

AFTERNOON TEA MENU

£32 per person

A selection of cakes

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Plain & Fruit Scones Clotted Cream Strawberry Preserve

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Egg Mayonnaise Sandwich Chicken and Sundried Tomato Sandwich Cheese & Onion Sandwich Gruyere & Rosemary Scone Goats Cheese & Beetroot Tart



Add a glass of Laurent-Perrier Champagne - £16pp supplement Add a glass of Laurent-Perrier Cuvée Rosé - £20pp supplement

Please make staff members aware of any dietary or allergen requirements. A discretionary 10% service charge will be applied to your bill.

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JING™ TEA MENU

JING[™] single origin teas express the unique character of the people, place and nature that work in harmony to create them. Explore a world of distinctive flavours, diverse cultures, master craftsmanship and incredible taste.

Black Tea

JING™ Tea's single origin black teas are made from whole leaf loose tea, with each terroir offering a unique richness and intensity of flavour. With strength and structure, black teas taste rich and often malty.

Assam Breakfast, Assam, India

The ultimate breakfast tea, expertly blended from Assam's finest tea gardens - strong and bursting with flavour.

Decaffeinated Ceylon, Ruhuna, Sri Lanka

A rich and supremely smooth Ceylon breakfast tea, without the caffeine. Perfect to set your dayto a great start.

Organic Darjeeling 1st Flush, Darjeeling, India

A supreme, organic grade of loose-leaf Darjeeling First Flush from Badamtam Tea Garden, India. Superbly fragrant with a clear expression of the unique Darjeeling terroir.

Earl Grey, Ruhuna, Sri Lanka

An invigorating Ceylon tea from Ruhuna, Sri Lanka, lifted by fresh and exuberant bergamot.

CHAI, Assam, India

A highly aromatic combination of rich and malty Assam black tea from India with cinnamon, cardamom, and ginger spices.

Herbal Infusions

Our herbal infusions are comprised of the highest quality, freshly picked and dried whole herbs, flowers and fruits and are naturally caffeine-free.

Green Tea

JING[™] Tea's single origin green teas are crafted by masters in China and Japan, with generations of knowledge in producing the very best leaves. Green teas taste vegetal and fresh, with a natural spring-sweetness and a satisfying, silky texture.

Rooibos, Cederberg, South Africa

A tangy and mellow South African rooibos tea, with natural sweetness and subtle richness of Seville oranges.

Organic Whole Rosebuds, Iran

Our rose tea is composed of beautifully whole pink rosebuds, for a clean, fragrant, and leafy infusion.

Whole Chamomile Flowers, Slavonia, Croatia

A soothing chamomile tea, composed of only natural, whole flowers for a clean and fresh infusion with a definitive chamomile taste.

Whole Peppermint Leaves, Bavaria, Germany

Intensely refreshing and cleansing peppermint leaf with an invigorating, cooling finish.

Blackcurrant & Hibiscus, Hungary & Nigeria

A quenching vivaciously balanced blend of juicy blackcurrants with dried roselle hibiscus.

Lemongrass & Ginger, Thailand & Nigeria

A bracing and zesty herbal infusion, with intensely fresh lemongrass and satisfying, warming ginger. Organic Jade Sword™, Baotian Garden, Hunan, China

A single-garden green tea bursting with sweet spring flavour - a wonderful introduction to Chinese green teas.

Dragon Well, Wangfu Garden, Zhejiang, China

Masterfully pan-fired, the leaves are shaped into beautiful spears and elicit the sweet, lightly roasted chestnut flavour and complexity for which this tea has become famous for.

Sencha, Sasamodo Garden, Shizuoka, Japan

A refreshingly Japanese tea. This loose leaf Sencha is thick, rounded and sweet as a result of expert steam-processing.

Jasmine Pearls, Yunnan, China

Young tea buds are spring-picked in Yunnan and hand-rolled into pearls of green tea, then scented the traditional way for five consecutive nights, with freshly picked jasmine flowers.

Organic Ceremonial Matcha, Kirishima Garden, Kagoshima, Japan

This single garden organic matcha is a pure expression of a single cultivar ('Okumidori') with exceptional character: high floral tasting notes, and deep, vegetal umami flavours.

Matcha Latte, Kagoshima, Japan

A beautiful blend of Matcha cultivars – Yabukita / Okumidori . Together, they soften luxuriously with milk for an uplifting yet comforting infusion that is smooth, rich and yet still bursts with fresh flavour and clarity – the perfect balance and expression of Matcha.