Please inform your waiter regarding any allergies or dietary requirements. All prices are inclusive of VAT at the current rate. An optional service charge of 12.5% will be added to your bill.
FESTIVE VEGAN CHARLIE TEA

SPLENDID SAVOURIES
Coronation cauliflower sarnie
Mushroom toastie
Cucumber and cream cheese sarnie
Spinach roly-poly
Not quite as it seems beetroot macaron

SCRUMPTIOUS SWEETS
Scones with ‘snozzberry’ jam and ‘all the creams’
Scrumptious mandarin and spiced plum sweet
‘All the beans’ ganache (tonka, coffee and jelly)
Fizzy lifting lemonade cake
‘Hair toffee’ mousse
Dark chocolate milkshake (mixed by waterfall)
Fabulous fluffy floss (strictly not for dentists!)

AFTERNOON TEA 90 PER PERSON
Served with a glass of sparkling wine or a cocktail.

ALL THE TEAS

CHOCOLATE NOIR
A velvety smooth tea with decadent, dark chocolate notes

CARAMEL NOIR
A delectable blend of a deep rich black tea scented with soft, sweet caramel

LEMON VERBENA
Elegant, pale green leaves, bursting with playful notes of lemon sherbet

BERRIES & HIBISCUS
An entirely natural, caffeine-free infusion of juicy hedgerow berries and ‘snozzberries’, hibiscus and liquorice

LYCHEE & ROSE
A scarlet explosion of intense forest fruits

FIZZY LIFTING DRINKS

AN ADDITIONAL GLASS OF CHAMPAGNE
Gremillet Sélection Brut Champagne, Côte des Bar, NV 18
Gremillet Brut Rosé Champagne, Côte des Bar, NV 21
Billecart-Salmon, Brut Réserve Champagne, Mareuil-sur-Aÿ NV 24

AN ADDITIONAL COCKTAIL

STRAWBERRY JUICE WATER PISTOL PUNCH 18
Vodka, strawberry purée, sweet vermouth, Aperol, Electric Bitters and lemonade

THE JUICING ROOM MIX 18
Gin, pink grapefruit juice, elderflower liqueur, passion fruit, apricot liqueur and soda

THE CHOCOLATIER 18
Whisky, cherry liqueur, grapefruit juice, cherry purée, chocolate bitters topped with Champagne

Please let us know if you have any allergies or dietary requirements.
A discretionary service charge of 15% will be added to your bill.