



GUILDS OF THE CITY TEA POT-TAILS

£49.50 per person with cocktails and a choice of tea.

A vegetarian selection is also available.



COOPER

VII Hills, camomile
& thyme, Knightor
Vermouth, Mandarin
saccharum



DISTILLER

Frapin cognac,
Amontillado sherry,
Chambord, Falernum



APOTHECARY

Zubrowska vodka,
Merlot, blackberries
& orange muddled

SAVOURIES

Roasted beef with
horseradish & rosemary
butter on granary bread (G,D)

Egg mayonnaise
with watercress salad
on herb bread (G,D,E,Mu)

Scottish smoked salmon
with caper and parsley butter
on black rye bread (C,E,Mu)

Tuna tartar with lemon crème fraîche
with toasted brioche (G,D,F)

Cheddar Cheese and spring onion spread
on a mini crumpet (G,D)

SCONES

Handmade white chocolate and cranberry & plain scones
served with Devonshire clotted cream and homemade strawberry jam (E,D,G,S)

PASTRIES



Great Fire of London

Kirsch soaked chocolate
sponge, milk chocolate
ganache, cherries and white
chocolate (G,D,E,SD)



Mercer

Salted caramel mousse
with passionfruit jelly
and chocolate feuilletine
(G,D,E,SD)



Goldsmith

Dark chocolate bar filled
with crispy pearls, coffee
crunch and mousseline
cream (G,D,E,SD)



Vintner

Dark chocolate barrel
filled with Bourbon & orange
(SD,D)



Fruiterer

Apple mousse & apple gelée
(D,S)



Baker

Cannelé with lemon drizzle
(G,D,E,SD)



GUILDS OF THE CITY AFTERNOON TEA

served Saturday and Sunday 2pm – 5.30PM

*The inspiration of our **Afternoon Tea** are the historic guilds
and merchants that once used to line the banks of the River Thames,
as far back as 1394.*

*These livery companies, currently number 110 in total and include
London's most modern and ancient trade associations.*

*To honour these trades and the Great Fire of London that started nearby,
we have created a selection of pastries based on these themes and served
alongside home-made scones and savouries in our clandestine bar DND.*

*The Guilds of the City afternoon tea can be enjoyed on its own or with a
glass of Champagne or matching cocktails.*



GUILDS OF THE CITY AFTERNOON TEA

£39.50

per person

with your choice of tea

£49.50

with your choice of tea and a glass of

Charles Heidsieck Champagne

SAVOURIES

Roasted beef with
horseradish & rosemary
butter on granary bread (G,D)

Egg mayonnaise
with watercress salad
on herb bread (G,D,E,Mu)

Scottish smoked salmon
with caper and parsley butter
on black rye bread (C,E,Mu)

Tuna tartar with lemon crème fraîche
with toasted brioche (G,D,F)

Cheddar Cheese and spring onion spread
on a mini crumpet (G,D)

VEGETARIAN SELECTION

Lancashire cheddar & pickle sandwich (G,D)

Egg mayonnaise & cress sandwich (G,D,E,Mu)

Hummus & tomato sandwich (G)

Avocado, chilli & coriander sandwich (G)

SCONES

Handmade white chocolate and cranberry & plain scones
served with Devonshire clotted cream and homemade strawberry jam (E,E,G)

PASTRIES



Great Fire of London

Kirsch soaked chocolate
sponge, milk chocolate
ganache, cherries and white
chocolate (G,D,E,S)



Mercer

Salted caramel mousse
with passionfruit jelly
and chocolate feuilletine
(G,D,E,S)



Goldsmith

Dark chocolate bar filled
with crispy pearls, coffee
crunch and mousseline
cream (G,D,E,S)



Vintner

Dark chocolate barrel
filled with Bourbon & orange
(SD,D)



Fruiterer

Apple mousse & apple gelée
(D,S)



Baker

Cannelé with lemon drizzle
(G,D,E,SD)

CREAM TEA

£16.00 with your choice of tea

Homemade scones served with Devonshire clotted cream
and homemade strawberry jam (E,D,G,S)



TEA SELECTION

£4.25 or included with afternoon tea

JING EARL GREY

Whole leaf Ceylon scented
with bergamot and sprinkles with
cornflowers to create a tea delights
all the senses.

JING WHOLE PEPPERMINT LEAF

Striking and strong, with a fantastically
fresh and cleansing minty flavour.
Peppermint leaf cleanses your palate
and aids digestion.

JING JADE SWORD

Grown in misty mountains in
China Jiande green tea terroir.
Jade Sword is a bright and fresh tea.

JING ROOIBOS

Gently tangy notes of
Seville orange combine
with soft-textured hints of vanilla.

JING GENMAICHA

A Japanese green tea from the fertile,
volcanic soil of Shizuoka, blended with
roasted and popped rice

JING LEMON VERBENA

Deeply aromatic
with warming spices
and highly refreshing, bright citrus notes

JADE JASMINE SILVER NEEDLE

Delicate flavours in which light orchard
blossom sweetness combines with fragrant
jasmine to soft vanilla effect

JING RASPBERRY AND ROSE

A delicate and elegant natural herbal tea,
with raspberry, rosebuds,
rosehip and osmanthus

JING PHŒNIX HONEY ORCHID

Intensely aromatic with beautifully
structured honey-comb texture.
Fragrant notes of peach and citrus over a
gently honeyed base and a refreshing
bitter-edged finish.

JING CHAMOMILE FLOWERS

Elegant, floral
and deeply soothing
whole chamomile flowers

A discretionary 12.5% service charge will be added to your bill

All proceeds from the service charge go to our team. Prices are inclusive of VAT.

Allergy key — Crušaceans (C) Dairy (D) Eggs (E) Fish (F) Peanuts (P) Gluten (G)

Nuts (N) Molluscs (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (SD)

In case of Allergy, please ask a waiter for more information