

DALLOWAY

Terrace

AFTERNOON TEA MENU

£48 per person

Champagne Afternoon Tea | £65 per person

Including a glass of Charles Heidsieck Brut Réserve, Champagne

Sweets

Earl grey and blackberry dome V GF

Lemon and poppy seed choux V

Pistachio and vanilla Battenberg cake V GF

Peach melba tart V GF

Salted caramel Madeline V GF

Scones

Vanilla and sultana buttermilk scones V GF

Our freshly baked scones are served with homemade strawberry & prosecco conserve

Parours

Free range egg mayonnaise with watercress on pain de mie V

Roast beef and horseradish on onion bread

Harissa and apricot chicken, turmeric bread

Cucumber and cream cheese on campillous V

Irish cheddar scones, sundried tomato butter V



V Vegetarian | VE Vegan | GF Gluten-free

Some of our dishes contain allergens. If you or a member of your party require further information relating to allergens, please ask your server for a copy of our allergens menu which contains a full listing of our dishes, and itemises the allergenic ingredients of each where applicable. A discretionary service charge of 12.5% will be added. All prices inclusive of VAT. We strive to source all of our fish and seafood from sustainable sources. Our beef is matured on the bone for a minimum of 30 days and is sourced from British heritage breeds reared in Surrey, Cornwall, Scotland and The Welsh Valleys. We use free-range and Red Tractor-certified poultry from Norfolk and Suffolk, whilst our cheese is sourced from Paxton & Whitfield, based in Jermyn Street. Our trusted fruit and vegetable suppliers work closely with British producers and source all of our seasonal produce for our menus, forming a 'field to fork' relationship with chefs.

ENGLISH SPARKLING WINE

	125ml	Bottle
Rathfinny Classic Cuvée 2018, East Sussex, England	15	80
Rathfinny Rosé 2018, East Sussex, England	19	104

TEA SELECTION

Ronnefeldt Tea

On a quest to find the ultimate tea for the Afternoon Tea.

The Dalloway Terrace & Ronnefeldt Tea journeyed together to find unique teas with distinctive character and inherent quality that cannot be replicated anywhere else in the world.

Black Tea

English Breakfast | A gentle Ceylon tea with the unmistakable lively flavour

Earl Grey | Flowery Darjeeling with bergamot flavour

Irish Whisky Cream | Flavoured black tea with whiskey and chocolate flavour

Red Roses | Flavoured blend of black and green tea with rose flavour

Chai Tea

Vanilla Chai | Smooth, Sweet & Creamy Mixed Blend of Ginger,

Cardamom & Cloves with A Gentle Taste of Vanilla

White Tea

Honeymoon | Sweet Forest Honey, Juicy Lemon with Subtle Ginger

Pai Mutan Melon | White tea with melon flavour

Green Tea

Green Dragon | Traditional Chinese Tea with Delicate Fragrant Tartness

Flavoured Green Tea

Jasmine Pearls | Traditional Chinese Tea with Jasmine Blossoms

The leaves of this precious speciality from China are plucked by hand and rolled into small ballas

Lychee Goji | Tropical Green Tea with Flavours of Cherry, Goji Berries, Pomegranate, Cranberry & Blue Mallow Flowers

Matcha | Fine powdered green tea with a bright, emerald, green colour, and rich taste

Herbal Infusion

Camomile | Mild Tart-Flowery Herbal Infusion from Whole Camomile Blossoms

Moroccan Mint | The renowned Gunpowder pellets melded with fresh mint

Verbena | A smooth and delicate tea with beautiful citrus taste

Rooibos Magic Africa | A herbal infusion full flavoured and creamy.

That's the way traditional Rooibos from the Cedar mountains taste best

Fruit Infusion

Granny's Garden | Flavoured fruit infusion with rhubarb and cream flavour

Sparkling Tea | additional £10

Saicho Darjeeling | This black tea is grown in the foothills of the Himalayas in Darjeeling, India, the tea has notes of wood spice, nectarine and muscatel and has a subtle astringency

Saicho Hojicha | This unique tea has a deep umami character and notes of nori seaweed, roasted hazelnut, and delicate smoke, with dry and woody tannins

Saicho Jasmine | Scented with jasmine blossoms, this green tea from Fuding, in Fujian province, China, has a delicate floral aroma and notes of apple sherbet, lychee and vanilla