

DALLOWAY

Terrace

PLANT BASED AFTERNOON TEA MENU

£55 per person

Champagne Afternoon Tea | £70 per person

Including a glass of Charles Heidsieck Brut Réserve

Sweets

Classic pear & almond tart
Cru Virunga chocolate macarons
Raspberry & Bourbon vanilla cheesecake
Banana cake vanilla cream, candied pecans

Scones

Plain & sultana scones

Our freshly baked scones are served with strawberry & hibiscus jam, plant butter

Parours

Marinated cucumber & cream cheese
Heritage tomato & basil pesto
Vegan feta, apricot chutney & rocket
Roasted red pepper & hummus
Mini avocado toast, micro coriander



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 sourced from Paxton & Whitfield base in Jermyn Street, London. Our trusted fruit and vegetable suppliers work closely with British producers and 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 Baillies Coffee.

ENGLISH SPARKLING WINE

	125ml	Bottle
Rathfinny Classic Cuvée 2018, East Sussex, England	15	80
Rathfinny Rosé 2018, East Sussex, England	19	104

TEA SELECTION

Ronnefeldt Tea

On a quest to find the ultimate tea for the Afternoon Tea, 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 Tea

English Breakfast | *A gentle Ceylon tea with the unmistakable 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*

Chai Tea

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

White Tea

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

Green Tea

Green Dragon | *Traditional Chinese tea with delicate fragrant tartness*

Flavoured Green Tea

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 Infusion

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*