



GENTLEMAN'S AFTERNOON TEA

£28.00 per person
SATURDAY FROM 12.00PM - 6.00PM

Crispy shrimp, wasabi, avocado, and chilli dip
Aged Wagyu beef slider
Hirata bun, slow-cooked pork, bbq ketchup, sriracha mayonnaise, and pickled cucumber
Steamed vegetable gyoza
Salmon tartar, wasabi, coriander, and mint
Mochi seasonal selection of the day
Chocolate and caramelised miso tart, sesame crumble
Raspberry macaroons
Warm scones
Fruit scones, yuzu curd

**CHAMPAGNE OR COCKTAIL
 AFTERNOON TEA**

Glass of Taittinger Brut *£40.00 per person*
Sake Royale Cocktail *£40.00 per person*

SAKE

Carafe/200ml

AKASHI - TAI *£25*
CHOYA SAKE *£24*

TEA SELECTION

HOJICHA

Hojicha is a Japanese green tea unlike traditional green teas, as it is roasted after the leaves are steamed, giving it a signature earthy aroma, reddish-brown color, and a unique smoky taste.

MATCHA

The classic Japanese green tea made from finely powdered dried tea leaves with a slightly bitter taste, and a vibrant green colour, known for its numerous health benefits that make you feel energized and focused, but still calm.

ENGLISH BREAKFAST TEA

A full-bodied black tea blended from assam and ceylan leaves, perfectly balanced to be enjoyed with milk and sugar.

CHAMOMILE & VANILLA

A smooth infusion prepared from dried flowers combining natural chamomile with rich vanilla and known for its natural health benefits.

FRESH MINT

Refreshing and invigorating caffeine-free infusion.

ROOIBOS

Red herbal caffeine-free tea from South Africa with a sweet, delicate, and earthy flavour.

EARL GREY

Quintessentially British black tea flavoured with bergamot, orange, and citrus overtones.

FRUIT TEA

A sugar-free fruit and herbal infusion.

Enjoy a Woodford Reserve or Old Fashioned with cigar pairing on the Roof Terrace
£25 per person

**Please let our team know if you have any allergies, intolerances or dietary restrictions*

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

