



GHERKIN AFTERNOON TEA

£35 per person

Searcys' smoked salmon
Horseradish cream, pickled cucumber

Classic Sandwiches

Cucumber and mint cream cheese
Baked ham, English mustard mayonnaise
Coronation Chicken
Smoked salmon, dill cream cheese

Handmade Scones

Jersey buttermilk fruit and plain scones
Served with Cornish clotted cream and fruit preserve

Pastries

Victoria Sandwich
Chocolate Delice
Citrus Macaron
Passion Fruit Tart

Selection of organic artisan teas

English breakfast
Earl grey
Green tea
Mint
Chamomille
Fruit infusions

GHERKIN SPARKLING AFTERNOON TEA

£45 per person

Served with a glass of NV, Lanson, Père et Fils, Brut Champagne

GHERKIN LIMITLESS SPARKLING AFTERNOON TEA

£79 per person

Served with NV, Lanson, Père et Fils, Brut Champagne for 90 minutes

Kindly supported by



(v) – vegetarian. A discretionary 12.5% service charge will be added to your bill. VAT will be charged at the prevailing rate. Our food may contain nuts, derivatives of nuts or other allergens. If you suffer from an allergy or food intolerance, please notify a manager. We are happy to cater for special requirements. All care has been taken to remove small bones where appropriate, but it is inevitable that some may remain.



SET MENU

Two courses
Three courses

STARTERS

Roast pumpkin velouté, caraway toast, apple and almond (v)
Gravadlax, whipped dill cream cheese, pickled radish, rye bread
Confit chicken and ham hock terrine, Granny Smith Apple, foraged leaves
Pickled woodland mushrooms, shiitake custard, endive, shallots and borage
Cured bressola, pickled beets, parmesan, ravigate dressing

MAINS

Braised Hereford beef, caramelised shallots, creamed parsnip, crispy alliums and oyster leaf
Miso cod loin, roast cauliflower, verjuice and grapes
Cornfed Chicken Fillet, squash terrine, tender stem broccoli, chestnut
Aubergine and mozzarella tortellini, baked artichoke, romanesco, sage and truffle (v)
Confit duck leg, carrot puree, braised chorizo lentils and manuka honey

SIDES

ALL AT £4.50

Creamed buttermilk potato (v) / Truffle triple-cooked chips (v)
Sautéed seasonal greens (v) / Buttered heritage carrots (v)

PUDDINGS

Baked Bramley apple, granola crumble and almond ice cream (v)
Passionfruit delice, passion fruit, baked chocolate, and mint
Sticky ginger and date sponge, malted milk ice cream (v)
Chocolate salted caramel tart, whipped mascarpone, raspberry
Godminster cheddar, Yorkshire blue and Baron Brigod brie, quince jelly and artisan crackers- £12.5

Kindly supported by



NV, Lanson, Père et Fils, Brut, Champagne, £15 per glass, £85 per bottle

(v) – vegetarian. A discretionary 12.5% service charge will be added to your bill. VAT will be charged at the prevailing rate. Our food may contain nuts, derivatives of nuts or other allergens. If you suffer from an allergy or food intolerance, please notify a manager. We are happy to cater for special requirements. All care has been taken to remove small bones where appropriate, but it is inevitable that some many remain.