

1PM - 4PM

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## AFTERNOON TEA

**#PaintTheTownCoral**  
**@TheCoralRoom**

Prices in British Pound Sterling £  
Some of our menu items may contain allergens;  
further information is available upon request.

1PM - 4PM

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**Now the fun has just begun!**

## AFTERNOON TEA

### Champagne

Perrier-Jouët Grand Brut, Champagne /£18 per glass

Perrier-Jouët Blason Rosé, Champagne /£26 per glass

### Afternoon Tea

Including your favourite Ronnefeldt Tea /£45 per person

English Breakfast | Earl Grey | Green Dragon | Moroccan Mint |  
Fruity Camomile | Sweet Berries | Darjeeling Summer Gold |  
Lemon Fresh | Ayurveda Herbs & Ginger

1PM - 4PM

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## SWEET

“The Apricot” V GF

Pistachio éclair V

Saffron and raspberry tart V

Dark chocolate, coffee and passion fruit delice V GF

## SCONES

Vanilla & lemon V

Keens cheddar V

Served with Scottish raspberry jam & Cornish clotted cream

## SAVOURIES

Poached salmon and citrus crème fraiche  
on rye bread

Egg mayonnaise & watercress V  
on brioche

Roasted red pepper and hummus VE  
on tomato bread

Cucumber and cream cheese V  
on Swiss brown bread

V Vegetarian | VE Vegan | GF Gluten Free

Some of our dishes contain allergens. If you or a member of your party require further information relating to allergens, please ask your server for a copy of our allergens menu which contains a full listing of our dishes, and itemises the allergenic ingredients of each where applicable. Prices in British Pound Sterling £. A discretionary service charge of 12.5% will be added. All prices inclusive of VAT. We strive to source all of our fish and seafood from sustainable sources. Our beef is matured on the bone for a minimum of 30 days and is sourced from British heritage breeds reared in Surrey, Cornwall, Scotland and The Welsh Valleys. We use free-range and Red Tractor-certified poultry from Norfolk and Suffolk, whilst our cheese is sourced from Paxton & Whitfield, based in Jermyn Street. Our trusted fruit and vegetable suppliers work closely with British producers and source all of our seasonal produce for our menus, forming a 'field to fork' relationship with chefs.