

Spicy & Smoky

China Green Tea Gunpowder

Sweet and slightly smoky, this Chinese tea produced in the Zhejiang Province takes its name from the treatment of the leaves, rolled into small pellets, mistaken for gunpowder by the 16th century traders.

Anichai

Taken from an Indian recipe, this creation is made of Indian spices with ginger, clove, pink peppercorn and cardamom.

Lapsang Souchong

A blend of China black tea and smoked black tea from Taiwan, its pungent smoky flavour has become a classic; recommended with savoury dishes.

Le Goûter

A tailor-made version of the children afternoon tea including a variety of cakes, finger sandwiches and fresh fruits served in an artist paint box with a colouring kit.

18 for one, 30 for two



Afternoon Tea with a French Touch

Selection of Finger Sandwiches

Scottish smoked salmon, organic cucumber, creamed cheese and chive

Sirloin of English grass-fed 28 day aged beef, celeriac and horseradish

Clarence Court organic egg mayonnaise with herbs and cress

Quinoa and chia seed wrap, filled with a salad of young spinach, pomegranate, mint & parsley salsa verde and hummus

Freshly Baked Homemade Scone

Served warm with Devonshire clotted cream, rose scented strawberry jam and lemon curd

Homemade chocolate and pecan nut cookies

Selection of two Parisienne Pastries

Clementine mousseline and star anise bûche

Chocolate trio bûche

Meringue, black currant jelly, vanilla & tonka beans

Apple tart façon Tatin

Afternoon Tea 45

Accompanied by a glass of Ruinart Brut, R de Ruinart & classic brioche filled with Cornish lobster and celery 59

Please ask a member of staff if you have any food allergy. Prices include VAT.
A discretionary 12.5% service charge will be added to your bill.



Black Teas

Strong Breakfast

A blend of Ceylon, Darjeeling and Assam teas, delicious with a drop of milk.

Earl Grey Yin Zhen

A subtle marriage of black teas, delicate white tips, flower petals and bergamot from Calabria.

Light & Green

Japanese Sencha Fukuyu Organic

This Japanese green tea has a high level of vitamin C, powerful vegetal notes, fruity aromas and a slight bitterness.

Japanese Genmaicha Organic

A mixture of Bancha tea leaves with toasted brown rice giving a light-bodied green tea with aroma of roasted rice with light vegetal under notes.

Teguanyin Green Oolong

Coming from the Fujian mountains, this tea is situated between green and oolong teas. It has a light and refreshing taste, perfect for summer.

Rare & Seasonal

Seasonal Darjeeling

Originating from the foothills of the Himalayan mountain, this tea has a very subtle taste of ripe fruits and can be enjoyed all day long.

Pu-erh Menghäi

A warm and earthy Chinese tea with flavours of biscuit, caramel, Vanilla, sweet almond and a long and sweet after taste.

Herbal Infusions

Verbena

A subtle and sensuous herbal tea with a delicate lemony scent and a fruity taste.

Rooibos

The Rooibos is grown in the Cederberg, western province of South Africa. It gives an infusion with a low tannin level and no caffeine.

Nuit d'Eté

Summer nights, a blend of hibiscus flowers, apple and rosehip with flavours of raspberry, strawberry and cream.

Camomile

This infusion has a bright yellow colour, with a sweet and fruity taste and pineapple notes.

Peppermint

Peppermint is naturally caffeine-free. The refreshing infusion boasts health benefits and improve digestion.

Our Favorites

Rose Buds

Harvested at the beginning of June, the rosebuds are air-dried to preserve their colour, texture and perfume. A delicate infusion with a subtle rose flavour.

Bulgare

A black tea blend, flavoured with raspberry, blood orange aromas, rose essential oil and embellished with orange peels and flower petals.

Coquelicot Gourmand

Black tea blended with flower petals and poppies, biscuit and marzipan flavours.

Macaron Cassis Violette

This blend combines a Sencha green tea with blackcurrant, violet and macaroon flavours of biscuits and almonds.