

## CHAMPAGNE & SPARKLING

	125ml	Btl.
Ridgeview Bloomsbury Brut	£12	£72
Taittinger Brut	£14	£75
Louis Roederer Brut Premier	£16	£80
Taittinger Prestige Rosé	£16	£82
Taittinger Nocturnes Sec		£89
Laurent-Perrier Cuvée Rosé	£20	£90
Moët and Chandon Brut	£20	£90
Pol Roger Brut Réserve		£105
Moët and Chandon Rosé		£110

## ROSE GARDEN COCKTAILS

The Rose Garden cocktail menu is inspired by three distinct global culinary traditions, and the diverse uses of rose therein. They're named after rose gardens in England, India and Tunisia.

Queen Mary's Laurent-Perrier Cuvée Rosé, Redbreast 12yr, Amaro Montenegro, Bloomsbury Pastis, cucumber, rosewater <i>Also available alcohol-free</i>	£17
Zakir Hussain's Laurent-Perrier Cuvée Rosé, Ceylon Arrack, almond eau-de-vie, lemon, clarified milk, pandan, saffron, rosebud tea	£15
Ariana's Laurent-Perrier Cuvée Rosé, green cardamom, pink peppercorn, galangal, coriander seed, rosehip	£14

# PALM COURT

## AFTERNOON TEA

The Rose Garden afternoon tea brings a fresh twist to this classic mealtime. Seasonal sandwiches and freshly baked scones with home-made Champagne jam are followed by artisan pastries inspired by Executive Pastry Chef Thibault Marchand's love for summer and rose gardens. Pretty as a picture and twice as nice to eat, it's perfectly paired with a glass of Laurent-Perrier Cuvée Rosé.

## SANDWICHES

Free-range chicken breast, tarragon mayonnaise, granary	Free-range Cotswold egg, mustard cress, farmhouse white	Cucumber, mint crème fraîche, poppy seed white	Scottish smoked salmon, cream cheese, wholemeal brown
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## SCONES

Raspberry, rose and Laurent-Perrier Cuvée Rosé jam | lemon curd | Rodda's Cornish clotted cream

Traditional

Raspberry and rose

## SWEETS

Cherry, chocolate and hazelnut petit gateau  
Strawberry and pistachio tart

Raspberry, rose and lychee choux  
Peach and verbena petit gateau

AFTERNOON TEA £30 PER PERSON

WITH A GLASS OF LAURENT-PERRIER CUVÉE ROSÉ £40 PER PERSON

Prices include VAT. A 12.5% discretionary service charge—shared wholly between the team— will be added to your bill.  
Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients.  
Please note: before placing your order please inform a member of the team if anyone in your party has a food allergy.

## TEA

Henrietta Lovell, the 'Tea Lady', founded the Rare Tea Company to source the world's best loose-leaf teas direct from tea farmers and their gardens. We serve these teas in small pots to ensure optimum flavour – but will happily replenish your pot with a fresh one while you take afternoon tea.

### BLACK TEA

Single Estate English Breakfast Lost Malawi  
Earl Grey  
Nepalese Himalayan black tea  
Moriuchi Koucha  
Sri Lankan hand rolled

### OO LONG TEA

Golden Lily Milk Oolong

### GREEN TEA

Green Whole Leaf  
Sencha  
Nepalese Himalayan Spring

### WHITE TEA

Jasmine Silver Tip  
White Peony

### HERBAL INFUSIONS

English Camomile  
Cornish Peppermint  
Wild Rooibos  
Lemon Blend  
Malawi Spearmint  
Lemon Verbena and Sweet Cicely

If you prefer, we can substitute tea for Caravan Coffee.