

THE MAY FAIR EDITION

Vegan Afternoon Tea

We are delighted to present our signature afternoon tea at May Fair Kitchen.

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

- Crushed avocado with chilli and lime
- Cucumber and sun blushed tomato
- Vegan cheese and onion
- Roasted pepper and olive
- Robata grilled courgette with basil pesto

Scones and preserves

- Golden raisin scones
- Our strawberry and vanilla preserve

Patisseries

- Victoria sponge
- Mango and chocolate tart
- Raspberry shortbread
- Dark chocolate brownie
- Apricot and date oat 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

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.