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 Rosè | 69 PER PERSON with TEA & BOTTOMLESS PROSECCO* | 75

Vegetarian menu

SANDWICHES

BRIDGE ROLL

Coronation chickpea

NORDIC SEEDED

Tofu mayonnaise, cress

BAGEL

Cream cheese, lemon, dill & roasted pepper

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 whiskyflavoured cream & raspberries

SCONES

With homemade seasonal jam & clotted cream

SAVOURY

BRATWURST SAUSAGE ROLL

With pea protein, red pepper pesto

FALAFEL

With hummus, mustard cress

BRATWURST SCOTCH EGG

With rpea protein, picalilli sauce

GLASS OF CHAMPAGNE

VEUVE CLICQUOT BRUT YELLOW LABEL. NV

VEUVE CLICQUOT ROSÈ. 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





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 prossecco 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, (V6) - 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 with a ddded to your bill.