

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

Vegan menu

SANDWICHES

BRIDGE ROLL

Coronation chickpea,
coriander, cress

ONION LATERAL

Tofu mayonnaise, cress

BAGEL

Cream cheese, lemon, dill
& roasted pepper

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

BRATWURST SAUSAGE ROLL

With pea protein, red pepper pesto

FALAFEL

With hummus, mustard cress

CHEESE TART

With parmesan tulle

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.