

# BOTANICAL

## AFTERNOON TEA

**£39 PER PERSON - INCLUDES UNLIMITED TEA**

### Sweet Pâtisserie

#### Citrus Blossom & Dark Chocolate Torte

Rich Chocolate and Orange Blossom Ganache, Crisp Pastry Tart, Finished with Fresh Citrus  
(G, M, So)

#### Summer Raspberry & Almond Muffin, Rosewater Cream

Light Almond Muffin with Fresh Raspberries, Topped with Delicate Rosewater Cream  
(G, E, M, N)

#### Lavender Cloud Meringue with Wild Blueberries

Crisp Lavender Meringue with Whipped Cream and Sweet Blueberry Compote  
(E, M, SD)

### Savoury Selection

#### Beetroot-Cured Salmon

Horseradish Crème Fraiche on Wholemeal Bread  
(F, G, W, B, R, O, SD, M, Mu)

#### Free-Range Chicken & Lemon Mayonnaise

Served on Soft Brioche  
(G, E, Sd, So, M, W)

#### English Pea & Cheddar Tart

A Classic Seasonal Favourite  
(E, M)

### Freshly Baked

#### House Poppy Seed Scones

Served with Cornish Clotted Cream and Homemade Preserve  
(G, W, B, R, O, M)

### Cocktails

#### Hibiscus Fizz £12

No.3 Gin, Hibiscus Syrup, Crémant

#### Yellow Jacket £13

No.3 Gin, Yellow Chartreuse, Lemon Juice, Honey Syrup

All prices include VAT. A discretionary 12.5% service charge will be added to your bill. Some dishes may contain nuts. Please let us know if you have any allergies or intolerances. We are happy to provide you with any allergen information you need. (ve) Vegan.

ALLERGENS: G-Gluten, C-Celery, E-Eggs, F-Fish, N-Nuts, O-Oats, P-Peanuts, S-Sesame, So-Soya, Mo-Mollusc, M-Milk, Cr-Crustacean, Mu-Mustard, L-Lupin, R- Rye, SD-Sulphur Dioxide, W - Wheat, B-Barley)

# BOTANICAL

## AFTERNOON TEA

### Twist Tea Selection

TwentyFourSeven  
Full Bodied, Robust & Rich

Earl Great  
Refreshing, Refined Blend, scented with Oil of Citrus Bergamot

Propermint  
Pick-Me-Up Herbal Infusion of Peppermint

Chamomile Yawn  
Pleasant & Relaxing Tea, Tasting Typically Tangy & Floral

Lemon & Ginger  
A Balance of Zesty Citrus and Warming Spice

### Love Coffee?

We offer a full range of speciality coffees, just let us know your favourite and we'll make it just the way you like it.



### Add Some Fizz

Ayala, Brut Majeur, NV, Champagne, France - £13/£75

Bollinger, Special Cuvée, NV, Champagne, France 75cl - £19/£110

*Magnum 1.5L - £235*

*Jeroboam 3L - £500*

*Methuselah 6L - £850*

Bollinger, Rosé, NV, Champagne, France - £140

Bollinger, Pinot Noir, 2019, Champagne, France - £210

### No Alcohol Fizz

Amie, Non Alcoholic Sparkling Rosé - £8/£38

Wild Idol Alcohol Free Sparkling White - £11.5/£58

All prices include VAT. A discretionary 12.5% service charge will be added to your bill. Some dishes may contain nuts. Please let us know if you have any allergies or intolerances. We are happy to provide you with any allergen information you need. (ve) Vegan.

ALLERGENS: G-Gluten, C-Celery, E-Eggs, F-Fish, N-Nuts, O- Oats, P-Peanuts, S-Sesame, So-Soya, Mo-Mollusc, M-Milk, Cr-Crustacean, Mu-Mustard, L-Lupin, R - Rye, SD-Sulphur Dioxide, W - Wheat, B-Barley)