

A F T E R N O O N
T E A

-- 65 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

VENISON SAUSAGE ROLL
blackberry gel

BUTTERNUT SQUASH & FETA TART
black garlic jam

S W E E T

LEMON MERINGUE TART	RASPBERRY & VANILLA CHOUX BUN
MANGO & PASSION FRUIT MACARON	STRAWBERRY & PISTACHIO LAYER CAKE

S C O N E S

TOWNHOUSE PLAIN & FRUIT SCONES
GLEN & CO STRAWBERRY & CHAMPAGNE JAM
CORNISH CLOTTED CREAM

*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.*