

AFTERNOON TEA

Available Thursday to Sunday from 12pm - 4pm

The Impossible Edition Afternoon Tea £28
With Prosecco Extra Dry, Fantinel NV £35

A selection of homemade finger sandwiches on artisan bread

Smoked salmon and cream cheese on sour cherry bread
Rare roast beef with horseradish mayonnaise and baby watercress on brioche
Organic lemon-roasted corn-fed chicken with truffle mayonnaise on potato and rosemary bread
Robata-grilled courgette with basil pesto on sourdough

Scones and preserves

Plain and apricot buttermilk scones
Cornish clotted cream
Our strawberry and vanilla preserve

Pâtisseries

Lemon and poppy seed opera cake
Pistachio and strawberry choux
Black Forest gâteau
Coconut mousse with ginger lime jelly, pressed pineapple and meringue

Champagne selection

	125ml	Bottle
Moët & Chandon Brut Impérial NV	14	75
Veuve Clicquot Yellow Label Brut NV		85
Moët & Chandon Rosé Impérial NV	17	95
Laurent-Perrier Cuvée Rosé NV		125

Sparkling wine

Prosecco Extra Dry, Fantinel NV 9.5 45

Complemented with a choice of our specially selected teas.

À LA CARTE

STEAK TARTARE £10
Steak tartare with a Champagne-infused egg yolk, served with rye crisp

POMEGRANATE AND APPLE SALADE £10
Apple, pomegranate and smoked pine nut salad with spicy lime dressing

OUR FISH AND POMMES FRITES £12
Lemon-infused battered fish with smoked oyster tartare, truffle petit pois and pommes frites

CHILEAN SEA BASS £26
Parmesan-glazed green beans and Scotch bonnet labneh sauce

CORN-FED CHICKEN AND KALE RISOTTO £12
Marinated Amalfi lemon corn-fed chicken with fresh mint and kale

STEAK FRITES £20
28-day-aged rib-eye steak with Dijon butter and garlic Parmesan frites

CHICKEN FETTUCCHINE ALFREDO £11
Chicken fettuccine Alfredo with crispy pancetta

LEMON BASIL RISOTTO WITH BURRATA £10
Basil, spinach and roasted garlic risotto, finished with creamy burrata

DESSERTS

LA SPÉCIALITÉ £7
Warm chocolate dome, black cardamom ice cream, star anise crème and walnut crumble with a molten sauce au chocolat

TARTE AU CITRON MERINGUÉE £7
Lemon meringue with raspberry sorbet