

THE MAY FAIR EDITION

Charbonnel et Walker Vegetarian 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 Solerno blood orange liqueur, Pama and Moët & Chandon Brut Impérial

A selection of homemade finger sandwiches on artisan bread

- Crushed avocado with chilli and lime on basil-and-spinach-infused bread
- Cheddar cheese and red onion on brioche
- Truffle and lemon egg mayonnaise on organic white bread
- Robata-grilled courgette with basil pesto on sourdough
- Cucumber with mint cream cheese on rosemary and sea salt focaccia

Scones and preserves

- Plain and apricot buttermilk scones
- Cornish clotted cream
- Our strawberry and vanilla preserve

Patisseries

- Tiramisu with Charbonnel et Walker chocolate shavings
- Flourless Charbonnel et Walker chocolate and orange cake
- Sugar-coated doughnuts with Charbonnel et Walker chocolate sauce

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



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.