



EDWARDIAN
HOTELS

LONDON

Tea Bible

Steak & Lobster Heathrow

December 2020

Steak & Lobster

Steak & Lobster – Tea Bible

Spirit Selection

also available in 25ml measures

50ml

Vodka

Skyy	7.5
Ketel One	8
Ciroc	9
Belvedere	9.5
Grey Goose	10

Gin

Bombay Sapphire	7.5
Tanqueray	8
Hendrick's	9.5
Sipsmith	9

Rum

Bacardi Carta Blanca	7.5
Havana 3 year	7.5
Appleton Estate	8
Havana 7 year	9

Scotch

Single Malt	
Glenmorangie 10 year	9
Glenlivet Founder's Reserve	9.5
Macallan Gold	10
Talisker 10 year	10
Laphroaig 10 year	11
Oban 14 year	11
Lagavulin 16 year	12

Blended

Chivas Regal 12 year	7.5
Johnnie Walker Black Label	8
Johnnie Walker Gold Label	11

Irish

Jameson	7.5
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American

Wild Turkey	7.5
Jack Daniel's	8
Maker's Mark	8.5
Woodford Reserve	9

Tequila

Jose Cuervo Tradicional	7.5
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Cognac

Hennessy VS	8
Courvoisier VSOP	10
Rémy Martin VSOP	10

Liqueurs / Digestifs

Disaronno Amaretto	6
Baileys	6
Tia Maria	6
Sambuca	6

Loose Leaf Tea Selection

English Breakfast	4.25
Jasmine	4.25
Earl Grey	4.25
Fresh mint and lemon	4.25
Green Sencha	4.25
Rosehip and Hibiscus	4.25

Coffee Selection




Filter coffee	4.25
Latte	4.25
Decaffeinated	4.25
Macchiato	4.25
Espresso	4.25
Mocha	4.25
Cappuccino	4.25
Double espresso	4.8
Rococo chocolate	6
(award-winning organic drinking chocolate with a creamy finish)	

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage.



Our vintages may vary and if so, a suitable alternative will be recommended.

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

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Tea	Description	Picture	Flavours	Ingredients
Earl Grey	<p>Legendary tea with origins spanning from china to Howick Hall in Northumberland. Named after British prime minister Earl Grey and combined with bergamot orange in the British tradition.</p>		<p>Cup: bright amber Aroma: fragrant citrus Taste: full-bodied, hints of subtly sweet bergamot Finish: smooth</p> <p>Place one teaspoon into freshly boiled water and brew for 3-5 minutes. Strain, pour and enjoy.</p>	<p>Ceylon black tea Bergamot flavour</p>
English Breakfast	<p>Originally Scottish and served at Balmoral Castle in the highlands. The favourite blend of Queen Victoria, it endures as one of the world's most celebrated black teas.</p> <p>Reviving, robust.</p>		<p>Cup: rich amber Aroma: earthy, malty Taste: full-bodied, smooth, hints of citrus fruit Finish: savoury notes</p> <p>Place one teaspoon into freshly boiled water and brew for 3-5 minutes. Strain, pour and enjoy.</p>	<p>Black tea</p>
Jasmine Blossom	<p>Spring-plucked green leaves with layer upon layer of fragrant jasmine blossoms, exquisitely infused into the tea.</p> <p>Delicate and beautifully floral.</p>		<p>Cup: bright, honey-yellow Aroma: fragrant, tropical flowers Taste: sweet, delicate Finish: smooth</p> <p>Place one teaspoon in freshly boiled water cooled to 70-80c. Brew for 2-3 minutes. Strain, pour and enjoy.</p>	<p>Green tea Jasmine</p>

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Tea	Description	Picture	Flavours	Ingredients
Green Sencha	<p>Early spring harvest. Lovingly steamed, dark green leaves that flourish when infused.</p> <p>Sencha is the most popular green tea in japan: timeless.</p>		<p>Cup: light green</p> <p>Aroma: vegetal</p> <p>Taste: delicious hints of rice, delicate, balanced</p> <p>Finish: smooth</p> <p>Place one teaspoon in freshly boiled water cooled to 70-80c. Brew for 2-3 minutes. Strain, pour and enjoy.</p>	Green tea
Rosehip Hibiscus	<p>Caffeine-free Rosehip & Hibiscus tisane is rich and fruity with a slightly tart finish. A fine aromatic blend from our loose leaf tea pouch range.</p>		<p>Cup: richly coloured red</p> <p>Aroma: fruity</p> <p>Taste: sweet, notes of citrus</p> <p>Finish: slightly tart</p> <p>Place one teaspoon into freshly boiled water and brew for 3-5 minutes. Strain, pour and enjoy</p>	



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