

TEA LOUNGE
AT THE BILTMORE MAYFAIR

The Tea Lounge
44 Grosvenor Square, Mayfair
London, W1K 2HP

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Afternoon Tea

Everyday from 12:30 to 5 pm

Classic Afternoon Tea £80 | Champagne Afternoon Tea £95

Bottomless Prosecco Afternoon Tea £115

Available from 1st January 2024 to 31st March 2024

SANDWICHES

Guinea fowl, truffle mascarpone, lamb lettuce on white bread

Smoked salmon with lemon, pepper cream cheese, watercress on rye bread

Egg coronation, coriander, mustard cress, mini hot dog brioche bun

Roast pumpkin with allspice and orange cream cheese on brown bread

SAVOURY

Cheese scone with smoked ricotta and air dried beef

Roast pumpkin tart with miso cream cheese

Mushrooms Parfait with choux and pickle shimeji mushrooms

SCONES

Warm sultana and plain buttermilk scones

Served with Cornish clotted cream, raspberry and strawberry preserves

DESSERT

Andoa Noire 70% chocolate, coffee & hazelnut

The Clementine

Pear, honey & almond mini pavlova

Vanilla, nutmeg and rice puff bar

All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team. A 12.5% discretionary service charge will be added to your final bill.

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Tea

The teas offered are sourced by The Rare Tea Company. A percentage of all tea sales is donated to Rare Charity.

Chinese Emperor's Breakfast Black Tea

Remarkably smooth with flavours of rich toffee, butterscotch and vanilla.

Earl Grey

A clean and exceptionally bright infusion. A malty base with exhilarating citrus notes. It can be enjoyed with or without milk, or a twist of lemon zest.

Indian Cloud Black Tea

It is floral and bright with deep, malty notes, and rich dark chocolate.

Chinese Emerald Green Tea

Soft hay with notes of apricots and an elegant and lingering buttery finish.

Nepalese Himalayan Spring Green Tea

Tropical fruit notes of mango, cooked pineapple and lychee, yet low in acidity.

New Zealand Waikato Oolong

The fresh-tasting leaves are unroasted giving a green, slightly mineral note, with a long-lasting sweetness, reminiscent of crème anglaise. The second infusion reveals a hint of fresh pea sprouts.

Silver Tip Jasmine White Tea

A deep and heady aroma with a light, gentle flavour and a natural sweetness.

Malawi Peony White Tea

Aromas of hay, peach and stewed apricots with a subtle umami note.

English Peppermint

Counter-intuitively, the menthol oils infuse more easily from the dried leaf, giving a brighter, cleaner flavour than fresh mint.

Sri Lankan Lemongrass

A rich and exceptionally bright herbal infusion with grassy notes of fresh hay and lemon drops.

Bespoke Tea made to your liking

Please speak to one of the team, who will be more than happy to advise and arrange a bespoke tea made to your liking.

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