

The Kitchens

Afternoon Tea

The logo consists of a white circle with a thin brown border, centered on a black background. Inside the circle, the text "May Fair" is on the top line and "Kitchen" is on the bottom line, both in a black serif font.

May Fair
Kitchen

THE MAY FAIR EDITION

Charbonnel et Walker Afternoon Tea

Available from 12pm – 5pm

In collaboration with master chocolatiers Charbonnel et Walker, we are delighted to present our signature afternoon tea at May Fair Kitchen.

*Charbonnel et Walker Afternoon Tea £35 with
Blood Orange & Pomegranate Royale £45
Solerno blood orange liqueur; Pama and
Moët & Chandon Brut Impérial*



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
- Cucumber with mint cream cheese on rosemary and sea salt focaccia

Scones and preserves

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

Patisseries

- Tiramisu with Charbonnel et Walker chocolate shavings
- Flourless Charbonnel et Walker chocolate and orange cake
- Sugar-coated doughnuts with Charbonnel et Walker chocolate sauce

Champagne	150ml	Btl
Brut		
Moët & Chandon Brut Impérial NV	15	72
Pol Roger White Foil Brut NV	19	90
Ruinart Blanc de Blancs NV		120
Dom Pérignon Brut Vintage 2009		250

Rosé

Moët & Chandon Rosé Impérial NV	20	95
Billecart-Salmon Brut Rosé NV	21	110
Laurent-Perrier Cuvée Rosé NV		115
Dom Pérignon Brut Rosé Vintage 2004/05		475

Charbonnel et Walker
Pink Marc de
Champagne Truffles
Charbonnel et Walker
Dusted Milk Sea Salt
Caramel Truffles

Loose Leaf Tea
Selection

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

Coffee Selection

Filter coffee
Latte
Decaffeinated
Macchiato
Espresso
Mocha
Cappuccino
Double espresso
Hot chocolate

THE MAY FAIR EDITION

Charbonnel et Walker Vegetarian Afternoon Tea

Available from 12pm – 5pm

In collaboration with master chocolatiers Charbonnel et Walker, we are delighted to present our signature afternoon tea at May Fair Kitchen.

*Charbonnel et Walker Afternoon Tea £35 with
Blood Orange & Pomegranate Royale £45
Solerno blood orange liqueur; Pama and
Moët & Chandon Brut Impérial*



A selection of homemade finger sandwiches on artisan bread

- Crushed avocado with chilli and lime on sour cherry bread
- Cheddar cheese and red onion on brioche
- Truffle and lemon egg mayonnaise on potato and rosemary bread
- Robata-grilled courgette with basil pesto on sourdough
- Cucumber with mint cream cheese on rosemary and sea salt focaccia

Scones and preserves

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

Pâtisseries

- Tiramisu with Charbonnel et Walker chocolate shavings
- Flourless Charbonnel et Walker chocolate and orange cake
- Sugar-coated doughnuts with Charbonnel et Walker chocolate sauce

Champagne	150ml	Btl
Brut		
Moët & Chandon Brut Impérial NV	15	72
Pol Roger White Foil Brut NV	19	90
Ruinart Blanc de Blancs NV		120
Dom Pérignon Brut Vintage 2009		250

Rosé

Moët & Chandon Rosé Impérial NV	20	95
Billecart-Salmon Brut Rosé NV	21	110
Laurent-Perrier Cuvée Rosé NV		115
Dom Pérignon Brut Rosé Vintage 2004/05		475

Charbonnel et Walker
Pink Marc de
Champagne Truffles
Charbonnel et Walker
Dusted Milk Sea Salt
Caramel Truffles

Loose Leaf Tea
Selection

- English Breakfast
- Jasmine
- Earl Grey
- Fresh mint and lemon
- Green Sencha
- Rosehip and hibiscus

Coffee Selection

- Filter coffee
- Latte
- Decaffeinated
- Macchiato
- Espresso
- Mocha
- Cappuccino
- Double espresso
- Hot chocolate

THE MAY FAIR EDITION

Charbonnel et Walker Gluten-Free Afternoon Tea

Available from 12pm – 5pm

In collaboration with master chocolatiers Charbonnel et Walker, we are delighted to present our signature afternoon tea at May Fair Kitchen.

