

DALLOWAY

Terrace

x

Elizabeth Scarlett

LONDON



PLANT BASED AFTERNOON TEA MENU

Step into a nature-led afternoon tea with accessories brand Elizabeth Scarlett and Dalloway Terrace, where every creation and detail reflects the artistry, beauty, and wonder of our wild world.

Afternoon Tea | £55 per person

Including a glass of Champagne or Pomelle Spritz | £70 per person



Parours

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*



£1 from your afternoon tea will be donated to wildlife conservation,
honouring Elizabeth Scarlett's commitment to protecting the natural world.

RONNEFELDT TEA SELECTION

Dalloway Terrace & Ronnefeldt Tea have journeyed together on a quest to find the ultimate tea. With distinctive character and inherent quality, we have selected teas that cannot be replicated anywhere else in the world.

EARL GREY

A refined bergamot led black tea that pairs beautifully with our Earl Grey Cake, Rhubarb & Hibiscus Profiterole, and freshly baked Vanilla & Sultana Scones

JASMINE PEARLS

Hand rolled jasmine scented green tea that lifts the floral notes of the Raspberry & Rose Mousse and the Orange Blossom Madeleine

HONEYMOON

A gentle white tea with forest honey, lemon and a hint of ginger - a perfect match for our Passion Fruit Tart and Vanilla & Sultana Scones with rhubarb & Campari jam.

IRISH WHISKY CREAM

A luxurious black tea with notes of whisky and cocoa, ideal with the Rhubarb & Hibiscus Profiterole, Sablé Breton and Harissa Chicken Mayonnaise sandwich.

GRANNY'S GARDEN

A caffeine free infusion of rhubarb and cream - wonderfully complementary to our Rhubarb & Campari Jam and berry forward patisserie.

Our team will be delighted to guide you through additional pairings or personal tea preferences from our more extensive tea menu.



Please let a member of our team know about any allergies or intolerances before ordering. While we take great care to avoid cross-contamination, we cannot guarantee that any dish is completely allergen-free. Our suppliers work closely with British producers to source seasonal ingredients, in support of a true 'field to fork' approach. All ingredients have been carefully selected with the highest standards of animal welfare and ethical sourcing. All our tea and coffee is ethically and sustainably sourced from our suppliers at Ronnefeldt Tea and Bailies Coffee.

A discretionary 12.5% service charge will be added to your bill. All prices include VAT.