

SAVORY

Egg mayonnaise on white bread

Cucumber, cream cheese on whole wheat

Smoked salmon, dill creme fraiche and lemon on pumpernickel

Beef and foie gras with horseradish on rye toast

Toasted English muffin with crab and avocado

SWEET

Almond bakewell tart, poached pineapple

Chamomile biscuit

Chocolate decadence, vanilla cream

Cinnamon snickerdoodle cookie

Pistachio financier

Selection of scones with clotted cream and fruit preserves

55 PER PERSON

amount does not include tax or gratuity

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TEA & INFUSIONS BLACK TEA

Single Estate English Breakfast – Lost Malawi

Hand crafted black tea blended from harvests across a small, independent estate in the Shire Highlands. The oldest tea estate in Malawi and still family run. Deep, rich and malty, it has notes of caramel and burnt sugar. Delicious black, becoming sweet and chocolaty with the addition of milk.

Satemwa Estate, Shire Highlands, Malawi

2nd Flush Muscatel Sikkim

High in the Indian Himalayas, at the border with Darjeeling and Tibet lies the secret region of Sikkim. Not as famous as its Darjeeling neighbours, but making a black tea of such delicious delicacy that makes the heart soar. This tea has a heady, floral aroma with soft notes of muscatel grapes. Best enjoyed without milk.

Temi Estate, Sikkim, India

GREEN TEA

Genmaicha

Top grade Sencha with organic, Japanese brown rice. Crafted by Moriuchi-san - one of the most revered tea masters in Japan, on his 200-year-old, family run, tea garden. This Sencha is remarkably complex and deep. Rich, verdant notes with a deep comforting aroma of popcorn.

Shizuoka, Kyoto Prefecture, Japan

WHITE TEA

Malawi Antlers Tea *(5 supplement)*

Rather than being made from the leaves of the tea bush, this incredibly rare white tea is made from the velvety stem of finely plucked spring shoots. These 'antlers' wonderfully express the unique terroir of an extraordinary tea garden. Only a few kilos can be produced each year from only one field. The tea is satin smooth with remarkable flavours of ripe stone fruit; peach and apricot over mellow woody depth.

Satemwa Estate, Shire Highlands, Malawi

INFUSIONS

English Peppermint

A rare English Peppermint grown on the private botanical garden of the Tregothnan Estate. Counter-intuitively, the menthol oils infuse more easily from the dried leaf, giving a brighter, cleaner flavour than fresh mint. Powerful and uplifting with a gentle approach leading to a long finish.

Tregothnan Estate, Cornwall, UK

Cornish Manuka

A unique Manuka tea made with the leaves and stem of this rare New Zealand plant. It was brought to Cornwall 200 years ago and flourishes in the soft Cornish climate. It has a light sweetness with deep woody notes and a subtle hint of ginger. The flavour is incomparable and utterly delicious.

Tregothnan Estate, Cornwall, UK

SPARKLING & CHAMPAGNE

Prosecco, Bisol, Jeio, Brut, *Veneto, Italy NV* 16

Champagne, Duc de Romet, Brut Prestige, Aÿ, France NV 23

Champagne, Pierre Gerbais, Grains de Celles,

Réserve, Extra Brut, Aube, France NV 35

Champagne, Krug, Grand Cuvée, Brut, *Reims, France NV* 55

Champagne, Ruinart, Brut Rosé, *Reims, France NV* 40

THE
CLOCK
TOWER