

Our award-winning culinary team has curated an exquisite selection of savouries and hand-made delicacies, inspired by the rich seasonal flavours that characterise this mirthful time of year.

Join us for a culinary journey that blends the best of tradition with contemporary twists, as you celebrate this festive season with your loved ones.

FESTIVE Afternoon tea

SAVOURIES COLLECTION

Champagne-cured salmon gravadlax, heirloom beetroot pearls, blini 93 kcal

Baked Cotswold smoked brie, cranberry chutney, parmesan biscuit 102 kcal

Bronze turkey, spiced pear chutney, organic sage, turmeric bread 163 kcal

Honey-baked ham, mustard mayonnaise, white bread 238 kcal

Smoked rainbow trout rillettes, royal roe, sun-dried tomato bread 132 kcal

Truffled free range duck egg, watercress aioli, onion bread 225 kcal

SCONES

Christmas pudding 146 kcal and classic plain scones 137 kcal Served with Cornish clotted cream 257 kcal Mulled spiced plum jam 215 kcal Festive strawberry jam 130 kcal

CAKES & PASTRIES

Ho ho ho, gift box White chocolate, cranberry, coconut dacquoise 248 kcal

> Vanilla citrus Christmas tree Blood orange and kumquat tart, vanilla macaroon, orange meringue 256 kcal

Christmas log Dark chocolate sponge, rich chocolate cream, caramelised hazelnuts 372 kcal

Spiced satsumas and white chocolate White chocolate ganache, spiced satsuma compote, orange glaze 234 kcal

£69 per person

Pair your afternoon tea experience with a glass of bubbly:

£82 per person with a glass of Wild Idol Non-Alcoholic Sparkling Wine

£82 per person with a glass of Hattingley Valley English Sparkling Wine

£85 per person with a glass of Pommery Brut Royal Champagne NV

£90 per person with a glass of Pommery Brut Rosé Royal Champagne NV

FESTIVE VEGETARIAN AFTERNOON TEA

SAVOURIES COLLECTION

Festive chestnut and forest mushroom, heirloom beetroot pearls, blini 81 kcal

Baked Cotswold smoked brie, cranberry chutney, parmesan biscuit 102 kcal

Smoked celeriac, spiced pear chutney, organic sage, cranberry bread 142 kcal

Honey-baked parsnips, mustard mayonnaise, white bread 163 kcal

Pickled Brussels sprouts, chive crème fraîche, sun-dried tomato bread 151 kcal

Truffled free range duck egg, watercress aioli, onion bread 225 kcal

SCONES

Christmas pudding |46 kca| and classic plain scones |37 kca| Served with Cornish clotted cream 257 kca| Mulled spiced plum jam 215 kca| Festive strawberry jam 130 kca|

CAKES & PASTRIES

Ho ho ho, gift box White chocolate, cranberry, coconut dacquoise 248 kcal

> Vanilla citrus Christmas tree Blood orange and kumquat tart, vanilla macaroon, orange meringue 256 kcal

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Adults need around 2,000 kcal a day. Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order please inform a member of the team if anyone in your party has a food allergy. Prices include VAT. A service charge of 12.5% will be added to your bill.

TEA SELECTION

All teas 0 kcal

FESTIVE TEAS

Spiced Rooibos Herbal Infusion The nutty, medium-bodied taste of rooibos is combined with orange peel, cloves, star anise and cranberry. The cinnamon flavour envelops you with its warming properties, creating a spicy and fruity fusion blend for those wanting to stay naturally caffeine-free.

Spiced Caramel Black Tea

Genuine vanilla pieces soften the spicier flavours of cinnamon and clove, while the orange peels leave a very pleasant taste. The subtle scent of almonds mingles with the spicy undertones, creating an aroma reminiscent of Christmas.

Spiced Citrus Green Tea

This exquisitely elegant green tea blend offers a round and intensive taste experience. The exotic ingredients bring sweet, fruity and softly spicy notes to the fresh green tea.

