valentine's Arternoon rea	
Served with a glass of Muscadelle sparkling grape juice or Laurent-Perrier "La Cuvée" Brut NV	
With a glass of Laurent-Perrier Brut Rosé	100
With a glass of Delamotte Blanc de Blanc NV by magnum	105
With a glass of Dom Perignon 2013	135

Tea Selection

Assam Breakfast Tea Satisfying and full-bodied with a honeyed malty flavour. Expertly blended from selected gardens in Assam, India

Valenting's Afternoon Too

Earl Grey

An invigorating black tea lifted by a fresh and exuberant touch of bergamot grown in Ruhuna, Sri Lanka

Darjeeling Second Flush A light, highly fragrant and uplifting black tea, perfect for aftenoon drinking from Darjeeling's Okayti & Pussimbing Gardens

Lapsang Souchong
Black tea smoked with pine needles
produced in the Fujian province

Chai

Inspired by Masala Chai, a single origin Assam with cardamom, cinnamon and ginger for a sweet and highly aromatic infusion

Decaffeinated Ceylon Rich and satisfying character, carefully selected from the low growing tea gardens of Ruhuna, Sri Lanka Jasmine Silver Needle
Perfect downy buds from
China's Yunnan province are
freshly picked then simply dried
on a bed of fresh jasmine flowers

95

Jade Sword Organic
Exceptional green tea from
China bursting with sweet spring
flavour, selected for its succulent
fresh taste

Ali Shan Oolong

An outstanding expression of high mountain oolong tea, grown in the lofty heights of one of Taiwan's most breathtaking national parks

Lemongrass & Ginger Whole lengths of Thai lemongrass with pieces of slow-dried ginger

Raspberry & Rose

The subtle perfume of whole rosebuds is imbued with the tart fragrance of real raspberry pieces and the ripe, fruity aroma of osmanthus flowers

Additional Glass

Muscadelle sparkling grape juice Laurent-Perrier "La Cuvée" Brut NV	12
	25
Laurent-Perrier Brut Rosé	30
Delamotte Blanc de Blanc NV by magnum	30
Dom Perignon 2013	75

Finger Sandwiches

Cucumber & Brown Butter Herb Cream Cheese, Wild Rocket Capers 83 Kcal

St. Ewe Organic Egg Mayonnaise Pommery Mustard Dill 82 Kcal

Scottish Smoked Salmon Miso Butter, Pickled Vegetables Nasturtium Leaves, Rye Bread 49 Kcal

Norfolk Turkey & Truffle Emulsion Aged Parmesan Gem Lettuce 93 Kcal

Home-Cured Salt Beef Light Blue Cheese Cream, Sauerkraut Gherkin, Malt Brown Bread 55 Kcal

Home-Made Scones and Preserves

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

Pastries

Rocher Hazelnut Praline Milk Chocolate 204 Kcal

Vanilla & Pecan Vanilla Mousse Soft Pecan Praline 236 Kcal

Lemon Cake Yuzu Glaze, Bergamot Cremeux Candied Lemon 191 Kcal

Pink Lady Apple Tart Apple Mousse, ,Caramel Whipped Cream Almond Frangipane 157 Kcal

Passion Fruit & Banana Choux Mango Compote Coconut Chantilly 256 Kcal

Chocolate Fondue

Canestrelli Biscuit 331 Kcal