# Now the fun has just begun!

# AFTERNOON TEA

Champagne

Perrier-Jouët Grand Brut, Champagne /£18 per glass

Perrier-Jouët Blason Rosé, Champagne /£26 per glass

### Afternoon Tea

Including your favourite Ronnefeldt Tea /£45 per person

English Breakfast | Earl Grey | Green Dragon | Moroccan Mint | Fruity Camomile | Sweet Berries | Darjeeling Summer Gold | Lemon Fresh | Ayurveda Herbs & Ginger

#### SWEET

Sour cherry and pistachio tart V Spiced pumpkin cake with salted caramel V GF Blackberry cheesecake choux V Raspberry and mascarpone dome V

## **SCONES**

Our freshly baked scones are served with homemade plum jam and clotted cream

Vanilla and sultana buttermilk scones V

# SAVOURIES

Smoked salmon and lemon butter on malted bread

Truffled egg mayonnaise V on pain de mie

Cucumber and cream cheese V on campillous

Coronation Chicken on turmeric bread

#### V Vegetarian | 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. Prices in British Pound Sterling £. A discretionary service charge of 12.5% will be added. All prices inclusive of VAT. Chocolate: Ethically sourced from Tanzania with Original Beans. Fish and Seafood: All sustainably sourced from the UK. Cheese: Sourced from artisan British cheesemonger, Paxton & Whitfield.