OUR BESPOKE BLEND

No.1 Park Lane

Flavoured black tea from Sri Lanka using Sri Lankan vanilla and large leaf tea from Ceylon, this distinctive scented tea has a sweet and creamy character.

WHITE TEAS

Nepal Spring

From the new growth of the spring's first flush, this delicate white tea consists solely of the silvery and fine tippy leaf and a bud, producing a sweet flavour and flowery aroma. Low in caffeine and high in antioxidants.

Spring White With Rose Buds

Delicate and floral white tea buds from Nepal with the sweet aroma of Iranian rosebuds. This tranquil tea is light and fragrant and the perfect accompaniment to delicate pastries.

Silver Needle With Jasmine Flowers

A blissful combination of Chinese white tea with fragrant jasmine - an ideal blend for relaxation.

GREEN TEAS

Lung Ching Dragonwell

Named after the Dragon Well village in Hangzhou, China, this variety of green tea was once a favourite of emperor Kang Xi. Pressed and fired in a wok, it has a refreshingly sweet and delicate flavour.

Sencha

Sencha, or 'new tea', is made from the first harvest or flush of spring, full of nutrients developed over their dormancy period in winter. With grassy and vegetal notes, it's an ideal tea to revitalise the mind.

Premium Gyokuro

Gyokuro, or 'jade dew', is one of Japan's most precious teas. The tea bushes spend a minimum of three weeks in the shade before being harvested, yielding a distinct sweet, grassy flavour.

Matcha

A vibrant and smooth green brew that provides a unique experience in the world of tea. With a creamy froth on top, its scent is subtle with a mix of grassy, nutty and earthy notes.

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OOLONG TEAS

Dragon Eye

A semi-fermented Oolong or 'Wu Long', the Dragon Eye is a light-bodied tea, high in antioxidants and delicate buttery notes.

Mi Lan Dan Cong

With subtle fruit notes, this smooth Oolong comes from a plantation on the lower slopes of China's Wu Dong mountain. The leaves are fermented and baked, making a rich, floral and honeyed tea.

BLACK TEAS & BLACK TEA BLENDS

Royal Breakfast

This blend has teas selected from the misty hill of Ceylon, known for their brightness and floral notes, and from the lush estates of Assam to bring out malty and rich characters.

Royal Flush, Sri Lanka

In 1954, Queen Elizabeth II and Prince Philip made their first state visit to Ceylon, and our Royal Flush black tea is harvested from bushes propagated from the original bush planted by HRH Prince Philip during their visit. This well-balanced Orange Pekoe is bright, delicate and beautifully smooth.

Assam Second Flush TGFOP

This Assam tea is notable for its beautiful leaf-style. The rich black tea comes from a single estate in Assam, with the highest tippy leaves, brewing a deep copper liquid with a smooth and malty body.

Darjeeling Director's Reserve Namring Estate A bright, delicate second flush picked from The East India Company's private reserve in Darjeeling's Namring Estate. An abundance of silver tippy leaf, produces the signature muscatel note.

The Staunton Earl Grey

Using an authentic recipe, first described by The East India Company's officer, George Staunton, in 1700's China, this tea blends the finest neroli and bergamot oils to create a distinctive Earl Grey.

Imperial Qing Lapsang Souchong

From the Fujian province of China, this black tea is dried over a pine fire, to give a sweet, smoky flavour.

Traditional Karak

Fragrant ginger and a blend of natural spices of peppercorn, cardamom and cloves give this Sri Lankan black tea intense and warming flavours.

INFUSIONS

Nile Chamomile This infusion has an apple-like taste, and has been used for centuries for its medicinal properties.

English Peppermint Made from the finest English Mitcham black peppermint, this infusion is fresh and aromatic.

Lemongrass and Ginger A soothing base of spicy ginger with uplifting lemongrass.

Tropical Punch

A blend of hibiscus, rosehip and orange peel with sweet tropical fruit aromas.

Whole Rosebuds

An entrancing, sweet and delicate aroma that makes a light and soothing cup.

