Connaught Afternoon Tea	85	Additi
With a glass of Hojicha Sparkling Tea		Hojicha
With a glass of Billecart-Salmon Brut Réserve NV	95	Billecart
With a glass of Billecart-Salmon Brut Rosé NV	105	Billecart
With a glass of Billecart-Salmon Blanc de Blancs NV	105	Billecart
With a glass of Bollinger La Grande Année 2014	120	Bollinge

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

Assam Breakfast Tea

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

Earl Grey

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

Darjeeling Second Flush

Highly fragrant and uplifting tea, perfect for aftenoon drinking from Okayti & Pussimbing Gardens

Chai

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

Lapsang Souchong

Black tea smoked with pine needles produced in the Fujian province

Choccolate & Chilli

A tempting blend of rich black tea infused with warming chilli and creamy cocoa

Sweet Ginger Peach

Luxurius blend of Ceylon and Assam complemented beautifully with peach and ginger, a true tale of aromas

Jasmine Silver Needle

Perfect downy buds from China's Yunnan province are freshly picked then simply dried on a bed of fresh jasmine flowers

Mao Jian

A delightfully fresh, smooth, sappy light, aromatic blend complimented with sweet floral notes.

Jade Sword Organic

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

Ali Shan Oolong

Outstanding expression of high mountain oolong, 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

Berry tea

Wild berries are perfectly complimented with hibiscus, elderberries and grapes

Raspberry & Rose

Whole rosebuds imbued with the tart fragrance of raspberries and the ripe, fruity aroma of osmanthus flowers

Additional Glass

Hojicha, Saicho Sparkling Tea	15
Billecart-Salmon Brut Réserve NV	28
Billecart-Salmon Brut Rosé NV	35
Billecart-Salmon Blanc de Blancs NV	35
Bollinger La Grande Année 2014	51

Finger Sandwiches

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

St. Ewe Rich Yolk Egg Miso & Dill Mayonnaise Jalapeño Chilli, White Bread 167 Kcal

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

Roasted 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

Home-Made Scones

and Preserves

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

Pastries

Apple Tart Tatin Cinnamon Chantilly Vanilla Sable 63 Kcal

Fig Eclair Vanilla Shortbread, Fig Compotte Fig Leaf Chantilly 66 Kcal

Plum Tartlet Honey & Yoghurt Mousse Polignac Almond 60 Kcal

Cappucino Cake
Choccolate Sponge
Vanilla & Coffee Creme 72 Kcal

Pear Rocher
Pear Mousse
Hazelnut Biscuit 65 Kcal

Chocolate & Raspberry Fondue

Maltagliati Biscuit 181 Kcal

Chef Partner Nicolas Rouzaud 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 sustainabily sourced through Tregothnan, JING Tea, Exotic tea Company and Extract Coffee.