*Charbonnel et Walker Afternoon Tea £35 with
Blood Orange & Pomegranate Royale £45
Solerno blood orange liqueur; Pama and
Moët & Chandon Brut Impérial*



- A selection of homemade finger sandwiches on artisan bread**
- Smoked salmon and cream cheese on rye
 - Rare roast beef with horseradish mayonnaise and baby watercress on seeded bread
 - Organic lemon-roasted corn-fed chicken with truffle mayonnaise on white tin loaf
 - Robata-grilled courgette with basil pesto on white tin loaf
 - Cucumber with mint cream cheese on white tin loaf

- Scones and preserves**
- Plain and sultana scones
 - Cornish clotted cream
 - Our strawberry and vanilla preserve

- Patisseries**
- Gluten-free sea salt caramel and chocolate brownie
 - Flourless Charbonnel et Walker chocolate and orange cake
 - Raspberry and almond cake

Champagne	150ml	Btl
Brut		
Moët & Chandon Brut Impérial NV	15	72
Pol Roger White Foil Brut NV	19	90
Ruinart Blanc de Blancs NV		120
Dom Pérignon Brut Vintage 2009		250

Rosé		
Moët & Chandon Rosé Impérial NV	20	95
Billecart-Salmon Brut Rosé NV	21	110
Laurent-Perrier Cuvée Rosé NV		115
Dom Pérignon Brut Rosé Vintage 2004/05		475

**Charbonnel et Walker
Pink Marc de
Champagne Truffles
Charbonnel et Walker
Dusted Milk Sea Salt
Caramel Truffles**

- Loose Leaf Tea
Selection**
- English Breakfast
 - Jasmine
 - Earl Grey
 - Fresh mint and lemon
 - Green Sencha
 - Rosehip and hibiscus

- Coffee Selection**
- Filter coffee
 - Latte
 - Decaffeinated
 - Macchiato
 - Espresso
 - Mocha
 - Cappuccino
 - Double espresso
 - Hot chocolate

THE MAY FAIR EDITION

Vegan Afternoon Tea

Available from 12pm – 5pm

We are delighted to present our signature afternoon tea at May Fair Kitchen.

Afternoon Tea £35
with
Blood Orange & Pomegranate Royale £45
Solerno blood orange liqueur, Pama and
Moët & Chandon Brut Impérial



A selection of homemade finger sandwiches on artisan bread

- Crushed avocado with chilli and lime
- Cucumber and sun blushed tomato
- Vegan cheese and onion
- Roasted pepper and olive
- Robata grilled courgette with basil pesto

Scones and preserves

- Golden raisin scones
- Our strawberry and vanilla preserve

Patisseries

- Victoria sponge
- Mango and chocolate tart
- Raspberry shortbread
- Dark chocolate brownie
- Apricot and date oat cake

Loose Leaf Tea Selection

- English Breakfast
- Jasmine
- Earl Grey
- Fresh mint and lemon
- Green Sencha
- Rosehip and hibiscus

Coffee Selection

- Filter coffee
- Latte
- Decaffeinated
- Macchiato
- Espresso
- Mocha
- Cappuccino
- Double espresso
- Hot chocolate

Champagne	150ml	Btl
Brut		
Moët & Chandon Brut Impérial NV	15	72
Pol Roger White Foil Brut NV	19	90
Ruinart Blanc de Blancs NV		120
Dom Pérignon Brut Vintage 2009		250

Rosé		
Moët & Chandon Rosé Impérial NV	20	95
Billecart-Salmon Brut Rosé NV	21	110
Laurent-Perrier Cuvée Rosé NV		115
Dom Pérignon Brut Rosé Vintage 2004/05		475



Monmouth
Kitchen

THE MONMOUTH EDITION

Charbonnel et Walker Afternoon Tea

Available from 12pm – 5pm

In collaboration with master chocolatiers Charbonnel et Walker, we are delighted to present our signature afternoon tea at Monmouth Kitchen.

*Charbonnel et Walker Afternoon Tea £30 with
Pisco & Passion Fruit Royale £40
BarSol Quebranta pisco, passion fruit purée
and Moët & Chandon Brut Impérial*



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
- Cucumber with mint cream cheese on rosemary and sea salt focaccia

Scones and preserves

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

Patisseries

- Coffee brûlée, chocolate cacao and mascarpone amaretto crème
- Flourless Charbonnel et Walker chocolate and orange cake
- Sugar-coated doughnuts with Charbonnel et Walker chocolate sauce

Charbonnel et Walker
Pink Marc de
Champagne Truffles
Charbonnel et Walker
Dusted Milk Sea Salt
Caramel Truffles

Loose Leaf Tea
Selection

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

Coffee Selection

Filter coffee
Latte
Decaffeinated
Macchiato
Espresso
Mocha
Cappuccino
Double espresso
Hot chocolate

Champagne	150ml	Btl
Moët & Chandon Brut Impérial NV	14	68
Veuve Clicquot Yellow Label Brut NV		85
Moët & Chandon Rosé Impérial NV	18	88
Laurent-Perrier Cuvée Rosé NV		110

Sparkling Wine

Prosecco Extra Dry, Fantinel NV	8.5	40
Chandon Rosé NV	11	50

THE MONMOUTH EDITION

Charbonnel et Walker Vegetarian Afternoon Tea

Available from 12pm – 5pm

In collaboration with master chocolatiers Charbonnel et Walker, we are delighted to present our signature afternoon tea at Monmouth Kitchen.

