



Indigo Afternoon Tea

Our delectable afternoon tea has been crafted by Chef Dominic Teague to give a touch of now to this time-honoured British tradition. There's not a traditional sandwich in sight, instead a glorious menu of savouries and sweets has been created with a dash of the unexpected.

With a deep respect for the seasons and sustainable sourcing, Chef Dominic goes to extraordinary lengths to find the very best independent food producers from across the British Isles. Closer to home, he makes the best use of the honey harvest from our rooftop bees, stirring and drizzling it into some of the delights on our afternoon tea menu.

TRADITIONAL AFTERNOON TEA 58

WITH ENGLISH SPARKLING WINE 70

Accompanied by a glass of Hennes English Sparkling Wine

WITH A TEATIME COCKTAIL 70

Accompanied by an Earl Grey Fizz or Matcha Sour

WITH CHAMPAGNE 76

Accompanied by a glass of Billecart-salmon, Brut Réserve

WITH ROSÉ CHAMPAGNE 88

Accompanied by a glass Billecart-salmon, Brut Rosé

All prices are inclusive of VAT. A discretionary service charge of 15% will be added to your bill.

We support Children with Cancer UK, an optional £1 per table will be added to your bill, kindly let us know if you do not wish to make this donation.

Traditional Afternoon Tea

SAVOURIES

JOHN ROSS SMOKED SALMON AND CUCUMBER SANDWICH

CORONATION CHICKEN WRAP

Golden raisin purée, toasted cumin, coriander

CHARRED AUBERGINE ON ROSEMARY FOCACCIA

Tomato jam, fennel pollen

ROAST BEEF

Watercress mayonnaise, horseradish cracker

TRUFFLE MUSHROOM TOASTY

Fried quail's egg



SCONES

CLASSIC AND CHOCOLATE & SALTED CARAMEL SCONES

With berry jam, chocolate ganache and coconut butter

SWEETS

RED VELVET ROULADE

STRAWBERRY AND CREAM PARFAIT

ORANGE AND POLENTA CAKE

With One Aldwych rooftop honey

BITTER CHOCOLATE AND PASSION FRUIT DELICE

COCONUT, MANGO AND LIME RICE PUDDING

Gingerbread soldiers

Should you have any allergies or dietary requirements please do inform our team.

Innovative dairy and gluten-free dining accredited by Coeliac UK.

Vegetarian and Vegan Afternoon Tea

SAVOURIES

WARM POTATO AND CELERIAC

Mushroom ketchup, watercress

CHARRED AUBERGINE ON ROSEMARY BREAD

Tomato jam and fennel pollen

CORONATION CAULIFLOWER WRAP

Golden raisin purée, toasted cumin and coriander

HERITAGE BEETROOT

Horseradish cracker and sea purslane

TRUFFLED MUSHROOM TOASTY



SCONES

CLASSIC AND CHOCOLATE & SALTED CARAMEL SCONES

With berry jam, chocolate ganache and coconut butter

SWEETS

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Tea Cocktails

EARL GREY FIZZ

Chase vodka, Earl Grey, apple liqueur, Earl Grey syrup,
apple juice, elderflower soda

MATCHA SOUR

Roku gin, lychee juice, lemon juice, matcha tea syrup

English Sparkling Wines

	Glass	Bottle
HENNERS ENGLISH SPARKLING WINE	16	86
HENNERS ROSÉ NV	19	99

Champagne

	Glass	Bottle
BILLECART-SALMON, BRUT RÉSERVE, MAREUIL-SUR-AÏ NV	21	110
BILLECART-SALMON, BRUT ROSÉ, MAREUIL-SUR-AÏ NV	30	179

Teas

Canton supplies our exquisite selection of teas, carefully chosen to complement the Indigo afternoon tea menu.

ONE ALDWYCH AFTERNOON BLEND

Robust, fruity, malty

A refreshing English breakfast blend created to match the elegance of One Aldwych. This bright, fruity blend of black tea comes from the Antu Valley in Nepal and uses aromatic second flush Darjeeling and rich, malty Assam.

SUPERIOR EARL GREY

Smooth, citrus, aromatic

The blend used in this Earl Grey has been carefully selected to carry authentic cold-pressed Calabrian bergamot oil. Enjoy the delicious citrus aroma and fresh lingering taste, quite unlike any other.

SILVER NEEDLE

Delicate, honeydew, succulent

This beautiful white tea is chosen from a small batch grown on Jinggu Mountain in China. It has a full-bodied flavour and is comprised of tender, young, silvery leaf buds which have gently withered in the sun.

JADE OOLONG

Complex, tropical, floral

A beautifully crafted Taiwanese oolong tea made from a rare tea bush varietal that thrives at low altitude and soaks up the tropical sunshine in the fields around Ming Jian village. The leaves unravel to release a smooth, fruity flavour with notes of citrus and bamboo shoot.



Teas

LONG JING

Captivating, fresh, chestnut

One of the most famous teas of China, this green tea is pressed flat by the hands of the Tea Master in a wood-fired, hot dry wok. This gives the leaves their characteristic flat sword-like shape and results in a distinctive fresh green bean, nutty flavour.

HONEY MINT ROOIBOS

Rich, vibrant, honeyed

This rooibos is sustainably harvested by a small co-op in the Cederberg Mountains of South Africa. The intensity of flavour is enhanced by the sweetness of the leaf of the African Honeybush which gives date and vanilla notes, while the mint adds a fresh vibrant twist. Full of beneficial antioxidants and naturally caffeine free.

PINK ROSEBUDS

Romantic, floral, perfumed

The fragrant young buds of the pink Damask rose are grown in the sun-kissed Lalezhar Valley of Iran. Beautiful in aroma, appearance and flavour, they release an intoxicating natural perfume to soothe the senses at any time of day. Farmers of the Lalezhar Valley once grew opium poppies here, now cultivating roses provides a safer and more secure livelihood. Naturally caffeine free.

LEMONGRASS & GINGER

Radiant, zingy, warming

A delicate infusion of Egyptian lemongrass, chosen for its vibrant citrus notes, and aromatic Chinese ginger root. This caffeine-free tea is naturally high in antioxidants and has a lingering sweetness from Spanish liquorice root.