

# BOTANICAL

## PLANT-BASED AFTERNOON TEA

**£42 PER PERSON - INCLUDES POT OF TEA  
AND A GLASS OF AIX ROSE**

### **Freshly Cut Sandwiches**

English Cucumber, Lemon & Dill (So)

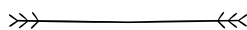
Vegan Cheese & Tomato (So)

Seasonal Hummus & Roasted Red Pepper (So,S)

### **Scones & Sweet Treats**

Scones with Non-dairy Cream and Tip Tree Jam (SD,So)

A selection of Seasonal Sweet Treats (SD,So,G)



### **Cocktails**

Green Mar-Tea-Ni - £12

Green Tea infused Gin, Martini Bianco

Petals & Pearls - £12

Vodka, Lychee Liqueur, Rose, Cranberry, Soda

Violet Delight - £12

Violet Gin, Maraschino Liqueur, Lemon

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, P-Peanuts, N-Nuts, S-Sesame, So-Soya, Mo-Mollusc,  
M-Milk, Cr-Crustacean, Mu-Mustard, L-Lupin, SD-Sulphur Dioxide

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## Twist Tea Selection

TwentyFourSeven  
Full Bodied, Robust & Rich

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

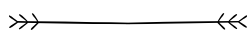
Propermint  
Pick-Me-Up Herbal Infusion of Peppermint

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 Sparkle

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

Classico Grande, Lyres - £30

Beau Viva Sparkling Rosé, Maison Saint Aix, France - £8.5/£40

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