

## SAVORY

Egg salad, scallions

Cucumber, paprika cream cheese

Smoked salmon, dill creme fraiche

Roast beef, foie gras, horseradish

Crab, avocado, grapefruit

## SWEET

Almond bakewell tart

Chamomile biscuit

Chocolate decadence, vanilla cream

Cinnamon snickerdoodle cookie

Pistachio financier

Selection of scones with clotted cream and fruit preserves

## 55 PER PERSON

*amount does not include tax or gratuity*

## TEA & INFUSIONS

### BLACK TEA

#### Single Estate English Breakfast – Lost Malawi

Hand crafted black tea blended from harvests across a small, independent estate in the Shire Highlands. The oldest tea estate in Malawi and still family run. Deep, rich and malty, it has notes of caramel and burnt sugar. Delicious black, becoming sweet and chocolaty with the addition of milk.  
*Satemwa Estate, Shire Highlands, Malawi*

#### 2nd Flush Muscatel Sikkim

High in the Indian Himalayas, at the border with Darjeeling and Tibet lies the secret region of Sikkim. Not as famous as its Darjeeling neighbours, but making a black tea of such delicious delicacy that makes the heart soar. This tea has a heady, floral aroma with soft notes of muscatel grapes. Best enjoyed without milk.  
*Temi Estate, Sikkim, India*

#### Earl Grey

A traditional Earl Grey blended with pure bergamot oil from the ancient orchards of Calabria. This is a classic British tea made to exacting standards. A clean and exceptionally bright infusion with exhilarating citrus notes. It can be enjoyed with or without milk, or a twist of lemon zest.

*Satemwa Estate, Malawi and Reggio Calabria, Italy*

### GREEN TEA

#### Genmaicha

Top grade Sencha with organic, Japanese brown rice. Crafted by Moriuchisan - one of the most revered tea masters in Japan, on his 200-year-old, family run, tea garden. This Sencha is remarkably complex and deep. Rich, verdant notes with a deep comforting aroma of popcorn.  
*Shizuoka, Kyoto Prefecture, Japan*

### WHITE TEA

#### Malawi Antlers Tea *(5 supplement)*

Rather than being made from the leaves of the tea bush, this incredibly rare white tea is made from the velvety stem of finely plucked spring shoots. These 'antlers' wonderfully express the unique terroir of an extraordinary tea garden. Only a few kilos can be produced each year from only one field. The tea is satin smooth with remarkable flavours of ripe stone fruit; peach and apricot over mellow woody depth.

*Satemwa Estate, Shire Highlands, Malawi*

### INFUSIONS

#### English Peppermint

A rare English Peppermint grown on the private botanical garden of the Tregothnan Estate. Counter-intuitively, the menthol oils infuse more easily from the dried leaf, giving a brighter, cleaner flavour than fresh mint. Powerful and uplifting with a gentle approach leading to a long finish.

*Tregothnan Estate, Cornwall, UK*

#### Cornish Manuka

A unique Manuka tea made with the leaves and stem of this rare New Zealand plant. It was brought to Cornwall 200 years ago and flourishes in the soft Cornish climate. It has a light sweetness with deep woody notes and a subtle hint of ginger. The flavour is incomparable and utterly delicious.

*Tregothnan Estate, Cornwall, UK*

We proudly pour tea from Rare Tea Company, London England

# SPARKLING & CHAMPAGNE

Prosecco, Bisol, Jeio, Brut, *Veneto, Italy NV* 16

Champagne, Duc de Romet, Brut Prestige, Aÿ, France NV 23

Champagne, Pierre Gerbais, Grains de Celles,

Réserve, Extra Brut, Aube, France NV 35

Champagne, Krug, Grand Cuvée, Brut, *Reims, France NV* 55

Champagne, Ruinart, Brut Rosé, *Reims, France NV* 40

THE  
CLOCK  
TOWER