



ANGELO MUSA

If you have any food allergies, special dietary requirements or additional requests, please speak to a member of our team before placing your order.

ANGELO MUSA HIGH TEA

£75 PER PERSON

£87 WITH A GLASS OF CHAMPAGNE PER PERSON

SAVOURIES

ONION & TRUFFLE TART

Pickled onion, truffle, white onion custard, mustard cress

BRAISED SHORT-RIB ARANCINI

Saffron risotto, short rib, orange mayonnaise, parmesan, pickled shallots

CROQUE FORÊT, MUSHROOM, GRUYÈRE, BLACK TRUFFLE

Toasted chestnut mushroom and parmesan sandwich, gruyère cheese, black truffle

CRAB AND LOBSTER BRIOCHE, HERB BUTTER, LEMON GEL

Poached lobster tail, Devonshire crab, toasted brioche roll, pickled cucumber

SELECTION OF PÂTISSERIES

100% VANILLA

Vanilla-almond sponge cake, vanilla-almond croustillant, vanilla crèmeux, vanilla-white chocolate mousse

CHOCOLATE-PEANUT DÉLICÉ

Chocolate sponge cake, chocolate-peanut croustillant, caramel, peanut crèmeux, peanut chantilly

TATIN TARTLET

Inverted puff pastry, quinces poached in syrup, apples and quinces caramelized

TIRAMISÙ

Biscuit cuiller sponge cake soaked in coffee, homemade coffee praliné, coffee croustillant, coffee jelly, mascarpone mousse

FRESHLY BAKED SCONES

Served with clotted cream and Angelo Musa's hand-crafted jams

Angelo Musa's hand-crafted jams are also available for purchase, please speak to a member of staff for details

SELECTION OF TEAS AND COFFEES

Espresso, Macchiato, Latte, Cappucino, Americano, Flat white, Mocha, Hot chocolate, English breakfast tea, Earl grey tea, Green tea, Rose tea, Camomile tea, Lemon grass and ginger tea, Peppermint tea

Harrods cannot guarantee that any of our products are free from allergens, as a wide variety of ingredients are handled in the same space in our kitchens. Calories declared are for guidance only, are based on the complete dish/drink as listed on the menu and are correct at the time of menu print. Adults need around 2,000 kcals a day. While Harrods does its utmost to ensure that all intrinsic foreign bodies – eg. bones, shell, fruit stones etc – are removed from our products, small pieces may remain. A discretionary service charge of 12.5% will be added to your bill, all of which is paid to our restaurant and kitchen staff. VAT is charged at the applicable rate.