

A F T E R N O O N
T E A
-- 60 PP

*with a glass of Veuve Clicquot
Yellow Label NV -- 75 PP*

*with a glass of Veuve Clicquot
Rosé NV -- 79 PP*

L O O S E - L E A F T E A

TOWNHOUSE BLEND

PEPPERMINT TEA

EARL GREY

LAPSANG SOUCHONG

DARJEELING 2ND FLUSH

JADE TIPS

CHAI BLACK

ROOIBOS

CHAMOMILE

WHITE PEONY

S A V O U R Y

PUMPKIN & TRUFFLE VELOUTÉ

mushroom duxelles

SMOKED SALMON CROISSANT

crème fraîche, herring caviar

WEST COAST DRESSED CRAB

apple, coriander, toasted brioche

WILD GAME PITHIVIER

blackberry jam

BUTTERNUT SQUASH & FETA TART

pickled walnut

S W E E T

LEMON MERINGUE TART

MALT CHOCOLATE CHOUX BUN

BANOFFEE & WALNUT SLICE

BRAMBLE & VANILLA MACARON

S C O N E S

TOWNHOUSE
PLAIN & FRUIT
SCONES

CORNISH CLOTTED
CREAM

GLEN & CO
STRAWBERRY &
CHAMPAGNE JAM

*All prices are inclusive of VAT at 20%. A discretionary service charge of 12.5% will be added to your bill.
Should you have any allergies or dietary restrictions, please notify your server and we will guide you through the menu.
Please note, not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens.
All fish, tea & coffee is locally or sustainably sourced.*