



Spring afternoon tea

Our favourite savouries for spring

Coronation egg mayonnaise on white bread
Hot smoked salmon choux with lemon crème fraîche
Beef pastrami brioche roll with dill pickles
Quiche Lorraine

Palate cleanser

Elderflower sorbet

Scones

Plain and fruited scones
served with strawberry conserve and Dorset clotted cream

Seasonal pastries, cakes and fancies with a modern twist

Delicious rhubarb and rose
Rose mousse, rhubarb compote, vanilla sable

Macaron

Milk chocolate ganache, sea buckthorn curd

Victoria sponge

Strawberry confit, vanilla cremeux

Paris Brest

Choux pastry, praline buttercream, salted caramel

£59 per person

A discretionary service charge of 13.5% will be added to your bill, which is shared in full with the team that created your experience. All prices are inclusive of VAT.



Spring ultimate afternoon tea

A glass of vintage Ridgeview Bloomsbury NV (75ml) to begin
Spenwood cheese doughnut

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Coronation egg mayonnaise on white bread
Hot smoked salmon choux with lemon crème fraîche
Beef pastrami brioche roll with dill pickles
Quiche Lorraine

Palate cleanser

Elderflower sorbet
A glass of Ridgeview Fitzrovia NV Rosé (75ml)

Scones

Plain and fruited scones
served with strawberry conserve and Dorset clotted cream

Seasonal pastries, cakes and fancies with a modern twist

Delicious rhubarb and rose
Rose mousse, rhubarb compote, vanilla sable

Macaron
Milk chocolate ganache, sea buckthorn curd

Victoria sponge
Strawberry confit, vanilla cremeux

Paris Brest
Choux pastry, praline buttercream, salted caramel

£79 per person

A discretionary service charge of 13.5% will be added to your bill, which is shared in full with the team that created your experience. All prices are inclusive of VAT.