



# JAPANESE AFTERNOON TEA MENU

AVAILABLE THURSDAY TO SATURDAY, 15:30 TO 17:30  
RESERVATIONS MUST BE CONFIRMED 2 DAYS IN ADVANCE  
MINIMUM 2 GUESTS

## BAO BUN

Togarashi Teriyaki Duck  
*Sweet & Spicy Pulled Duck in a Steamed Dough*

## SAVOURIES

Green Dragon Uramaki (VG) (GF)  
*Takuan Pickled Radish, Pickled Carrots, Cucumber, Avocado, Rice Crackers & Mayonnaise*

Ebi Ten Uramaki  
*Prawn Tempura, Asparagus, Avocado, Tobiko, Mayonnaise & Unagi Sauce*

Pumpkin, Potato and Soya Bean Croquette (V)

Wagyu Beef and Mozzarella Croquette

Spicy Tuna and Tofu Tempura

Dashimaki Tamago (V)

*Rolled Japanese Omelette*

## CAKES

Red Bean Paste Daifuku (VG)(GF)  
*Pounded Rice Dough filled with red bean Paste*

Japanese Pancake with Matcha and Chocolate (V)

Mitarashi Dango (V)

*Rice Dumpling with Sweet Soy Glaze*

Choux Buns with Kumquat Jam (V)

## SCONES

Traditional Scones with Matcha Powder

Clotted Cornish Cream

Strawberry and Red Bean Conserve

HURLEY HOUSE JAPANESE AFTERNOON TEA 50

With a glass of Champagne, Ruinart, Brut NV 65

With a glass of Champagne, Ruinart, Rosé NV 70

(V) = Vegetarian - (VG) = Vegan - (GF) = Gluten Free. Please inform us of any allergies before you order  
VAT included at the current rate . Service not included



## COFFEE

Espresso

Double Espresso

Macchiato

Double Macchiato

Latte

Cappuccino

Americano

Hot Chocolate

## TEA

English Breakfast

Darjeeling

Yunnan

Organic Green Tea

Jasmine Pearls

Earl Grey

White Peony

Peppermint | Fresh Mint

Camomile Flowers

Decaffeinated Tea

Lemon and Ginger

Red Berry

Rooibos

Chai

Genmaicha