

## AFTERNOON TEA

## TRADITIONAL TEA

*£27.00 per person*

A selection of traditional cakes  
Fruit and plain scones with clotted cream and preserves  
An assortment of traditional tea sandwiches

With a glass of:

Pommery NV *£36.00 per person*Pommery Brut Rosé NV *£37.50 per person*

## COVENT GARDEN TEA

*£28.00 per person*

Chocolate and cherry opera cake  
Lemon meringue tart  
Pistachio macaroon  
Orange and polenta cake  
Elderflower, mint and apple jelly  
White chocolate, lime and coconut tart  
Scones, clotted cream and preserves

Smoked salmon bagel

Lemon, thyme roast chicken, mayonnaise  
Marinated cucumber, dill and cream cheese  
Montgomery cheddar cheese and pickle  
Honey roasted ham and English mustard

With a glass of:

Pommery NV *£37.00 per person*Pommery Brut Rosé NV *£38.50 per person*

## SMALL BITES

Apple and toffee tart *£4.00*Chocolate opera cake *£7.00*Smoked salmon blinis *£12.50*

## GENTLEMEN'S TEA

*£28.00 per person*

Fish goujons, French fries, tartare sauce  
Crayfish and crab cocktail  
Covent Garden club sandwich  
Steak sandwich, Béarnaise sauce  
Scotch egg  
Cake of the day

With:

Meantime pale ale *£33.50 per person*Old Fashioned *£40.00 per person*

*All afternoon teas include your choice of coffee,  
hot chocolate or tea:*

## BREAKFAST TEA

A rich, full bodied tea, blended from Assam, Ceylon and Darjeeling in just the right combination that is perfect for breakfast or any time of the day.

## SECOND FLUSH DARJEELING

From specially selected estates, this is a smooth blend of green silver tips, light caramel and brisker black tea.

## EARL GREY

This aromatic tea is made in the original way using Chinese Keemun black tea, flavoured with natural bergamot essential oil.



Please turn over for our Speciality Teas

## AFTERNOON TEA

SPECIALITY TEAS  
AND INFUSIONS

£2.50 supplement with afternoon tea

## LAPSANG SOUCHONG

The whole leaves of this China black tea have been smoked over fresh spruce, resulting in a delicate tea with woody notes and a subtle smokiness.

## RUSSIAN BLEND (LADY GREY)

This blend of second flush Darjeeling is best enjoyed without sugar, milk or lemon to bring out the subtle flavours.

## HALMARI ASSAM

A whole leaf tea that includes full golden tips, this second flush Halmari is harvested in June which gives a slight malty flavour with flowery notes.

## BOURBON VANILLA

This is a blend of FOP China black and OP Ceylon tea, with the caramel-like quality of bourbon vanilla.

## PURE GREEN, MAO FENG

Clean and fresh, this Mao Feng has deeper vegetal notes and its slender leaves, with a deep green colour, are signs of quality.

## WHITE JASMINE

This tea is made by spreading tea leaves over trays in thin layers and then covering them with freshly-picked jasmine flowers, taking up the fragrance of the blossoms.

## JASMINE PEARLS

Each leaf is hand-rolled into a pearl-like shape and scented with sweet jasmine. Watch them unfurl into a delicate tea that becomes more pronounced as it cools.

## OSMANTHE D'OR OOLONG

Historically the best Oolong came from China and we respect this tradition when sourcing this lightly fermented green tea with an aroma of osmanthus flowers.

## SILVER NEEDLE

Made from downy buds which are gently dried, these silver needles are sourced from the Fujian province of China.

## EGYPTIAN CHAMOMILE

Traditionally a calming drink used to aid sleep, this chamomile is from Egypt where the climate is perfect for producing an aromatic infusion.

## SUMMER MINT

A highly aromatic plant, well known for its medicinal benefits, this sweet, minty infusion traditionally relieves tension.

## WILD BERRY

A fruity blend of rosehips, apple pieces and hibiscus flowers, rich in vitamins and minerals.

## GINGER AND LEMONGRASS

These gently ground ingredients mingle to produce a sweet, spicy and intensely fresh blend with lemony notes.

## ROOIBOS

This wild-growing South African rooibos is dried in the sun, creating a high quality tea identified by its ruby colour and sweetly aromatic taste.

## LEMONGRASS

The fresh stalk of lemongrass, mainly used as a spice, has a slightly rose-like aroma and exotic taste.

## CHAMPAGNE

	<i>glass (125ml)</i>	<i>bottle</i>
Pierre Mignon, Grand Reserve, Premier Cru NV	£12.50	£59.00
Pommery Brut Royal NV	£14.25	£70.00
Moët & Chandon Brut NV	£15.00	£75.00
Veuve Clicquot Ponsardin Yellow Label Brut NV	£16.00	£80.00
Laurent-Perrier Brut NV	£15.75	£77.00
Ruinart Blanc de Blancs NV		£100.00
Pommery Brut Rosé NV	£15.00	£75.00
Veuve Clicquot Ponsardin Brut Rosé NV	£17.50	£90.00
Laurent-Perrier Brut Rosé NV	£18.75	£95.00

## FILM CLUB

## BRUNCH FILM CLUB

A 2 course brunch served with a glass of Prosecco or a Bloody Mary, followed by the film at 1pm

## EVENING FILM CLUB

A 2 course lunch or dinner with a glass of wine or Afternoon Tea followed by the movie of the week at 8pm

£40.00 per person

Movies vary from classics to latest releases, every weekend  
Please ask your server for more details

**Menu last updated March 15th 2017**

**Pricing and dishes subject to change.**

**Dishes are representative of the type of food available at the restaurant.**