TEA SELECTION

GREEN

OKUMIDORI KABUSECHA HENTA GARDEN 2022

From Kagoshima, Japan made by Okumidori varietal Premium organic craft Sencha. 14-days shaded, steamed green tea with unparallelled intensity of umami and vegetal character.

KAMAIRICHA MIYAZAKI GARDEN 2022

From Miyazaki, Japan made by Yabukita varietal While almost all green teas in Japan are steamed, this is pan-fired to stop the oxidation giving more of a sweet corn aroma as well as pak choi and sugar snap flavours.

HOJICHA HARIMA-SAN GARDEN

From Kyoto, Japan made by Yabukita and Komakage varietal Very popular style of Green Tea, lower in caffeine due the heavy roasting

USUCHA/KOICHA MATCHA HENTA GARDEN 5/10

From Kagoshima, Japan made by Sae Midori varietal Served in traditional Matcha bowl. It's rich & creamy, full of sweet vegetal aromas & balanced with a bitter caffeine taste. Available as Usucha (lighter at £5.00) and Koicha (richer at £10.00)

OOLONG

KYOTO OOLONG NAKAI GARDEN 2019

From Wazuka, Japan made by Zairai varietal Unusual tea style for Japanese tea. It's a beautiful roasted Oolong, with subtle smokey flavor.

BLACK

DARJEELING 1st FLUSH, SUBARNA TEA 2022

From Darjeeling, India, made by AV2 Cultivar This First-Flush high-altitude Darjeeling is bright & citrusy with tropical fruits, muscatel grapes and a sweet guava, ripe mango & passion fruit finish.

AUTUMN DARJEELING, SUBARNA TEA 2022

From Darjeeling, India, made by AV2 Cultivar
With some partially oxidised leaves and glorious white tips, this is a
beautiful tea to look at. Once brewed the tea is deep amber in colour
with a classic Darjeeling aroma. In the cup the tea has notes of dates
and stone fruit with some undertones of papaya and tropical fruits.

BLACK

8.5

LAPSANG SUCHONG, MR. XIANG'S TEA FARM 2022

From Wuyi Mountain, Fujian Province, China, made by Xiao Zhong This is a rich and complex pine-smoked Lapsang. It has warmth and depth, as well as a heavy, peaty whisky-like smokiness,

ROYAL BREAKFAST

The original full bodied English Breakfast loose leaf tea, blended to provide a rich & robust tea that compliments a hearty English Breakfast

POST-FERMENTED

ANTIQUE ST. MARKET SHENG PU-ERH 2023

From Gao Shan, Yunnan province, China made by Da Ye Zhong Varietal Raw (Sheng) style of Pu-Erh & has high potential to age for more than 20 years. It's been made from leaves picked from 200 year old trees (Gushu tree), giving a delicate cooked apple aroma and caramelised plantain

BLACK YUNNAN SHU PU-ERH 1996

From Fingqing, Yunnan province, China made by Assamica species Ripe (Shu) style of Pu-Erh & is piled and fermented with inoculated yeast, then aged 28 years in order to develop a really earthy, woody with wet tobacco and autumn leaves aroma

BLENDS

GENMAICHA, MR. OHASHI FARM 2022

A delicious, nutty tasting blend of sencha and toasted brown rice. Mr. Ohashi's small farm has not used pesticides for over 45 years and makes his own natural fertilisers.

EARL GREY

Cold pressed bergamot oil blended with a black tea. It's citrusy with a fruity, grapefruit-like taste that is much milder than its aroma Suggests & many miles away from the more floral or perfumed oils which are often used to scent Earl Grey teas.

JASMINE BLOSSOM

White tea based with an irresistible floral fragrance of delicate jasmine blossom, a calming blend for any time of the day.

BREAKFAST

Hampshire Bacon, Cherry Tomatoes, Laverstoke Black Pudding

& Hen of the Woods' Mushrooms

10

Bakery Basket A selection of home baked Croissants, Pain au Chocolat & Toast	5	Avocado Toast (V) Pickled Cherry Tomatoes, Homemade Marigold Oil On Sourdough	ı
Organic Porridge (V) Berries, Beaverbrook Estate Honey & Cinnamon	9	Hennessey XO Waffles	ı
Seasonal Fruit (V) Mixed Fruit Salad	9	Hennessey XO Maple Syrup, Hampshire Bacon, Caramelised Banana & Dorset Clotted Cream	
Homemade Granola (V) Homemade Live Yoghurt , Granola, Peach, Compote, Beaverbrook Estate Honey & Berries	12	Eggs Benedict Free-range Poached Eggs, Serrano Ham, Brown Butter Hollandaise & Brioche	ı
Chia Seed Pot (V) Coconut Milk Chia Seeds with Fresh Berries & Passionfruit Foam	10	Spinach Scramble Burford Brown Scrambled Eggs, Spinach, Fennel & Somerset Goat's Cheese	ı
'Burford Brown' Scrambled Eggs on Brioche or Sourdough Loch Duarte Smoked Salmon Autumn Black Truffles	12 20 25	SIDES Half an Avocado, Olive Oil & Sea Salt Crispy Streaky Hampshire Bacon Pickled Cherry Tomatoes Free Range Pork & Leek Sausage Classic Baked Beans	
Full English Burford Brown Foos Pork & Leek Sausage	25	Mixed Seasonal Mushrooms Caramelised Banana	

Every care is taken to avoid any cross contamination from allergens during preparation. We do however work in a kitchen that processes allergenic ingredients and we do not have a specific allergen free zone or dedicated fryers. We are not a nut free establishment and nuts form part of our menus and are offered freely throughout the restaurant and bars. If you have any specific allergies or concerns, please let us know and we'll do our best to help. VAT is included at current rate. A discretionary 12.5% service charge will be added to your bill. We are very grateful for any feedback.





BEVERAGES

VIRGIN CAESAR	9	COLD PRESSERD IMMUNITY SHOTS	3.5
BLOODY CAESAR	15	Clarity	
		Ginger, Lemon	
JUICES	5	Immunity	
Orange	-	Turmeric, Green Apple, Ginger, Lemon, Black Pepper	
Apple		Energy	
Pink Grapefruit		Matcha, Green Apple, Lemon, Guarana	
		SELECTION OF INFUSIONS	5
		Lemongrass & Ginger	
FRESH PRESSED JUICES		Peppermint Infusion	
C Vision	7	• •	
Carrot, Orange, Ginger, Lime, Turmeric		Nile Chamomile	
California Sun	7	COFFEE	5
Green Apple, Ginger, Lemon, Turmeric		Espresso	
Vital Greens	7	Macchiato	
Red Apple, Cucumber, Celery, Romaine Lettuce,		Flat White	
Spinach, Mint, Ginger		Cappuccino	
		Latte	
		Americano	

