



AFTERNOON TEA *with French Flair*

Served with your choice of tea or coffee	27.50 <i>per person</i>
<i>Add a glass of Rosé Crémant or Kisumé Rosé 0%</i>	5.00
<i>Add a glass of Lanson Le Black Création Champagne</i>	11.00

SAVOURY
TO START

- Savoie Ham & Camembert on a sourdough croûte
Red onion jam and fried thyme
- Chicken Liver Parfait on toasted brioche
Grape chutney and parsley
- Mushroom Rillettes on seeded sourdough bread
Spiced tomato compote
- Crab on a sourdough croûte
Lemon and fine herbs

THE
MIDDLE

- Freshly baked warm Madeleines
With chocolate sauce

SOMETHING
SWEET

- Canelé
A petit baked mini custard flavoured with rum and vanilla | *Contains alcohol*
- Éclair
Choux pastry filled with mandarin and lime ganache
- Raspberry Macaron
With raspberry and mint

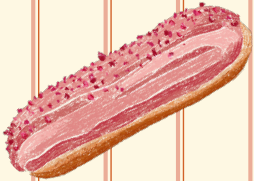


We are now cashless, apologies for any inconvenience this may cause. There will be an optional service charge added to your bill. All gratuities go to the team in this restaurant. Adults need around 2000 kcal a day. **Allergens: We handle numerous allergens in our kitchens and due to the potential for cross contact, we cannot guarantee that our food is free from any allergens including tree nuts. We do not declare every ingredient used within a dish on this menu, and recipes may be subject to change. If you have an allergy, please let us know before ordering so we can provide you with an allergy guide in relation to the 14 legally defined allergens. Please note we use the same coffee machine for steaming dairy and non-dairy milk. Meat & fish dishes may contain small bones. All our eggs are free-range.**

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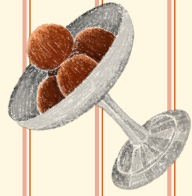
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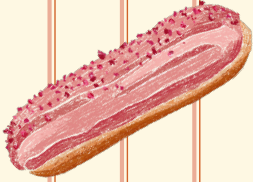
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