

## AFTERNOON TEA

### Savoury

Beetroot cured salmon, smoked soft cheese, confit lemon, caper berries

Sweet potato sliders, coriander yoghurt, spicy peanut crumb, red onions (v)

Rare roast beef and wasabi remoulade

Smoked chicken, Korean ketchup, taco, spring onions, chillies, sesame seeds

### Savage scones

strawberry jam | clotted cream

### Never say never

Black tea choux

Cherry and coconut lamington

Dark chocolate crèmeux sphere

£30pp

£35pp

To include a glass of Ayala Brut Majeur Champagne

For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask a member of staff.

## TEA

### Hope & Glory loose leaf tea

Organic English Breakfast

Organic Chamomile

Organic Chaquing Green Tea

Organic Earl Grey

Organic Jasmine Pearls

Organic Masala Chai

Organic Peppermint Tea

Organic Red Velvet

Organic Darjeeling

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## GIN AND TEA

### QUINTESENTIALLY SAVAGE - £16

Hendrick's gin, sweet vermouth, lime juice, sugar syrup. Champagne foam

### FORBIDDEN FRUIT - £16

Hendrick's gin, apricot brandy, amaretto lemon juice, sugar syrup, grapefruit bitters

### TWISTED LADY - £35

(Sharing cocktail for four)

Hendrick's gin, lemon juice, elderflower cordial rose liquor, Ayala champagne

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## CHAMPAGNE

Bottle / 125 ml

AYALA BRUT MAJEUR – 70 / 14

AYALA MAJEUR ROSÉ – 80 / 16

BOLLINGER SPECIAL CUVÉE – 110

BOLLINGER ROSÉ – 120

BOLLINGER LA GRANDE ANNÉE – 275

## SPARKLING

Bottle / 125 ml

CODORNÍU SELECCIÓN RAVENTÓS BRUT, CAVA – 49 / 7

COLINAS BRUT NATURE, PORTUGAL – 65 / 11

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