

## PLATINUM JUBILEE AFTERNOON TEA

### SAVOURIES

Coronation chicken vol-au-vent  
Freshly baked pork & leek sausage roll in ultimate buttery pastry  
Ham hock & English cheddar quiche

### FRESHLY MADE SANDWICHES FILLED WITH

Poached fresh salmon  
Cucumber and mint cream cheese  
Roast beef and English mustard  
Egg mayonnaise and cress

### FRESHLY BAKED SHIPTON MILL SCONES

Classic  
Sultana  
With clotted cream and Tiptree strawberry preserve

### CAKE TROLLEY

Cherry bakewell tart  
Battenburg

### MINI CAKES & PASTRIES

Mini Victoria sandwich  
Blackberry and white chocolate pannacotta mousse  
Mango and passionfruit curd meringue tart  
Dark chocolate, caramel and raspberry cup

Served with our own bespoke blended leaf tea or a choice of world-renowned blends and infusions.

£35  
1918 kcal

Please note that a discretionary service charge of 12.5% will be added to your bill. Should you have any food allergies or intolerances, please speak to your server. Adults need around 2,000 kcal a day.

## ROYAL COCKTAILS

### QUEEN'S TIPPLE | £12

Dubonnet, Buckingham Palace Gin, lemon bitters, lemon tonic

### ROYAL 75 | £16

Buckingham Palace Gin, Ridgeview Cavendish sparkling wine,  
lemon juice, sugar syrup

## FIZZ FIT FOR A QUEEN

### RIDGEVIEW CAVENDISH | £12.50 GLASS/£60 BOTTLE

A rich, golden Sussex sparkling with exceptionally fine bubbles

### RIDGEVIEW FITZROVIA ROSE | £13.50 GLASS/£65 BOTTLE

A bright and beautiful sparkling rosé with a fruit-driven palate

## GRAND UPGRADES

### BRIGHTON G&TEA | £11 PER PERSON

In collaboration with our favourite local spirit Brighton Gin, we're delighted to offer this special serving which includes a perfect Brighton Gin G&T in one of their fabulous balloon glasses and a few additional gin-themed accompaniments.

### MOËT MOMENTS AFTERNOON TEA | £11 PER PERSON

Enjoy the ultimate extravagance in collaboration with the iconic Champagne House, Moët & Chandon. This includes a deliciously crisp glass of Moët Imperial.

Upgrade prices available only when purchasing our afternoon tea.

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## VEGAN AFTERNOON TEA

### SAVOURIES

Vegan sausage roll  
Sun blush tomato, vegan cheese and rocket tart

### FRESHLY MADE SANDWICHES FILLED WITH

Vegan Red Leicester and caramelised red onion  
Houmous and roasted Mediterranean vegetables  
Vegan smoked applewood cheese and heirloom tomato  
Cucumber and mint

### FRESHLY BAKED SHIPTON MILL SCONES

Fruit scones  
With coconut cream and Tiptree strawberry preserve

### CAKE

Chocolate fudge and peanut

### MINI CAKES & PASTRIES

Coconut and strawberry mousse  
Mini carrot loaf cake  
Macarons  
Apple, cinnamon and caramel cake

Served with our own blended leaf tea or world-renowned blends and infusions.

£35

1386 kcal

Please note that a discretionary service charge of 12.5% will be added to your bill. Should you have any food allergies or intolerances, please speak to your server. Adults need around 2,000 kcal a day.

## GLUTEN FREE AFTERNOON TEA

### SAVOURIES

Freshly baked pork and leek sausage roll in flaky pastry with sea salt  
Sun blush tomato, smoked cheese and rocket quiche

### FRESHLY MADE SANDWICHES FILLED WITH

Poached fresh salmon  
Cucumber and mint cream cheese  
Roast ham  
Egg mayonnaise & cress

### FRESHLY BAKED SHIPTON MILL SCONES

Sultana scones  
With clotted cream and Tiptree strawberry preserve

### CAKE

Eton mess cake

### MINI CAKES & PASTRIES

Coconut and strawberry mousse  
Mini carrot loaf cake  
Macarons  
Apple, cinnamon and caramel cake

Served with our own blended leaf tea or world-renowned blends and infusions.

£35

1682 kcal

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