

ACT TWO

CHAMPAGNE AFTERNOON TEA

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

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Introducing the spring/summer edition of The Stage Afternoon Tea. Savour a set of seasonal sandwiches made using local produce, fresh scones and our handcrafted patisseries, challenging the traditional flavours and feel associated with the season.

Curated by our executive chefs, the experience is served with The East India Company's 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. Adults require around 2000 kcal per day

AFTERNOON TEA

Per Guest

Traditional Afternoon Tea 55

Champagne Afternoon Tea 70
served with a glass of Veuve Clicquot Yellow Label Brut

Rosé Champagne Afternoon Tea 75
served with a glass of Billecart-Salmon Brut Rosé

Vintage Champagne Afternoon Tea 110
served with a glass of Dom Pérignon Brut Vintage

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SOMMELIER'S CHOICE

Glass Bottle

Gusbourne Brut Reserve 2020 16 95

Veuve Clicquot Yellow Label Brut 18 95

Charles Heidsieck Brut Réserve 20 100

Nyetimber Blanc de Blancs 2016 20 100

Ruinart Blanc de Blancs 30 160

Dom Pérignon Brut Vintage 65 375

Billecart-Salmon Brut Rosé 25 125

Wild Idol, Alcohol Free Sparkling White 12 55

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

Smoked salmon and Devon crab
with yuzu kosho crème fraîche on granary bread (73 kcal)

Lemon-roasted Norfolk chicken
with truffle mayonnaise on basil-and-spinach-infused bread (120 kcal)

Tea-smoked cured beef
with watercress and horseradish crème on brioche (102 kcal)

Duck egg mayonnaise
with spiced Peppadew on sourdough (118 kcal)

Baby cucumber
with lemon tahini labneh on white bread v (64 kcal)

Adults require around 2000 kcal per day

PLAIN AND SULTANA SCONES

Freshly baked from The Londoner bakery, served with Cornish clotted cream, homemade strawberry preserve and lemon curd v (Plain scone 101 kcal. Sultana scone 115 kcal)

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PÂTISSERIES FROM THE TROLLEY

A choice of two artisanal delicacies inspired by beauty and design

Passion of green pineapple

Passion fruit frangipane with ricotta mousse layered between a coriander leaf jelly and topped with poached pineapple compote (128 kcal)

Floral bee nest

Honey and orange sponge with a lavender and white chocolate dome, finished with a burnt meringue (258 kcal)

The fallen coconut

Coconut and lime mousse covering a fresh mango compote and a crispy millet cake insert (301 kcal)

Opéra au café à l'orange

Our vegan version of the French classic layered cake, with coffee-infused chocolate ganache and orange jam v (747 kcal)

Austrian Sacher torte

A modern twist on the Austrian classic, with apricot jam, chocolate mousse and a hint of cumin v (283 kcal)

Nama chocolate delight

Japanese inspired treat, with matcha ganache, hibiscus and strawberry gel topped with a crème fraîche Chantilly v (206 kcal)



THE RESERVE TEA CELLAR

Crafted by The East India Company

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*Granted a Royal Charter by Queen Elizabeth I in 1600,
The East India Company was established to explore the mysteries
of the East. The result was the discovery of new and exotic goods,
including teas, spices and coffees.*

*Today, The East India Company remains proud to offer the very best
teas from around the world.*

*The Londoner is honoured to include a selection of the finest teas from
The East India Company as part of our afternoon tea experience.*

BLACK (0 kcal)

Royal Breakfast

It was customary for The East India Company to bring gifts on returning ships for the Sovereign. In 1664, the Company was distressed to find that no provision of a gift for King Charles II had been made.

Accordingly, two pounds of tea found on board were presented to the King, and so began a long Royal tradition of tea drinking. With a rich and robust flavour, this blend of Royal Breakfast loose leaf black tea is a full-bodied alternative to the English breakfast tea.

Please allow a brewing time of 4-5 minutes

Pedro Orange Pekoe

A single estate-grown black tea at an elevation of 5,600 feet on the Pidurutalagala Mountain in Nuwara Eliya. This is a seasonal pick from tea bushes of more than 100 years of age. A tea of choice for connoisseurs, who prefer the larger leafy variety of Orange Pekoe teas from Pedro, with their soft, smooth and highly aromatic flavour profile.

