

Easter Afternoon Tea	95
With a glass of Gamay Sparkling Grape Juice or a glass of Billecart-Salmon Brut Réserve NV	
With a glass of Billecart-Salmon Brut Rosé NV	100
With a glass of Delamotte Blanc de Blanc 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

Tea Selection

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

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.

Additional Glass	
Gamay Sparkling Grape Juice	15
Billecart-Salmon Brut Réserve NV	28
Billecart-Salmon Brut Rosé NV	35
Delamotte Blanc de Blanc NV	30
Dom Perignon 2013	75

Finger Sandwiches

Cucumber & Mint Yoghurt
Orange Zest, Lemon Balm
White Bread 79 Kcal

St. Ewe Rich Yolk Egg
Piquillo Pepper Mayonnaise
Capers, Dill, White Bread 132 Kcal

Scottish Smoked Salmon
Avocado & Wasabi Emulsion
Toriyaki Sauce, Brown Bread 115 Kcal

Coronation Bronze Turkey
Golden Raisins, Green Apple
Coriander Leaves, Granary Bread 151 Kcal

Mild Cheddar Cheese
Pineapple & Pepper Chutney
Grain Mustard, Brown Bread 161 Kcal

Home-Made Scones and Preserves

Plain & Wholemeal Raisin Scones
Strawberry Jam
Rhubarb & Vanilla Jam
Cornish Clotted Cream 580 Kcal

Pastries

Rhubarb & Crème Fraîche
Poached Rhubarb, Whipped Cream
Vanilla Sweet Paste 47 Kcal

Strawberry Cheesecake
Gariguette Strawberry Compote
Cream Cheese, Crumble 98 Kcal

Lemon Tart
Italian Meringue
Lemon Curd, Lime Zest 90 Kcal

Cappuccino Cake
Milk Chocolate Cremeux
Caramelized Almond 136 Kcal

Dark Chocolate Éclair
70% Dark Chocolate Custard
Choux Pastry 97 Kcal

Chocolate Fondue

Caramel Shortbread Biscuit 62 Kcal

Chef Partner Nicolas Rouzaud
Executive Chef Ramiro Lafuente Martínez
Executive Pastry Chef Jerome Beraudo