

GENTLEMAN'S AFTERNOON TEA
£30.00 PER PERSON



TUESDAY 12:00PM - 4:00PM
WEDNESDAY - SATURDAY 12:00PM - 6:00PM

Tuna tataki, truffle ponzu dressing, pickled cucumber & sea vegetables

*Vegetable gyoza, steamed and pan-fried
Japanese dumplings, dipping sauce*

Wagyu beef slider, sriracha mayonnaise

Miso & sake aubergine, with caramelized macadamia nuts

Pecan pie

Chocolate & caramel tart

Orange & Akmond Cake

Raisin scones, ruby grapefruit curd, clotted cream and raspberry jam

UPGRADE YOUR EXPERIENCE
£27.50 PER PERSON

Enjoy Old Fashioned with Davidoff Entracto cigar
on our Roof Terrace

TEA SELECTION

CHAMOMILE

*A smooth infusion prepared from dried flowers
combining natural chamomile 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.

TRADITIONAL HOJICHA

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

TRADITIONAL 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.*

*As allergens are present in our kitchen and some ingredients "may contain"
warnings, we cannot guarantee menu items will be completely free from an allergen.
A discretionary 12.5% service charge will be added to your final bill*

 @wildheartsoho @karmasanctumldn