*Charbonnel et Walker Afternoon Tea £30 with
Pisco & Passion Fruit Royale £40
BarSol Quebranta pisco, passion fruit purée
and Moët & Chandon Brut Impérial*



A selection of homemade finger sandwiches on artisan bread

- Crushed avocado with chilli and lime on sour cherry bread
- Cheddar cheese and red onion on brioche
- Truffle and lemon egg mayonnaise on potato and rosemary bread
- Robata-grilled courgette with basil pesto on sourdough
- Cucumber with mint cream cheese on rosemary and sea salt focaccia

Scones and preserves

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

Patisseries

- Coffee brûlée, chocolate cacao and mascarpone amaretto crème
- Flourless Charbonnel et Walker chocolate and orange cake
- Sugar-coated doughnuts with Charbonnel et Walker chocolate sauce

Charbonnel et Walker
Pink Marc de
Champagne Truffles
Charbonnel et Walker
Dusted Milk Sea Salt
Caramel Truffles

Loose Leaf Tea
Selection

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

Coffee Selection

Filter coffee
Latte
Decaffeinated
Macchiato
Espresso
Mocha
Cappuccino
Double espresso
Hot chocolate

Champagne	150ml	Btl
Moët & Chandon Brut Impérial NV	14	68
Veuve Clicquot Yellow Label Brut NV		85
Moët & Chandon Rosé Impérial NV	18	88
Laurent-Perrier Cuvée Rosé NV		110

Sparkling Wine

Prosecco Extra Dry, Fantinel NV	8.5	40
Chandon Rosé NV	11	50

THE MONMOUTH EDITION

Charbonnel et Walker Gluten-Free Afternoon Tea

Available from 12pm – 5pm

In collaboration with master chocolatiers Charbonnel et Walker, we are delighted to present our signature afternoon tea at Monmouth Kitchen.

*Charbonnel et Walker Afternoon Tea £30 with
Pisco & Passion Fruit Royale £40
BarSol Quebranta pisco, passion fruit purée
and Moët & Chandon Brut Impérial*



A selection of homemade finger sandwiches on artisan bread

- Smoked salmon and cream cheese on rye
- Rare roast beef with horseradish mayonnaise and baby watercress on seeded bread
- Organic lemon-roasted corn-fed chicken with truffle mayonnaise on white tin loaf
- Robata-grilled courgette with basil pesto on white tin loaf
- Cucumber with mint cream cheese on white tin loaf

Scones and preserves

- Plain and sultana scones
- Cornish clotted cream
- Our strawberry and vanilla preserve

Patisseries

- Gluten-free sea salt caramel and chocolate brownie
- Flourless Charbonnel et Walker chocolate and orange cake
- Raspberry and almond cake

Charbonnel et Walker
Pink Marc de
Champagne Truffles
Charbonnel et Walker
Dusted Milk Sea Salt
Caramel Truffles

Loose Leaf Tea
Selection

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

Coffee Selection

Filter coffee
Latte
Decaffeinated
Macchiato
Espresso
Mocha
Cappuccino
Double espresso
Hot chocolate

Champagne	150ml	Btl
Moët & Chandon Brut Impérial NV	14	68
Veuve Clicquot Yellow Label Brut NV		85
Moët & Chandon Rosé Impérial NV	18	88
Laurent-Perrier Cuvée Rosé NV		110

Sparkling Wine

Prosecco Extra Dry, Fantinel NV	8.5	40
Chandon Rosé NV	11	50

THE MONMOUTH EDITION

Vegan Afternoon Tea

Available from 12pm – 5pm

We are delighted to present our signature afternoon tea at Monmouth Kitchen.

Afternoon Tea £30
with
Pisco & Passion Fruit Royale £40
BarSol Quebranta pisco, passion fruit purée
and Moët & Chandon Brut Impérial



A selection of homemade finger sandwiches on artisan bread

- Crushed avocado with chilli and lime
- Cucumber and sun blushed tomato
- Vegan cheese and onion
- Roasted pepper and olive
- Robata grilled courgette with basil pesto

Scones and preserves

- Golden raisin scones
- Our strawberry and vanilla preserve

Patisseries

- Victoria sponge
- Mango and chocolate tart
- Raspberry shortbread
- Dark chocolate brownie
- Apricot and date oat cake

Loose Leaf Tea Selection

- English Breakfast
- Jasmine
- Earl Grey
- Fresh mint and lemon
- Green Sencha
- Rosehip and hibiscus

Coffee Selection

- Filter coffee
- Latte
- Decaffeinated
- Macchiato
- Espresso
- Mocha
- Cappuccino
- Double espresso
- Hot chocolate

Champagne	150ml	Btl
Moët & Chandon Brut Impérial NV	14	68
Veuve Clicquot Yellow Label Brut NV		85
Moët & Chandon Rosé Impérial NV	18	88
Laurent-Perrier Cuvée Rosé NV		110

Sparkling Wine

Prosecco Extra Dry, Fantinel NV	8.5	40
Chandon Rosé NV	11	50



Leicester
Square
Kitchen

THE LEICESTER SQUARE EDITION

Charbonnel et Walker Afternoon Tea

Available from 12pm – 5pm

In collaboration with master chocolatiers Charbonnel et Walker, we are delighted to present our signature afternoon tea at Leicester Square Kitchen.

