

## Connaught Afternoon Tea 85

With a glass of Alain Milliat Sparkling Grape Juice	
With a glass of Billecart-Salmon Brut Réserve NV	95
With a glass of Billecart-Salmon Brut Rosé NV	105
With a glass of Billecart-Salmon Blanc de Blancs NV	105
With a glass of Dom Perignon 2013	135

## The Connaught Signature Blend

Grown in perfect conditions on the ancient Cornish Tregothnan estate and considered the world's first true British tea. This smooth, rich Assam style is made from fulsomely oxidized leaves exclusively picked from the slopes above the River Fal, Cornwall, UK. Supplement £2  
Available to purchase for takeaway £20

## Tea Selection

<b>Assam Breakfast Tea</b> Satisfying and full-bodied with a honeyed malty flavour. Expertly blended from selected gardens in Assam, India	<b>Jasmine Silver Needle</b> Perfect downy buds from China's Yunnan province are freshly picked then simply dried on a bed of fresh jasmine flowers
<b>Earl Grey</b> An invigorating black tea lifted by a fresh and exuberant touch of bergamot grown in Ruhuna, Sri Lanka	<b>Jade Sword Organic</b> Exceptional green tea from China bursting with sweet spring flavour, selected for its succulent fresh taste
<b>Darjeeling Second Flush</b> A light, highly fragrant and uplifting black tea, perfect for afternoon drinking from Darjeeling's Okayti & Pussimbing Gardens	<b>Ali Shan Oolong</b> An outstanding expression of high mountain oolong tea, grown in the lofty heights of one of Taiwan's most breathtaking national parks
<b>Lapsang Souchong</b> Black tea smoked with pine needles produced in the Fujian province	<b>Lemongrass &amp; Ginger</b> Whole lengths of Thai lemongrass with pieces of slow-dried ginger
<b>Chai</b> Inspired by Masala Chai, a single origin Assam with cardamom, cinnamon and ginger for a sweet and highly aromatic infusion	<b>Raspberry &amp; Rose</b> The subtle perfume of whole rosebuds is imbued with the tart fragrance of real raspberry pieces and the ripe, fruity aroma of osmanthus flowers
<b>Decaffeinated Ceylon</b> Rich and satisfying character, carefully selected from the low growing tea gardens of Ruhuna, Sri Lanka	

## Additional Glass

Alain Milliat Sparkling Grape Juice	15
Billecart-Salmon Brut Réserve NV	28
Billecart-Salmon Brut Rosé NV	35
Billecart-Salmon Blanc de Blancs NV	35
Dom Perignon 2013	75

## Finger Sandwiches

**Cucumber & Feta Cheese**  
Pickled Jalapeño, Kaffir Lime  
Dill, White Bread 352 Kcal

**St. Ewe Rich Yolk Egg**  
Butternut Squash, Pumpkin Seeds  
Orange, Sage, Granary Bread 301 Kcal

**Scottish Smoked Salmon**  
Avocado Purée, Radish  
Ginger Sauce, Brown Bread 173 Kcal

**Bronze Turkey & Mushroom Duxelles**  
Peanut Butter, Pickled Enoki  
Watercress, White Bread 191 Kcal

**Slow Cooked Beef Brisket**  
Harissa Yoghurt, Carrots  
Shiso Leaves, Brown Bread 365 Kcal

## Home-Made Scones and Preserves

**Plain & Wholemeal Raisin Scones**  
Homemade Strawberry Jam  
Blueberry & Orange Blossom Jam  
Cornish Clotted Cream 580 Kcal

## Pastries

**Plum Cheesecake**  
Crunchy Almond  
Plum Jam 135 Kcal

**Fig Choux**  
Vanilla Shortbread, Fig Compotée  
Fig Leaf Chantilly 245 Kcal

**Pear Tart**  
Cinnamon Chantilly  
Buckwheat Frangipane 150 Kcal

**Stracciatella**  
Chocolate Sablé  
Stracciatella Mousse 231 Kcal

**Pecan Cake**  
Caramel Whipped Cream  
Pecan Praline 206 Kcal

## Chocolate Fondue

Cinnamon Canestrelli 331 Kcal

Please inform us of any allergies and / or dietary requirements.  
All prices are inclusive of VAT at the current rate. A discretionary service charge of 15% will be added to your bill.  
Tea & coffee is sustainably sourced through Tregothnan, JING Tea and Extract Coffee.

Chef Partner Nicolas Rouzaud  
Executive Chef Ramiro Lafuente Martínez  
Executive Pastry Chef Loic Carbonnet