



SPANISH AFTERNOON TEA

SAVOURY - SELECTION

Egg and Waffle

'Txangurro' in a Shell

Garlic Pintxo

Tomato and Raspberry Soup

Iberico Ham Croquettes

Txistorra Granary Sandwich

SWEET - SELECTION

Mango Torrija

Ametsa Cheesecake

Passion Fruit Cake

Catalan Cream

Smoked Pineapple

Chocolate with Churros

~

£34 with a hat-inspired summer Cocktail

£40 with a glass of Cava

£48 with a glass of Taittinger Brut Resérve

All prices are inclusive of VAT. A discretionary service charge of 12.5 per cent will be added to your bill.

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present.

Our menu descriptions do not include all ingredients — if you have a food allergy or intolerance, please let us know before ordering.



Summer cocktails inspired by Jane Taylor London

To celebrate summer, COMO The Halkin has partnered with Chelsea-based milliner, Jane Taylor London, to create a special cocktail menu in honour of London's summer social calendar, from racing at Ascot to tennis at Wimbledon.

Guests are invited to visit Jane Taylor's boutique on the Kings Road, to enjoy a private fitting, bespoke design, an exclusive discount on purchases and a chance to see the five hats that inspired the cocktails on this menu.

We hope that you enjoy your Hat Etiquette card and make the most of all the events that summer has to offer.

Amita — (Royal) Wedding

Pear purée, vodka, cranberry juice, pineapple purée, lemon juice

Fernada — Ascot

Cava or Champagne, sloe gin, raspberry purée

Flavia — Wimbledon

Pimms, lemonade, fresh fruit, ginger beer

Liliana — Henley Regatta

Amaretto, vodka, orange juice, cranberry juice, grenadine

Couture Hat — Belgravia in Bloom

Passion fruit margarita, passion fruit purée, lemon juice, Passoã liqueur, tequila

All prices are inclusive of VAT. A discretionary service charge of 12.5 per cent will be added to your bill.

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present.

Our menu descriptions do not include all ingredients — if you have a food allergy or intolerance, please let us know before ordering.



TEMPERANCE

Chai Cooler

Homemade chai tea infusion, ginger cordial and apple juice

Goji Passion

Star anise and goji berry cordial, pineapple and orange juice

THE JING TEA SELECTION

WHITE

White Peony

Jasmine Silver Needle

GREEN

Organic Jade Sword

Oolong Alishan

Jasmine Pearls

Japanese Sencha

BLACK

Assam Breakfast

Decaffeinated Ceylon

Earl Grey

Keemun and Whole Rose

Chai

Ceylon with aromatic spices

Darjeeling

Lapsang Souchong

All prices are inclusive of VAT. A discretionary service charge of 12.5 per cent will be added to your bill.

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present.

Our menu descriptions do not include all ingredients — if you have a food allergy or intolerance, please let us know before ordering.



FRESH HERBAL INFUSIONS

Lemongrass stalks
Fresh mint
Fresh ginger with honey

HERBAL INFUSIONS

Chamomile flowers
Whole rosebuds
Lemon verbena
Blackcurrant and hibiscus
Rooibos red bush (decaffeinated)

All prices are inclusive of VAT. A discretionary service charge of 12.5 per cent will be added to your bill.

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present.

Our menu descriptions do not include all ingredients — if you have a food allergy or intolerance, please let us know before ordering.