



GUILDS OF THE CITY TEA POT-TAILS

*£49.50 per person with cocktails and a choice of tea.
A vegetarian selection is also available.*



COOPER

Portobello gin, camomile & thyme, Knightor Vermouth, Mandarin saccharum



DISTILLER

Frapin cognac, Amontillado sherry, Chambord, Falernum



APOTHECARY

Zubrowska vodka, Merlot, blackberries & orange muddled

SAVOURIES

Roasted beef with horseradish & rosemary butter on granary bread (G,D)

Egg mayonnaise with watercress salad on herb bread (G,D,E,Mu)

Scottish smoked salmon with caper and parsley butter on black rye bread (C,E,Mu)

Tuna tartar with lemon crème fraiche with toasted brioche (G,D,F)

Cheddar Cheese and spring onion spread on a mini crumpet (G,D)

SCONES

Handmade white chocolate and cranberry & plain scones served with Devonshire clotted cream and homemade strawberry jam (E,E,G)

PASTRIES



Great Fire of London

Kirsch soaked chocolate sponge, milk chocolate ganache, cherries and white chocolate (G,D,E,S)



Mercer

Salted caramel mousse with passionfruit jelly and chocolate feuilletine (G,D,E,S)



Goldsmith

Dark chocolate bar filled with crispy pearls, coffee crunch and mousseline cream (G,D,E,S)



Vintner

Dark chocolate barrel filled with homemade mulled wine (S)



Fruiterer

Seasonal fresh fruit tart with Greek yoghurt and mint diplomat cream (G,D,E)



Baker

Fruit loaf made with rum-soaked fruits (N,D,S,E)



GUILDS OF THE CITY AFTERNOON TEA

served Saturday and Sunday 2pm – 5.30PM

*The inspiration of our **Afternoon Tea** are the historic guilds and merchants that once used to line the banks of the River Thames, as far back as 1394.*

These livery companies, currently number 110 in total and include London's most modern and ancient trade associations.

To honour these trades and the great fire of London that started nearby, we have created a selection of pastries based on these themes and served alongside home-made scones and savouries in our Mercer Roof Terrace.

The Guilds of the City afternoon tea can be enjoyed on its own or with a glass of Champagne or matching cocktails.



GUILDS OF THE CITY AFTERNOON TEA

£39.50

per person

with your choice of tea

£49.50

with your choice of tea and a glass of

Charles Heidsieck Champagne

SAVOURIES

Roasted beef with horseradish & rosemary butter on granary bread (G,D)

Egg mayonnaise with watercress salad on herb bread (G,D,E,Mu)

Scottish smoked salmon with caper and parsley butter on black rye bread (C,E,Mu)

Tuna tartar with lemon crème fraiche with toasted brioche (G,D,F)

Cheddar Cheese and spring onion spread on a mini crumpet (G,D)

VEGETARIAN SELECTION

Lancashire cheddar & pickle sandwich (G,D)

Egg mayonnaise & cress sandwich (G,D,E,Mu)

Hummus & tomato sandwich (G)

Avocado, chilli & coriander sandwich (G)

SCONES

Handmade white chocolate and cranberry & plain scones served with Devonshire clotted cream and homemade strawberry jam (E,E,G)

PASTRIES



Great Fire of London

Kirsch soaked chocolate sponge, milk chocolate ganache, cherries and white chocolate (G,D,E,S)



Mercer

Salted caramel mousse with passionfruit jelly and chocolate feuilletine (G,D,E,S)



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Dark chocolate bar filled with crispy pearls, coffee crunch and mousseline cream (G,D,E,S)



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Dark chocolate barrel filled with homemade mulled wine (S)



Fruiterer

Seasonal fresh fruit tart with Greek yoghurt and mint diplomat cream (G,D,E)



Baker

Fruit loaf made with rum-soaked fruits (N,D,S,E)

CREAM TEA

£16.00 with your choice of tea

Homemade scones served with Devonshire clotted cream and homemade strawberry jam (E,E,G)



TEA SELECTION

£4.25 or included with afternoon tea

JING EARL GREY

Whole leaf Ceylon scented with bergamot and sprinkles with cornflowers to create a tea delights all the senses.

JING WHOLE PEPPERMINT LEAF

Striking and strong, with a fantastically fresh and cleansing minty flavour. Peppermint leaf cleanses your palate and aids digestion.

JING JADE SWORD

Grown in misty mountains in China Jiande green tea terroir. Jade Sword is a bright and fresh tea.

JING ROOIBOS

Gently tangy notes of Seville orange combine with soft-textured hints of vanilla.

JING GENMAICHA

A Japanese green tea from the fertile, volcanic soil of Shizuoka, blended with roasted and popped rice

JING LEMON VERBENA

Deeply aromatic with warming spices and highly refreshing, bright citrus notes

JADE JASMINE SILVER NEEDLE

Delicate flavours in which light orchard blossom sweetness combines with fragrant jasmine to soft vanilla effect

JING RASPBERRY AND ROSE

A delicate and elegant natural herbal tea, with raspberry, rosebuds, rosehip and osmanthus

JING PHŒNIX HONEY ORCHID

Intensely aromatic with beautifully structured honey-comb texture. Fragrant notes of peach and citrus over a gently honeyed base and a refreshing bitter-edged finish.

JING CHAMOMILE FLOWERS

Elegant, floral and deeply soothing whole chamomile flowers

*A discretionary 12.5% service charge will be added to your bill
All proceeds from the service charge go to our team. Prices are inclusive of VAT.*

Allergy key — Cruštaceans (C) Dairy (D) Eggs (E) Fish (F) Peanuts (P) Gluten (G)
Nuts (N) Molluscs (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (SD)

In case of Allergy, please ask a waiter for more information