

THE GATSBY ROOM

THE BEAUMONT

AFTERNOON TEA

## Tea Cocktails

### CHAMPAGNE COCKTAILS

*from 20.00*

#### Airmail

*rum, honey, lime, champagne*

#### Britannia

*gin, apricot jam, lemon, tea and honey bitters, champagne*

### TEA COCKTAILS

*from 20.00*

#### Platinum Punch

*gin, grapefruit, earl grey and red dragon syrup, sparkling tea*

#### Fish House Punch

*cognac, rum, crème de pêche, black tea, lemon juice*

### NON-ALCOHOLIC COCKTAILS

*from 9.00*

#### The Mojito Iced Tea

*cold brewed peppermint, earl grey and green tea*

#### Citrus Cup

*seedlip citrus, fresh mint, ginger and lemon, lemonade*

#### Rise & Shine

*mother root, carrot and apple juice, lemon, earl grey*

## Afternoon Tea

### SANDWICHES

#### Deville Cacklebean Farm Egg

*XO mayonnaise*

#### Poke Cured Salmon

*wakame, sesame salad*

#### Chicken and Kale Caesar

*aged parmesan*

#### Texas Smoked Brisket

*pickled slaw, habanero jam*

### SCONES & PASTRIES

#### Plain and Raisin

*served with cornish clotted cream, homemade strawberry jam*

#### Caramelised Apple

*crème fraîche*

#### Fig Tart

*fig leaf cream and Papua New Guinea vanilla tart*

#### Williams Pear Choux

*rice pudding, white chocolate and cinnamon*

#### Manjari Chocolate Brownie

*hazelnut praline*

66.00

*with a glass of 2019 Gusbourne Blanc de Blancs 81.00*

*with a glass of 2019 Gusbourne Rosé 83.00*

*with a glass of 2021 Wild Idol Sparkling Rosé (non-alcoholic) 76.00*

*an additional glass of 2019 Gusbourne Blanc de Blancs 20.00*

*an additional glass of 2019 Gusbourne Rosé 21.00*

*an additional of glass 2021 Wild Idol Sparkling Rosé 15.00*

# Vegan

## SANDWICHES

Devilled Tofu  
*XO mayonnaise*

Poke Cured Carrot  
*wakame, sesame salad*

Smoked King Oyster Mushroom  
*kale caesar*

Texas Smoked Jackfruit  
*pickled slaw, habanero jam*

## SCONES & PASTRIES

Plain and Raisin  
*served with vegan clotted cream, homemade strawberry jam*

Caramelised Apple  
*vegan crème fraîche*

Fig Tart  
*fig leaf cream and Papua New Guinea vanilla tart*

Williams Pear Choux  
*rice pudding, white chocolate and cinnamon*

Manjari Chocolate Brownie  
*hazelnut praline*

66.00

*with a glass of 2019 Gusbourne Blanc de Blancs 81.00*

*with a glass of 2019 Gusbourne Rosé 83.00*

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*an additional glass of 2019 Gusbourne Blanc de Blancs 20.00*

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*an additional glass of 2021 Wild Idol Sparkling Rosé 15.00*

## HERBAL INFUSIONS

Lavender, Chamomile and Lemongrass  
*lemongrass with whole chamomile flowers, orange peel and lavender*

Fennel, Ginger and Peppermint  
*peppermint leaf with ginger pieces and fennel seed*

Whole Rosebuds  
*fresh whole rosebuds slowly dried to retain essential oils, aroma and flavour*

## RARE & SEASONAL TEAS

Phoenix Honey Orchid, Guangdong, China

**Oolong Tea**  
*heady and complex with exotic fruit notes*  
3.00 supplement

Red Dragon, Yunnan, China

**Black Tea**  
*grown at a high altitude with berry and malt black tea flavours*  
5.00 supplement

Flowering Jasmine & Lily, Fujian, China

**Flowering Tea**  
*a bloom of green tea hand tied with jasmine and lily flowers*  
3.00 supplement

Jasmine Silver Needle, Yunnan Province, China

*spring picked white tea buds*  
3.00 supplement

## CHILDREN'S TEA

Chilled Blackcurrant and Hibiscus Infusion  
*blackcurrants with dried roselle hibiscus*

*Please inform your server if you have any allergies of which we need to be aware*

*Prices include VAT*

*A discretionary 15% Service Charge will be added to your bill*

*All gratuities are managed by the staff*

## Teas

*We have partnered with JING Teas to bring you a variety of outstanding, characterful single garden teas. Lovingly produced by master growers in unique environments and meticulously stored to keep them at peak freshness, these teas have distinctive flavours and aromas shaped by where the leaves came from, and the skills and culture of those who made them.*

### BLACK TEA

Assam Breakfast, Assam, India  
*single origin breakfast tea, rich, malty and satisfying*

Organic Darjeeling 2nd Flush, Darjeeling, India  
*grown in the foothills of the Himalayas with toasted hay and hops flavours*

Earl Grey, Ruhuna, Sri Lanka  
*a rich Ceylon black tea base, with citrus notes of bergamot*

Vanilla Black, Ruhuna, Sri Lanka  
*soft and creamy tea with rich vanilla tones*

### GREEN TEA

Organic Jade Sword Green, Hunan Province, China  
*grown among the misty mountains in a remote part of Hunan province*

Dragon Well, Zhejiang, China  
*velvety smooth, creamy and hazelnut sweet*

### WHITE TEA

Organic White Peony, Yunnan Province, China  
*refreshing with hints of rose and gooseberry*

### OOLONG TEA

Yellow Gold, Fujian, China  
*masterfully hand-rolled with notes of meadow grass, linseed and golden syrup*

## Children's Tea

### SANDWICHES

Cheddar and Tomato  
Cucumber and Cream Cheese  
Honey Roast Ham

### SCONES & PASTRIES

Freshly Baked Raisin and Plain Scones  
*served with cornish clotted cream and strawberry preserve*

Caramelised Apple  
*crème fraîche*

Fig Tart  
*fig leaf cream and Papua New Guinea vanilla tart*

Williams Pear Choux  
*rice pudding, white chocolate and cinnamon*

28.00

*Served with a choice of either cold brewed herbal tea or single estate hot chocolate*

