

AFTERNOON TEA MENU

£55 per person Champagne Afternoon Tea | £70 per person Including a glass of Charles Heidsieck Brut Réserve, Champagne

Preets

Hazelnut, coffee & caramel opera cake V GF Red velvet cake, cream cheese frosting V Speculoos sable, dulce de leche V GF New York cheesecake, Papua New Guinea vanilla V GF Lemon drizzle Madeline GF

Scones

Buttermilk & sultana scones V GF Our freshly baked scones are served with homemade plum jam & Cornish clotted cream

Paroury Nates' grilled cheese V

Nates' grilled cheese V Truffled egg mayonnaise, pain de mie V Roast chicken, parmesan mayonnaise on onion bread Cucumber & crème fraiche campillous V Smoked salmon rillette sub roll



V Vegetarian | VE Vegan | GF Gluten-free

Some dishes may contain allergens. If you or a member of your party require further information, please ask your server for a copy of our allergens menu which includes a full listing our dishes and itemises the allergenic ingredients where applicable. A discretionary service charge of 12.5% will be added. All prices are inclusive of VAT. We strive to source all our fish and seafood from sustainable sources. Our beef is matured on the bone for a minimum of 30 days and sourced from British heritage breeds reared in Surrey, Cornwall, Scotland and the Welsh Valleys. We use free range eggs and Red-Tractor certified poultry from Norfolk and Suffolk, whilst our cheese is source all our seasonal produce, forming a 'field to fork' relationship with our chefs. All our tea and coffee is ethically and sustainably sourced from our suppliers at Ronnefeldt Tea and Bailies Coffee.

ENGLISH SPARKLING WINE

Rathfinny Classic Cuvée 2018, *East Sussex, England* Rathfinny Rosé 2018, *East Sussex, England*

125ml	Bottle
15	80
19	104

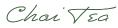
TEA SELECTION

Ronnefeldt Tea

On a quest to find the ultimate tea for the Afternoon Tea. The Dalloway Terrace & Ronnefeldt Tea journeyed together to find unique teas with distinctive character and inherent quality that cannot be replicated anywhere else in the world.

Black VEa

English Breakfast | A gentle Ceylon tea with the unmistakeable lively flavour Earl Grey | Flowery Darjeeling with bergamot flavour Irish Whisky Cream | Flavoured black tea with whiskey and chocolate flavour Red Roses | Flavoured blend of black and green tea with rose flavour



Vanilla Chai | Smooth, sweet & creamy mixed blend of ginger, cardamom & cloves with a gentle taste of vanilla

White VEa

Honeymoon | Sweet forest honey, juicy lemon with subtle ginger Pai Mutan Melon | White tea with melon flavour

Green VEa

Green Dragon | Traditional Chinese tea with delicate fragrant tartness

Flaroured Green VEa

Jasmine Pearls | Traditional Chinese tea with jasmine blossoms The leaves of this precious speciality from China are plucked by hand and rolled into small ballas Lychee Goji | Tropical green tea with flavours of cherry, goji berries, pomegranate, cranberry & blue mallow flowers Matcha | Fine powdered green tea with a bright, emerald, green colour, and rich taste

Herbal Infrusion

Camomile | Mild tart-flowery herbal infusion from whole camomile blossoms Moroccan Mint | The renowned gunpowder pellets melded with fresh mint Verbena | A smooth and delicate tea with beautiful citrus taste Rooibos Magic Africa | A herbal infusion full flavoured and creamy. That's the way traditional rooibos from the cedar mountains taste best

Fruit Infusion

Granny's Garden | Flavoured fruit infusion with rhubarb and cream flavour

Sparkling TEa | additional £10

Saicho Darjeeling | This black tea is grown in the foothills of the Himalayas in Darjeeling, India, the tea has notes of wood spice, nectarine and muscatel and has a subtle astringency
Saicho Hojicha | This unique tea has a deep umami character and notes of nori seaweed, roasted hazelnut, and delicate smoke, with dry and woody tannins
Saicho Jasmine | Scented with jasmine blossoms, this green tea from Fuding, in Fujian province, China, has a delicate floral aroma and notes of apple sherbet, lychee and vanilla