

Connaught Afternoon Tea

With a glass of Hojicha Sparkling Tea	65
With a glass of Billecart-Salmon Brut Réserve NV	75
With a glass of Billecart-Salmon Brut Rosé NV	75
With a glass of Bollinger La Grande Année 2014	100
With a glass of Bollinger La Grande Année 2014	115
With a glass of Krug, Grande Cuvée, 171 ^{ème} Édition	140

Additional Glass

Hojicha, Saicho Sparkling Tea	15
Billecart-Salmon Brut Réserve NV	28
Billecart-Salmon Brut Rosé NV	35
Bollinger La Grande Année 2014	51
Krug, Grande Cuvée, 171 ^{ème} Édition	75

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 fully oxidized leaves exclusively picked from the slopes above the River Fal, Cornwall, UK. Supplement £2 Available to purchase for takeaway £20

Tea Selection

Assam Breakfast Tea	Jasmine Silver Needle
Satisfying and full-bodied with a honeyed malty flavour. Expertly blended from selected gardens in Assam, India	Perfect downy buds from China's Yunnan province are freshly picked then simply dried on a bed of fresh jasmine flowers
Earl Grey	Mao Jian
An invigorating black tea lifted by a fresh and exuberant touch of bergamot grown in Ruhuna, Sri Lanka	A delightfully fresh, smooth, sappy light, aromatic blend complimented with sweet floral notes.
Darjeeling Second Flush	Jade Sword Organic
Highly fragrant and uplifting tea, perfect for afternoon drinking from Okayti & Pussimbing Gardens	Exceptional green tea from China bursting with sweet spring flavour, selected for its succulent fresh taste
Chai	Ali Shan Oolong
Inspired by Masala Chai, Assam with cardamom, cinnamon and ginger for a sweet and highly aromatic infusion	Outstanding expression of high mountain oolong, grown in the lofty heights of one of Taiwan's most breathtaking national parks
Lapsang Souchong	Lemongrass & Ginger
Black tea smoked with pine needles produced in the Fujian province	Whole lengths of Thai lemongrass with pieces of slow-dried ginger
Chocolate & Chilli	Berry tea
A tempting blend of rich black tea infused with warming chilli and creamy cocoa	Wild berries are perfectly complimented with hibiscus, elderberries and grapes
Sweet Ginger Peach	Raspberry & Rose
Luxurious blend of Ceylon and Assam complemented beautifully with peach and ginger, a true tale of aromas	Whole rosebuds imbued with the tart fragrance of raspberries and the ripe, fruity aroma of osmanthus flowers

Finger Sandwiches

Cucumber & White Sesame Cream
Wasabi, Lemon Balm, Lime Zest
White Bread 113 Kcal

St. Ewe Rich Yolk Egg
Winter Black Truffle, Grain Mustard
Granary Bread 167 Kcal

Scottish Smoked Salmon
Golden Beetroot & Lemon Cream
Cardamom, Brown Bread 212 Kcal

Norfolk Bronze Turkey
Hispi Cabbage & Green Apple
Harissa Emulsion, White Bread 173 Kcal

Slow Cooked Beef Brisket
Wild Rocket Pesto, Horseradish
Pickled Carrot, Brown Bread 220 Kcal

Pastries

Blood Orange Cheesecake
Almond Sponge
Orange Confit 75 Kcal

Popcorn Éclair
Vanilla Cream
Salted Caramel 66 Kcal

76% Dark Chocolate Tartlet
Spiced Caramel, Chocolate Ganache
Pecan Crunch 73 Kcal

Rocher Noisette
Gianduja Mousse
Hazelnut Praline 115 Kcal

Key Lime Sponge
Citrus Curd
Oatmeal Biscuit 65 Kcal

Home-Made Scones and Preserves

Plain & Wholemeal Raisin Scones
Homemade Strawberry Jam
Citrus & Earl Grey Tea Marmalade
Cornish Clotted Cream 580 Kcal

Connaught Treats

Raspberry Jam Sablé 181 Kcal

Executive Chef Ramiro Lafuente Martínez
Executive Pastry Chef Loic Carbonnet

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, Exotic tea Company and Extract Coffee.