WINE LIST

C H A M P A G N E	$125{ m ML}$	BTL
Pommery Brut Royal France	£20	£114
Pommery Brut Rosé France	£26	£152
Lanson Pere et Fils Brut France		£128
Veuve Clicquot Yellow Label Brut NV France	£24	£142
Ruinart R de Ruinart Brut NV France		£168
Perrier-Jouët Blason Rosé NV France		£194
Perrier-Jouët Belle Epoque Rosé 2013 France		£640
Bollinger Spécial Cuvée Brut NV France		£168
Veuve Clicquot Rosé NV France		£165
Ruinart Blanc de Blanc NV France		£190
Ruinart Rosé NV France		£190
Dom Pérignon 2012 France		£480
Vintage Champagnes available or please consult the bartender	n request,	
SPARKLING WINE	125мг	BTL
Hattingley Valley Classic Reserve NV England	£17	£97
Bottega Poeti Valdobbiadene Prosecco Superiore DOCG Italy	£12	£52
WHITE WINE	175ml	BTL
Planeta Alastro Bianco 2022 Italy	£12	£42
Leiras Albariño Rias Baixas 2021 Portugal	£13	£54
Urlar Sauvignon Blanc 2019 New Zealand	£16	£61
ROSÉ WINE	175ml	BTL
A Mano Primitivo Rosato 2022 Italy	£12	£44
Château Léoube Love by Léoube 2022 France	£18	£72
RED WINE	175ml	BTL
Catena Appellation Vista Flores Malbec 2019 Argentina	£13	£56
Torre Mora Scalunera Etna Rosso 2019 Italy	£15	£64
Sierra Cantabria Rioja Reserva 2015 Spain	£19	£73
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COCKTAILS

Martini Gin or vodka, dry vermouth, lemon peel or olives	£18
Gimlet Gin or vodka, lime juice, simple syrup	£20
Vesper Gin, vodka, Lillet Blanc vermouth	£18
Tom Collins Old Tom gin, lemon juice, simple syrup, soda	£20
Negroni Gin, Campari, sweet vermouth	£18
Moscow Mule Vodka, ginger beer, lime juice	£17
Cosmopolitan Citrus vodka, Cointreau, lime juice, cranberry juice	£18
Manhattan Rye whiskey, sweet vermouth, Angostura bitters	£21
Old Fashioned Bourbon or rye whiskey, Angostura bitters, sugar	£19
Sidecar VSOP Cognac, Cointreau, lemon juice	£18
Daiquiri White rum, simple syrup, lime juice	£17
Caipirinha Cachaça, lime, sugar	£17
Mai Tai White rum, dark rum, Cointreau, almond syrup, lime juice	£18
Buck's Fizz Champagne, orange juice	£22
Spritz Aperol or Campari, Prosecco, soda	£16
Margarita Tequila, Cointreau, lime juice	£18
Paloma Tequila, lime juice, grapefruit soda	£18

BOTANICAL COCKTAILS

Mango Colada 178 kcal Pineapple, coconut, mango	£12
Passionata 24 kcal Strawberry, passion fruit, coconut	£12
Virgin Mojito 14 kcal Mint, lime, soda	£12

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Wild Idol Sparkling Rosé Bottle	£69
Wild Idol Sparkling White Bottle	£69
Noughty Sparkling Chardonnay Bottle	£48

NO & LOW BEER

Big Drop Brewing Co.	
Pale Ale 0.5% 62 kcal 330ml	£8
Peroni Lager Libera 139 kcal 330ml	£8

SOFT DRINKS & MINERAL WATER

Coca-Cola 84 kcal 200ml	£6
Diet Coke kcal 200ml	£6
Fever-Tree 200ml Ginger ale 36 kcal Ginger beer 74 kcal Soda 0 kcal Lemonade 30 kcal Tonic 56 kcal	£6
Franklin & Sons Lemonade 275ml Elderflower 90 kcal Raspberry 68 kcal	£7
Acqua Panna 0 kcal 250ml	£5
Perrier 0 kcal 330ml	£5
Acqua Panna 0 kcal 750ml	£7
Perrier 0 kcal 750ml	£7

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