

# Menu

## Plant based

£52 PER PERSON  
£62 PER PERSON WITH BOTTOMLESS CRÉMANT

### Savouries

GRILLED AUBERGINE & CHEDDAR CHEESE  
*apricot harissa*

BALSAMIC SEMI-DRIED TOMATO  
*truffle artichoke pesto*

PEA, BROAD BEAN, CREAM CHEESE  
*basil pesto*

ENGLISH BEETROOT  
*lentils, lemon, tahini & rocket in a wrap*

CORONATION CHICKPEA  
*raisins, carrots & dried apricots*

*(All cheese used on this menu is plant-based & vegan)*

### Sweets

PASSIONFRUIT CHEESECAKE

LIME POSSET WITH STRAWBERRIES

LEMON AND THYME MADELEINE

ORANGE, PISTACHIO AND CRANBERRY RICE BAR

CHOCOLATE MOUSSE WITH MANGO

### Scones

PLAIN  
*coconut cream & strawberry jam*

### Teas

*A selection of Tea Makers of London teas*

Excludes discretionary 12.5% service charge. All prices include VAT. If you have any dietary requirements or are concerned about food allergies, you are invited to ask one of our team members for assistance when selecting menu items.

# Tea Lounge

AT ST.ERMIN'S

