

DALLOWAY

Terrace

FESTIVE PLANT BASED AFTERNOON TEA MENU

£75 per person

Including a glass of Rathfinny Vegan Rosé Brut or non-alcoholic alternative

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 & mulled pear 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 2019, East Sussex, England	17	89
Rathfinny Rosé 2019, East Sussex, England	21	99

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 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

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 balls

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 £11

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