

Indulgent Chocolate High Tea Menu

Sweets

- Chocolate & sudachi cremeux tartlet (H, V)
- Smoked chocolate torte (LG, H)
- Raspberry chocolate eclair (V, H)
- Churros with caramel chocolate dipping sauce (LG, H, V)
- Strawberry & rose bon bon (LG, H, V)

Savouries

- Cucumber, dill & whipped goats' cheese on rye (V, H)
- Truffled free-range egg & mayonnaise in milk bun bread (V)
- Boston leg ham & grain mustard on multigrain (NDI)
- Roasted beef, piccalilli & baby spinach wrap (NDI)
- Smoked salmon, lemon & black pepper on wholemeal (H)

- Braised beef & leek croquette with red onion jam (LG, NDI)
- Tomato bolognese arancini (NDI, H, VG)
- Mushroom, asparagus & brie cheese tartlet with wild garlic shoots (LG, H, V)

Plain & chocolate chip scones with
whipped cream, lemon curd & berry preserve

Elevated Three Tiered Stand High Tea served with a glass of French Sparkling
& unlimited espresso coffee and freshly brewed tea

(lg) low gluten (ndi) no dairy ingredients (v) vegetarian (vg) vegan (h) halal

Our menu and kitchen contain multiple allergens and foods which may cause an intolerance or allergic reaction. Our team will make efforts to accommodate dietary requirements. However, due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance or allergic reaction. Please inform our team if you have a food allergy or intolerance. All seafood is sustainably certified.