

# DALLOWAY

## Terrace

### PLANT BASED AFTERNOON TEA MENU

£39 per person

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

#### *Savoury*

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

#### *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*



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