

THE
BILTMORE
MAYFAIR

Classic Afternoon Tea

£75

Sparkling Wine
Afternoon Tea

£95

Children Afternoon Tea

£45

Classic Cuvée Multi-Vintage | £20 per glass

Rosé Multi-Vintage | £22 per glass

Blanc de Blancs 2014 | £145 per bottle

Our Afternoon Tea can be tailored for a vegetarian diet, though please understand that they may take longer to prepare. For vegan options, please inform us 1–2 days in advance so we can arrange suitable alternatives.

Choice of Sandwiches

Regular:

- Roast Chicken & Tarragon, baby gem, malted bread (*gluten, dairy*)
- Scottish Smoked Salmon & Horseradish crème fraîche, pickled cucumber, caraway bread (*gluten, fish, dairy, sulphites*)
- Cotswold Egg & Truffle on white bread (*gluten, egg*)
- Roast Beef and mustard, watercress, onion brioche bread (*gluten, mustard, egg*)
- Cucumber, mint crème cheese, watercress on white bread (*gluten, dairy*)

Vegetarian:

- Cotswold Egg & Truffle on white bread (*gluten, egg*)
- Cucumber, mint crème cheese, watercress on white bread (*gluten, dairy*)
- Beetroot & Goat's curd, candied walnut, pickled shallot, caraway bread (*gluten, dairy, sulphates*)
- Smoke Aubergine & Feta, mint, pomegranate, malted bread (*gluten, dairy*)
- Hummus and Roast vegetables, labneh spread, rocket, focaccia bread (*gluten, dairy, sesame*)

Vegan:

- Tofu coronation, mustard cress on white bread (*soy, sulphites, gluten*)
- New forest wild mushroom truffle vegan cream cheese, mango chutney, rocket salad, Caraway bread (*sulphites, gluten*)
- Cucumber, mint cream cheese, watercress, white bread (*gluten*)
- Hummus and Roast vegetables, vegan cream, rocket, focaccia bread (*gluten, sesame*)

Kids:

- Clarence Court Egg mayonnaise and cress on hot dog brioche bun (*egg, dairy, gluten*)
- Strawberry jam on white bread (*sulphites, gluten*)
- Cucumber with lemon and dill cream cheese on white bread (*gluten, dairy*)
- Nutella on white bread (*nuts, gluten*)

All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team. A 12.5% discretionary service charge will be added to your final bill.

Seasonal Scones

Freshly Baked Golden Scones: Plain, Cranberry & Orange, White Chocolate

Served with British Honey Comb, Dorset Clotted Cream, and Homemade Strawberry Jam

Desserts

- Grosvenor

Hazelnut Sponge, Vanilla Anglaise, Valrhona Manjari Chocolate Mousse

(gluten, soya, fish, eggs, dairy, nuts)

The feeling:

The warmth of Mayfair against the cold winter air.

- Biltmore Snow

Crunchy crumble base, Brown Butter Ganache, British Apple compote

(gluten, dairy, fish, soya)

The feeling:

Coming inside from the cold into the warmth of The Biltmore.

- Winter Pine

Fluffy sponge, Chestnut cream, Valrhona Oplay's Ganache Montee, Feuilletine Base

(gluten, eggs, flour, fish, soya, dairy, chestnuts)

The feeling:

The scent of winter trees and roasted chestnuts in the crisp London air.

- Mayfair Spice

Steamed Ginger Cake, Blood Orange Crèmeux , Vanilla Black Tea Ganache Montée

(dairy, gluten, soya, eggs, fish)

The feeling:

A cup of warm tea and winter sunshine in the heart of Mayfair.

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