Please allow a brewing time of 4 minutes

Assam Hattialli

Extremely beautiful, exceptionally tippy, these tea leaves produce an enticing cup with a classically 'Assam' malty character and a delicious aroma. Takes milk and a touch of sugar wonderfully.

Please allow a brewing time of 5 minutes

Darjeeling First Flush

This complex first flush tea is produced at the high elevation of Singbuli Estate above the Dudhia River. Selected for the remarkable character of its terroir, Singbuli is nestled in the foothills of the Himalayas and welcomes the arrival of spring with its most treasured harvest. It produces a golden and delicately aromatic liquor, with floral notes, hints of fruit and a gentle sweetness.

Please allow a brewing time of 4 minutes

The Staunton Earl Grey

Based on an authentic 18th century Chinese recipe observed by The East India Company's botanist Sir George Staunton, this fine Sri Lankan black tea blends the best Neroli and Bergamot oils to create a distinctive Earl Grey. With an exceptional aroma and flavour profile, this tea is light, sweet, floral and delicate – a deliciously fragrant cup. Medium-bodied and vibrant, the elegant aromatic flavours of Neroli and Bergamot give a sweet and citrusy note.

Please allow a brewing time of 3-4 minutes

WHITE (0 kcal)

Golden Tips

This exquisite white tea is hand-cut with golden scissors and collected in a golden pot, before its unopened buds unfurl from the heat of the sun. The leaves are then dried naturally on a velvet cloth. Linger in sweetness with hints of honey and pine, this light amber-hued liquor is also high in antioxidants. 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 Dawn

These delicate tea buds remain tender thanks to the gentle mists which shroud the Namunukula Mountain in Sri Lanka, before being collected by expert pickers using a velvet cloth to hold the tea buds, thus preserving the characteristic silvery white fur. The tea has a sweetish background and a flavour that lingers long on the palate, blended with precious Persian saffron to further enhance the soft sweetness of the cup.

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 (0 kcal)

Jade Sword

Grown amongst the misty mountains in a remote part of the Chinese province of Hunan, Jade Sword is a spring-picked green tea from a biodiverse garden 800m above sea level. Once brewed, these green and wiry rolled leaves have a sword-like appearance that burst with fresh, sweet spring flavours. A green tea for connoisseurs, this light and refreshing cup has a clean aftertaste that combines both floral and vegetal notes.

Please allow a brewing time of 3 minutes

Saemidori Green Tea

This hand-picked, finest Japanese green tea originates in Shizuoka, Japan's premier tea growing region. The Saemidori tea bush variety or cultivar was first recorded in the 1990s, its name translating literally to 'clear green'. Featuring classic grassy notes and a slight hint of vanilla, this wonderful infusion has deliciously sweet flavours and is rich in amino acids, typical of this variety of steamed green tea.

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

OOLONG (0 kcal)

Gaba

This unique oolong from Taiwan was first created in 1986 by preserving tea leaves in a vacuum pack flushed with nitrogen, which is believed to extend the freshness of the tea. An exquisite creamy tea with hints of vanilla and fruity notes.

Please allow a brewing time of 3-4 minutes

Li Shan

Grown on Li Shan, or 'Pear Mountain', on one of the world's highest tea plantations, Taiwan's most celebrated oolong tea is produced just twice a year in very small quantities. With floral and fruity notes peeking through, this liquor has a rich and rounded finish, to be enjoyed throughout the day.

Please allow a brewing time of 3-4 minutes

HERBAL (0 kcal)

English Peppermint Infusion

Officers and sailors of The East India Company would famously brew peppermint leaf as a herbal digestive on long voyages. This blend is made from the finest and celebrated English Mitcham dark peppermint leaves – evoking a pure, pleasant and invigorating natural taste.

Please allow a brewing time of 3 minutes

Lemongrass and Ginger

The finest aromatic lemongrass is blended with ginger for an elegant and caffeine-free herbal infusion. With its unique combination of flavours, the liquor of this infusion is fragrant and zesty, with a spicy finish.

Please allow a brewing time of 4 minutes

Tropical Punch

This white tea herbal infusion is blended with hibiscus, which is high in antioxidants and reputed to have many positive health benefits. The addition of rosehip and orange peel creates a thirst-quenching infusion with a smooth and pleasant aroma, a deliciously fruity taste and striking reddish tint.

Please allow a brewing time of 4-5 minutes