



MEZZANINE
Afternoon Tea

CLASSIC AFTERNOON TEA £29

Selection of seasonal sandwiches, scones and sweets.
Choice of unlimited tea or coffee.

WITH A GLASS OF PERRIER JOUËT
CHAMPAGNE £40

Our elegant house Champagne, floral with notes of
cherry plum, bergamot and citrus.

WITH COCKTAILS SERVED
AS A PAIRING £55

Tea List

BLACK TEA

Royal Breakfast, India and Sri Lanka
Royal Flush, Sri Lanka
Darjeeling Second Flush India
Decaffeinated Ceylon, Sri Lanka
The Staunton Earl Grey, Sri Lanka
Bombay Chai

WHITE TEA

Nepal Spring White, Nepal
Spring White and Rose, Nepal & Iran

GREEN TEA

Dragonwell Lung Ching, China
Forbidden City Jasmine Blossom
Sencha Saemidori, Japan

OO LONG TEA

Milk Oolong, Taiwan

INFUSIONS

Nile Chamomile, Egypt
English Peppermint, England
Lemongrass & Ginger
Tropical Punch
Whole Rosebuds, Iran

Food

SANDWICHES

North Atlantic Lobster brioche roll
Norfolk turkey, cranberry and rocket on seeded
Classic cucumber sandwich on buttered white
Egg mayonnaise & mustard cress on malted brown

SCONES

Fruit & plain scones with Cornish clotted cream & preserves

SWEET PASTRIES

Battenberg
Gâteau opéra
Macaron's
Mince pie's
Lemon meringue pie

Cocktails

Taking a modern approach to the familiar afternoon tea,
Our menu has a firm emphasis on sustainability, with the team getting as close to
zero-waste as possible by creating re-purposed ingredients in our own onsite lab.

A play on your emotions. How do you feel? What are you in the mood for?

EFFERVESCENT

sparkling, celebratory

Gin, lemongrass and Sencha seamidori tea,
grapefruit cordial, citrus & Bubbles

EUPHORIC

heady choice of pure indulgence

Bacardi Spiced Rum , toasted coffee, smoked pineapple skin,
Empirical Spirit & bitters

CALMNESS

strong emotion of being free

Grey Goose Poire vodka, homemade lemon sorbet & Italicus bergamot

REVELATORY

discovery of taste and innovation

Grey Goose Vodka, Champagne and Earl Grey cordial & orange bitters

Individual cocktails £10 each

Full fizz list available