

Afternoon Tea

Served daily from 12pm to 6pm

Spicy and smoky

China Green Tea Gunpowder

Sweet and slightly smoky, this Chinese tea produced in the Zhejiang Province takes its name from the treatment of the leaves, rolled into small pellets, mistaken for gunpowder by the 16th century traders.

Anichai

Taken from an Indian recipe, this creation is made of Indian spices with ginger, clove, pink peppercorn and cardamom.

Lapsang Souchong

A blend of China black tea and smoked black tea from Taiwan, its pungent smoky flavour has become a classic; recommended with savoury dishes.

Herbal Infusions

Verbena

A subtle and sensuous herbal tea with a delicate lemony scent and a fruity taste.

Rooibos

The Rooibos is grown in the Cederberg, western province of South Africa. It gives an infusion with a low tannin level and no caffeine.

Nuit d'Été

Summer nights, a blend of hibiscus flowers, apple and rosehip with flavours of raspberry, strawberry and cream.

Camomile

This infusion has a bright yellow colour, with a sweet and fruity taste and pineapple notes.

Peppermint

Peppermint is naturally caffeine-free. The refreshing infusion boasts health benefits including improving digestion.

Dammann Frères

In 1692, Louis XIV granted Monsieur Damame the exclusive privilege to sell tea in France, the beginning of a long story that leads to Dammann Frères to source tea from the world's finest gardens.

Dammann is still buying directly from the producing countries, with strict controls throughout production to ensure the highest quality is maintained.

In 1954, Jean Jumeau Lafond took over from the Dammann Brothers and invented the first modern scented tea.

Today, the 3rd generation and their in-house flavourist remain faithful to the tradition of the best blenders.

Light and Green Teas

Japanese Sencha Fukuyu Organic

In Japan, the green tea Sencha Fukuyu is part of the tradition and is commonly called hospitality tea. It has a high level of vitamin C and develops powerful vegetal notes and fruity aromas with a slight bitterness.

Japanese Genmaicha Organic

A mixture of Bancha tea leaves with toasted brown rice giving a light-bodied green tea with aroma of roasted rice with light vegetal under notes.

Teguanyin Green Oolong

Coming from the Fujian mountains, this tea is situated between green and oolong teas. It has a light and refreshing taste, perfect for summer.

Something Sweet

Macaron Cassis Violette

This blend combines a Sencha green tea with blackcurrant, violet and macaroon flavours of biscuits and almonds.

Black Teas

Strong Breakfast

A blend of Ceylon, Darjeeling and Assam teas,
delicious with a drop of milk.

Earl Grey Yin Zhen

A subtle marriage of black teas, delicate white tips, flower petals
and bergamot from Calabria.

Decaf Ceylon Tea

High quality black tea with no caffeine. To enjoy all day long
with a drop of milk.

Something Sweet

Coquelicot Gourmand

A black tea blended with flower petals and poppies,
with biscuit and marzipan flavours.

Le Tea en Rose

An Afternoon Tea with a French Touch

Your choice of Dammann teas

Finger sandwiches & savouries

Freshly baked homemade scones
Served warm with Devonshire clotted cream,
rose scented strawberry jam and lemon curd

Parisiennes pastries

£32

Accompanied by a Edgerton Pink Gin Signature Cocktail £35

Accompanied by a glass of Moët & Chandon Imperial £39

Free flowing Champagne afternoon tea £52

(Served for 90 minutes from reservation time)

“Le Gôûter”

A tailor-made version of children afternoon tea including
a variety of cakes, finger sandwiches and fresh fruits
served in an artist paint box with a colouring kit.

£18 for one - £30 for two

Extra charges will apply for additional items ordered

Please ask a member of staff if you have any food allergy. Prices include VAT.
A discretionary 12.5% service charge will be added to your bill.

Rare & Seasonal

La Vie en Rose

Rose Buds

Harvested at the beginning of June, the rosebuds are air-dried to preserve their colour, texture and perfume. A delicate infusion with a subtle rose flavour.

Bulgare

Cross cultural encounter between fruits from Europe and rose from Bulgaria for this black tea blend. Flavoured with raspberry and blood orange aromas, rose essential oil, this tea is embellished with orange peels and flower petals.

Seasonal Darjeeling

Originating from the foothills of the Himalayan mountain, this tea has a very subtle taste of ripe fruits and can be enjoyed all day long.

White Tea Passion de Fleurs

Delicate white Chinese tea combining subtle flavours of rose, apricot and passion fruit. A refreshing and flavoursome tea.

Pu-erh Menghai

A warm and earthy Chinese tea with flavours of biscuit, caramel, vanilla and sweet almond and a long sweet after taste.