



AFTERNOON TEA

SAVOURY

A selection of traditional sandwiches

Roast beef with horseradish cream
Smoked salmon with cream cheese and chives
Cucumber with cream cheese (V)

SECRET CANAPES

Enjoy a selection of savoury canapes

SCONES

Warm Scones

Served with clotted cream and strawberry preserve (V)

SECRET INDULGENCE

A selection of sweet treats

Mini Strawberry dome (V)
Red Velvet Rose (V)
Lime Elderflower Tart (V)
Chocolate Orange Glazed (V)



Loose-Leaf Tea Selection

English Breakfast

Scattered with golden tips, this Assam breakfast blend is both clean and rich with hints of malt notes.

Organic Darjeeling

It has trademark muscatel notes, a fresh citrus taste, and floral notes, too, which are absolute heaven.

Sapphire Earl Grey

A rich, delicate yet full-bodied Earl Grey is given an innovative twist to the traditional recipe with bergamot and blue malva flowers.

Strawberry & Cream

A blend of Indian and Chinese black leaf produces a light and crisp tea with subtle strawberry and vanilla notes

White Pear & Ginger

A delicious silver needle white tea blend combined with juicy pear and a hint of ginger zing on the finish, for a delicate and delightful infusion.

Egyptian Mint

This hearty peppermint recipe dating back to the pharaoh's is refreshing, cooling and flavorful notes are well rounded with no bitter after taste.

Dragonwell Green Tea

This tea is hand-fired in a Wok, making this artisan tea is a real delight with its wonderful nut aroma and beautiful apricot flavour

Citrus Chamomile

The balance of the lemon and chamomile is what sets this infusion apart from the crowd. It is exceptionally well rounded and fresh, without any bitterness.

Persian Pomegranate

This deep red infusion is simply bursting with flavor including large hibiscus shells, pomegranate and liquorice for rounded sweet and fruity flavor.

Wild Encounter

The fruit combination of red berries and tropical fruits will send you into a wild encounter

Legend: V – Vegetarian Dishes

For guests with allergies or specific dietary requirements, please speak to a member of staff.

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

All prices inclusive of VAT.



Champagne

Bouché Père et Fils Cuvée Réserve Brut

Glass (125ml) - £16.50

Bottle - £87.00

Bouche Perle Brut Rose

Glass (125ml) - £17.50

Bottle - £95.00

Moët & Chandon Imperial

Bottle - £140.00

Moët & Chandon Rose Imperial

Bottle - £155.00

Prosecco and Sparkling Wine

Galanti Prosecco Spumante Rosé DOC Extra Dry

Glass (125ml) - £8.50

Bottle - £36.50

Pontebello Prosecco Doc Spumante Extra Dry

Glass (125ml) - £9.00

Bottle - £42.00

Chapel Down Bacchus White, England

Glass (125ml) - £10.00

Bottle - £55.00

Cocktails £16.00

Aperol Spritz

Aperol, prosecco and soda water

Pimm's & Lemonade

Pimm's, strawberry, lemon, orange and mint

Mojito

White rum, lime, mint, brown sugar and soda water

Piña Colada

White rum, coconut rum and pineapple juice

Passion Fruit Martini

Vodka, Passoã, lime juice, sugar syrup and prosecco

Mocktails £9.00

Passion Fruit Mocktail

Passion fruit, soda water, passion fruit syrup and pineapple juice

Pineapple Cobbler

Pineapple, strawberry, lime and soda

Chaco

Lychee juice, cranberry juice fresh mint leaves and dash of lemonade



Scan to order

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