

# Veuve Clicquot

## ROAST AFTERNOON TEA

Gluten Free menu

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 Rosè | 69

PER PERSON with TEA & BOTTOMLESS PROSECCO\* | 75

### 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

#### ROAST SIGNATURE PORK & SAGE SCOTCH EGG

With piccalilli sauce

#### BRAISED BEEF CROQUETTE

With horseradish emulsion, mustard cress

#### CHEESE TART

With parmesan tulle

### SANDWICHES

#### ROAST BEEF

With horseradish & rocket

#### SMOKED SALMON

With cream cheese, lemon, dill

#### PULLED PORK

With apple puree, pea shoots

### GLASS OF CHAMPAGNE

#### VEUVE CLICQUOT BRUT YELLOW LABEL, NV

#### VEUVE CLICQUOT ROSÈ, NV

### COCKTAILS

#### QUEEN OF THE TROPICS

Kah Blanco Tequila, Mango & Passion  
Fruit Puree, Orange Juice and Pineapple &  
Champagne foam

#### SIP AND SERVE

Torres 10yr, Lillet Blanc, Limoncello,  
Pineapple Juice, Lemon Juice, Sugar, Soda  
Water

#### ESPRESSO MARTINI

Fair Vodka, Fair Cafe Liqueur, Double  
Espresso, Sugar Syrup

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.