

bbar

AFTERNOON TEA

£30 per person

TRADITIONAL AND AMARULA SCONES

Served with little scarlet strawberry jam, clotted cream

CAKES AND PASTRIES

VICTORIA SPONGE

Strawberry jam, cream

LEMON CHEESECAKE

CARROT CHEESECAKE

With orange zest cream cheese

PASSION FRUIT & MANDARIN TART

CHOCOLATE BROWNIE

MINI BUNNY CHOW

TOMATO, MANDARIN BUFFALO MOZZARELLA, BASIL (V)

SMOKED SALMON, CREAM CHEESE, CHIVES

SMOKED CHICKEN AVOCADO, PERI PERI SAUCE

SALT BEEF, BROCCOLI COLESLAW, PICKLES

TEA & COFFEE SELECTION

BLACK TEA

English Royal

Assam, Borengajuli Estate

Ceylon, Lovers Leap

Darjeeling, Margaret's Hope 2nd Flush

Earl Grey

Masala Chai, Kuchipudi

Moroccan Mint

Lapsang Souchong Butterfly

FLAVOURED BLACK TEA

Apple and Cinnamon

Lemon and Ginger

GREEN TEA

Kaika Cherry Sencha

Oriental Beauty, Green Tea, Marigold and Jasmin

Flying Snow, Green tea, Marigold and Coconut

Summer Love, Green Tea, Carnation and Osmanthus

ROOIBOS AND HONEYBUSH

Clanwilliam

Honeybush

HERBAL AND FRUIT TEA

Egyptian Camomile

Peppermint

Fresh Mint

Apple spiced Fruit

Delicious Berry

Exotic Strawberry and Kiwi

FLAVOURED ROOIBOS

Sunshine Orange

Totonac Vanilla

ILLY COFFEE

Espresso

Double Espresso

Cappuccino

Cate Latte

Macchiato

Mocha

Flat White

HOT CHOCOLATE

Monbana chocolate and whipped cream

(v) vegetarian | (ve) vegan

We only use free range eggs and are committed to using sustainable fisheries for our fish supplies. If you are allergic to any ingredients or have any dietary restrictions please inform your waiter who can provide you with a list of allergens contained in our dishes. A discretionary 15% service charge will be added to your final bill. Prices are inclusive of VAT at the current standard rate.