

## THE ART OF TEA

Celebrating the art of afternoon and what better way than with classic British bakes.

An extension of what we do as bakers and chefs, The Tea House honours our love of traditional British baking.

The space formerly housed our bakery school. The Tea House has given us the opportunity to invite our guests in to share in another pastime that is dear to our hearts.

We've thoughtfully curated the decor and menu to reflect our love of British tradition with a contemporary and creative twist.



## AFTERNOON TEA MENU

A glass of non-alcoholic sparkling tea

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### BRIDGE ROLLS

London smoked salmon, lemon crème fraiche

Chicken & avocado cream

Burford brown egg mayonnaise with truffle and watercress

Pickled cucumber, whipped cream cheese & dill

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### BRITISH CAKES

Lemon & Yuzu Roulade

Pistachio Opera Cake

Bakewell Tart, Roasted Almond & Rhubarb Jam

Dundee Cake

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### SCONES & PRESERVES

Served warm, plain & fruit

Served with Jam & Cornish clotted cream

## TEA

Enjoy our range of specially selected Fortnum and Mason loose leaf teas.

JASMINE SILVER NEEDLE

DARJEELING

ROSE POUCHONG

CEYLON ORANGE PEKOE

AFTERNOON BLEND

ROYAL BLEND

EARL GREY

KEEMUN

LAPSANG SOUCHONG

CHAI

MOROCCAN MINT

GREEN TEA WITH LEMON

