

# THE MAY FAIR EDITION

## Charbonnel et Walker Gluten-Free Afternoon Tea

*In collaboration with master chocolatiers Charbonnel et Walker, we are delighted to present our signature afternoon tea at May Fair Kitchen.*

*Charbonnel et Walker Afternoon Tea £35 with Blood Orange & Pomegranate Royale £45 Cointreau blood orange liqueur, Pama and Moët & Chandon Brut Impérial*

### A selection of homemade finger sandwiches on artisan bread

- Smoked salmon and cream cheese on rye
- Rare roast beef with horseradish mayonnaise and baby watercress on seeded bread
- Organic lemon-roasted corn-fed chicken with truffle mayonnaise on white tin loaf
- Robata-grilled courgette with basil pesto on white tin loaf
- Cucumber with mint cream cheese on white tin loaf

### Scones and preserves

- Plain and sultana scones
- Cornish clotted cream
- Our strawberry and vanilla preserve

### Patisseries

- Gluten-free sea salt caramel and chocolate brownie
- Flourless Charbonnel et Walker chocolate and orange cake
- Raspberry and almond cake

Champagne	150ml	Btl
Brut		
Moët & Chandon Brut Impérial NV	15	72
Pol Roger White Foil Brut NV	19	90
Ruinart Blanc de Blancs NV		120
Dom Pérignon Brut Vintage 2009		250

### Rosé

Moët & Chandon Rosé Impérial NV	20	95
Billecart-Salmon Brut Rosé NV	21	110
Laurent-Perrier Cuvée Rosé NV		115
Dom Pérignon Brut Rosé Vintage 2004/05		475

### Charbonnel et Walker Pink Marc de Champagne Truffles

### Charbonnel et Walker Dusted Milk Sea Salt Caramel Truffles

#### Loose Leaf Tea Selection

- English Breakfast
- Jasmine
- Earl Grey
- Fresh mint and lemon
- Green Sencha
- Rosehip and hibiscus

#### Coffee Selection

- Filter coffee
- Latte
- Decaffeinated
- Macchiato
- Espresso
- Mocha
- Cappuccino
- Double espresso
- Hot chocolate

May Fair  
Kitchen

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT.