# Act Two

## CHAMPAGNE AFTERNOON TEA

**Served from 12:30pm until 4pm**
**Monday to Sunday**

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*Savour a set of seasonal sandwiches made using local produce, fresh scones and our handcrafted pâtisseries, challenging the traditional flavours and feel associated with the season.*

*Curated by our executive chefs, the experience is served with exclusive loose leaf teas from the world's finest estates, with an optional recommendation of Champagne from our favourite maisons.*

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. Our vintages may vary and if so, a suitable alternative will be recommended.
A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT.

## Afternoon Tea

*Per Guest*

***Champagne Afternoon Tea*** 75
served with a glass of Veuve Clicquot Yellow Label Brut NV

***Rosé Champagne Afternoon Tea*** 80
served with a glass of Billecart-Salmon Brut Rosé NV

***Vintage Champagne Afternoon Tea*** 120
served with a glass of Dom Pérignon Brut Vintage 2017

***Stay Sparkling Afternoon Tea*** 65
served with a glass of Wild Idol, Alcohol Free Sparkling White

***Traditional Afternoon Tea*** 59

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## Sommelier's Choice

| | *Glass* | *Bottle* |
|---|---|---|
| Veuve Clicquot Yellow Label Brut NV | 20 | 105 |
| Charles Heidsieck Brut Réserve NV | 21 | 110 |
| Billecart-Salmon Sous Bois Brut NV | 25 | 125 |
| Ruinart Blanc de Blancs NV | 32 | 175 |
| Billecart-Salmon Brut Rosé NV | 25 | 125 |
| Dom Pérignon Brut Vintage 2017 | 70 | 395 |
| Gusbourne Blanc de Blancs 2020 | 18 | 90 |
| Wild Idol, Alcohol-Free Sparkling White | 12 | 62 |

*Champagnes and English sparkling wine by the glass are served in 125ml measures.*

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## Amuse-Bouche Du Jour

***Chef's choice***

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## Traditional Sandwiches

***Corn-fed chicken***
with caramelised onion and truffle tarragon on onion bread

***Sweet paprika-cured salt beef***
with pickled cornichons and chive Pommery mustard on brioche

***Coronation duck egg***
on tomato bread

***Smoked salmon and Cornish crab***
with yuzu crème fraîche on brown bread

***Baby cucumber***
with dill and mint labneh on white bread

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## Plain and Sultana Scones

*Freshly baked from The Londoner bakery, served with Cornish clotted cream, homemade strawberry preserve and lemon curd*

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## Pâtisseries from the Trolley

***A choice of two artisanal delicacies***

***Black truffle***
Burrata cream paired with tangy grapefruit and delicate truffle sponge

***Dolce caramelia***
Caramel cheesecake nestled within a velvety caramelia mousse, finished atop a crisp pain de gene

***Raspberry, lychee and matcha***
A bright, tart balance of crisp raspberry, silky lychee cream and delicate matcha mousse

***Cherry, limoncello and pistachio tart***
Cherry confit rests on pistachio dacquoise, topped with zesty limoncello gel and rich pistachio crème

***Battenberg***
A refined twist on a classic: orange and cranberry sponge wrapped around mandarin and pepper jam

***Chocolate and blood orange layer***
Moist chocolate sponge layered with crunchy ganache, smooth chocolate mousse and blood orange crémeux

# The Reserve Tea Cellar

## Black

***English Breakfast***
According to legend, this full-bodied black tea owes its popularity to Queen Victoria, who is said to have enjoyed the blend with breakfast. English Breakfast produces a dark-amber cup boasting a malty flavour with a refreshing hint of citrus.

*Please allow a brewing time of 4-5 minutes*

***Darjeeling***
Darjeeling's highland gardens rise between 600 and 2,000 metres, where cool air, mineral-rich soil and steep terrain slow leaf growth, heightening aroma and flavour. During the second flush in May and June, the tender leaves are carefully handpicked and only partially oxidised, a distinctive process that preserves their golden tips and muscatel fragrance.

*Please allow a brewing time of 4 minutes*

***Earl Grey***
The Assam tea for Earl Grey is cultivated along the fertile banks of the Brahmaputra River, where heavy monsoon rains and tropical warmth nurture rich, full-bodied leaves. The bergamot is grown in Sicily's coastal groves, where mineral-rich volcanic soil and Mediterranean light give the fruit its vivid, aromatic zest.

*Please allow a brewing time of 3-4 minutes*

## White

***White Peony***
Our White Peony blend is an aromatic and refreshing cup with sweet notes of honey. A rare and truly memorable white tea worth savouring, with a second brew revealing a new depth of flavour.

*Please allow a brewing time of 4 minutes*
*Please allow a brewing time of 5 minutes for your second brew*

***Silver Needle***
Fujian's cool, misty hills and mineral-rich soil create ideal conditions for growing fine white tea. The buds are carefully handpicked over just a few days each spring, then sun-withered and gently dried to preserve their silvery down and natural sweetness.

*Please allow a brewing time of 3-4 minutes*

***Spring White***
Sandakphu is the highest habitable point in the Ilam district, located in Nepal's far eastern corner. From the new growth of the spring season's first flush, this tea consists solely of the silvery, fine tippy leaf and bud. A sweet flavour and flowery aroma with a soft, lingering sweetness.

*Please allow a brewing time of 3-4 minutes*

## Green

***Hunan Green***
At elevations of 800 to 1,200 metres, Hunan's tea gardens benefit from cool mountain air and morning mists that slow leaf growth, allowing the tea to develop natural sweetness and depth. The red and sandy loam soils, enriched by forest vegetation and mineral-rich streams, contribute a smooth, balanced flavour that reflects the richness of this fertile, green landscape.

*Please allow a brewing time of 3 minutes*

***Jasmine Pearls***
The Jasmine Pearls expression is made from young green tea leaves from Lu-Cha in the Chinese Fujian province. Unopened night-blooming Jasmine flowers are placed with the tender leaves, gradually infusing them with their beautiful aromas. Jasmine Pearls unfurl during brewing to reveal the whole green leaf along with the sweet and fragrant flavour.

*Please allow a brewing time of 3 minutes*

## Herbal

***Peppermint***
Peppermint thrives in the Pacific Northwest's cool, temperate climate, where misty mornings and long summer days enhance its aromatic intensity.
The leaves are harvested in midsummer, when their essential oils are most concentrated, and carefully dried to preserve their natural menthol character.

*Please allow a brewing time of 3 minutes*

***Ginger and Lemon***
Selected for their exceptional quality, ginger, lemongrass, and lemon peel are expertly blended by Newby Tea Masters. With its spicy notes of ginger and refreshing citrus, this tea offers an aromatic, spicy infusion with a refreshing citrus finish.

*Please allow a brewing time of 4 minutes*

***Tropical Delight***
This fruit tisane is crafted by Newby's tea experts, who source and combine exotic fruit ingredients to achieve a balanced blend. Each fruit piece is carefully measured and blended to maintain consistency.

*Please allow a brewing time of 4-5 minutes*