}

(Eggs, Fish, Gluten, Lupin, Milk, Mustard, Soya, Sulphites)

Creamy chicken, spring vegetable and potato baked puff ^{122 Kcal}
(Celery, Egg, Gluten, Milk, Mustard, Sulphite)

Crab tartar, sour cream, caviar, light crispy beetroot basket ^{116 Kcal}
(Crustaceans, Egg, Fish, Gluten, Milk, Mollusc, Sesame, Soya)

Summer vegetable, goat cheese, caramelised onion relish,
quinoa tart ^{165 Kcal}
(Egg, Gluten, Lupin, Milk, Mustard, Soya, Sulphites)

SCONES

Homemade plain scones ^{206 Kcal} *(Egg, Gluten, Milk)*

Homemade mixed fruit and elderflower scones ^{190 Kcal}
(Egg, Gluten, Milk, Sulphites)

Homemade strawberry jam ^{60 Kcal} *(Sulphites)*

Cornish clotted cream ^{147 Kcal} *(Milk)*

PASTRIES

Milk chocolate cremeux, chunky banana, cocoa soil,
chocolate botanical bliss ^{122 Kcal}
(Egg, Milk, Soya)

Lychee mousse, rose petal jelly, shortbread,
floral blossom tea cup ^{113 Kcal}
(Egg, Milk, Soya, Sulphites)

Virgin olive oil, clementine white choco ganache,
vanilla Chantilly orchard cake ^{190 Kcal}
(Egg, Gluten, Milk, Soya)

Morello cherry cheesecake, glazed compote,
salted caramel bread ^{130 Kcal}
(Egg, Gluten, Milk, Sulphite)

*Vegetarian (V), Vegan (VG) options available.
Adults need around 2000Kcal a day.
All prices are inclusive of 20% VAT.
A discretionary service charge of 12.5%
will be added to your final bill.*



We always endeavour to manage the unintentional presence of allergens through potential cross-contact; however, we cannot guarantee that any of our foods are allergen-free or suitable for those with allergies. Please speak with our trained staff about allergens.