

SECOND FLOOR

RESTAURANT

SUMMER AFTERNOON TEA

LUXURY AFTERNOON TEA 35

HENDRICK'S AFTERNOON TEA 45

SERVED WITH YOUR CHOICE OF:

GRAND CABARET ROYALE

Hendrick's Grand Cabaret Gin, cranberry, lime, HN prosecco
Sulphur Dioxide

BRIGADOON

Hendrick's Gin, Aperol, lemon, orange, HN prosecco
Sulphur Dioxide/ Nuts

DECADENT AFTERNOON TEA 45

SERVED WITH A GLASS OF CHAMPAGNE

BOTTOMLESS CHAMPAGNE AFTERNOON TEA 100

SERVED WITH UNLIMITED CHAMPAGNE FOR THE DURATION OF 90 MINUTES

All served with unlimited hot drinks

SAVOURY

Loch Duart smoked salmon, horseradish cream cheese, soda bread, capers, pickled shallots 254 kcal

Fish/ Eggs/ Milk/ Sulphur Dioxide/ Gluten

West End Farm pork and apricot sausage roll, paprika mayonnaise 121 kcal

Eggs/ Sulphur Dioxide/ Gluten

Crushed minted pea and broad beans, caraway bread, marinated feta, pea shoots (V) 59 kcal

Milk/ Gluten

Coronation chicken, mango chutney and watercress profiterole 245 kcal

Eggs/ Milk/ Sulphur Dioxide/ Gluten

SWEET

Chocolate scone with salted caramel Chantilly cream (V) 334 kcal

Milk/ Gluten

Harvey Nichols scone with clotted cream and HN jams (V) 255 kcal

Eggs/ Milk/ Sulphur Dioxide/ Gluten

Raspberry Caramel Chocolate Bonbon* (VE) (GF) 100 kcal

Rhubarb Macaron* (VE) (GF) 90 kcal

Nuts

Strawberry Tart* (VE) (GF*) 323 kcal

Gluten

Dark chocolate and cherry cube* (VE) (GF) 381 kcal



Sweet treats designed by renowned chef Damien Wager, founder of Edible Art Patisserie*

Visit the Macaron Boutique by Edible Art Patisserie on ground floor and discover a selection of macarons and chocolate bonbons.

Should you have any food allergies or special dietary requirements please inform your waiter. Please note that allergens are used on our premises so we cannot guarantee an allergen-free environment. (V) Suitable for vegetarians, (VE) suitable for vegans, (VE*) made vegan upon request, (GF) suitable for coeliacs, (GF*) made gluten free upon request. Kids menu available. Adults need around 2000 kcal a day. All prices inclusive of V.A.T. A discretionary service charge of 12.5% will be added to your bill.

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HOT DRINKS

LOOSE LEAF TEA:

ENGLISH BREAKFAST 0 kcal

The classic smooth rounded blend of the finest Kenyan, Rwandan and Indian tea

EARL GREY 0 kcal

A well-balanced blend with the delicate but subtle bergamot flavour

AFTERNOON 0 kcal

Full bodied, refreshing, and smooth with hints of wood

ASSAM 0 kcal

Robust, earthy, spicy with sweet notes

DARJEELING 0 kcal

Light and complex with musky, mossy, citrus and fruity note

LAPSANG 0 kcal

Smoky with notes of pine resin, smoked paprika and dried longan

ROSE POUCHONG 0 kcal

Floral and elegant Chinese blend with rose petals

HONGQUIN 0 kcal

Chinese green tea with notes of sweet honey, chestnuts and roasted greens

ASAGIRI 0 kcal

Fresh and aromatic Japanese green tea

JASMINE PEARLS 0 kcal

Mellow blend of green tea and jasmine flower with notes of honey glaze

COFFEE:

ESPRESSO 9 kcal

DOUBLE ESPRESSO 18 kcal

AMERICANO 9 kcal

Milk

FLAT WHITE 113 kcal

Milk

LATTE 179 kcal

Milk

CAPPUCCINO 113 kcal

Milk

MOCHA 293 Kcals

Nuts/ Soya/ Milk

HOT CHOCOLATE 275 kcal

Nuts/ Soya/ Milk

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