*Charbonnel et Walker Afternoon Tea £30 with
Guava & Hibiscus Royale £40
Guava, hibiscus and Moët & Chandon
Brut Impérial*



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
- Cucumber with mint cream cheese on rosemary and sea salt focaccia

Scones and preserves

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

Patisseries

- Coconut mousse, lime sponge and guava purée and mango coulis
- Flourless Charbonnel et Walker chocolate and orange cake
- Sugar-coated doughnuts with Charbonnel et Walker chocolate sauce

Charbonnel et Walker
Pink Marc de
Champagne Truffles
Charbonnel et Walker
Dusted Milk Sea Salt
Caramel Truffles

Loose Leaf Tea
Selection

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

Coffee Selection

Filter coffee
Latte
Decaffeinated
Macchiato
Espresso
Mocha
Cappuccino
Double espresso
Hot chocolate

Champagne	150ml	Btl
Moët & Chandon Brut Impérial NV	14	68
Veuve Clicquot Yellow Label Brut NV		85
Moët & Chandon Rosé Impérial NV	18	88
Laurent-Perrier Cuvée Rosé NV		110

Sparkling Wine

Prosecco Extra Dry, Fantinel NV	8.5	40
Chandon Rosé NV	11	50

THE LEICESTER SQUARE EDITION

Charbonnel et Walker Vegetarian Afternoon Tea

Available from 12pm – 5pm

In collaboration with master chocolatiers Charbonnel et Walker, we are delighted to present our signature afternoon tea at Leicester Square Kitchen.

*Charbonnel et Walker Afternoon Tea £30 with
Guava & Hibiscus Royale £40
Guava, hibiscus and Moët & Chandon
Brut Impérial*



A selection of homemade finger sandwiches on artisan bread

- Crushed avocado with chilli and lime on sour cherry bread
- Cheddar cheese and red onion on brioche
- Truffle and lemon egg mayonnaise on potato and rosemary bread
- Robata-grilled courgette with basil pesto on sourdough
- Cucumber with mint cream cheese on rosemary and sea salt focaccia

Scones and preserves

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

Patisseries

- Avocado mousse with pistachio and chocolate soil
- Flourless Charbonnel et Walker chocolate and orange cake
- Sugar-coated doughnuts with Charbonnel et Walker chocolate sauce

Charbonnel et Walker
Pink Marc de
Champagne Truffles
Charbonnel et Walker
Dusted Milk Sea Salt
Caramel Truffles

Loose Leaf Tea
Selection

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

Coffee Selection

Filter coffee
Latte
Decaffeinated
Macchiato
Espresso
Mocha
Cappuccino
Double espresso
Hot chocolate

Champagne	150ml	Btl
Moët & Chandon Brut Impérial NV	14	68
Veuve Clicquot Yellow Label Brut NV		85
Moët & Chandon Rosé Impérial NV	18	88
Laurent-Perrier Cuvée Rosé NV		110

Sparkling Wine

Prosecco Extra Dry, Fantinel NV	8.5	40
Chandon Rosé NV	11	50

THE LEICESTER SQUARE EDITION

Charbonnel et Walker Gluten-Free Afternoon Tea

Available from 12pm – 5pm

In collaboration with master chocolatiers Charbonnel et Walker, we are delighted to present our signature afternoon tea at Leicester Square Kitchen.

*Charbonnel et Walker Afternoon Tea £30 with
Guava & Hibiscus Royale £40
Guava, hibiscus and Moët & Chandon
Brut Impérial*



- A selection of homemade finger sandwiches on artisan bread
- Smoked salmon and cream cheese on rye
 - Rare roast beef with horseradish mayonnaise and baby watercress on seeded bread
 - Organic lemon-roasted corn-fed chicken with truffle mayonnaise on white tin loaf
 - Robata-grilled courgette with basil pesto on white tin loaf
 - Cucumber with mint cream cheese on white tin loaf

- Scones and preserves
- Plain and sultana scones
 - Cornish clotted cream
 - Our strawberry and vanilla preserve

- Patisseries
- Gluten-free sea salt caramel and chocolate brownie
 - Flourless Charbonnel et Walker chocolate and orange cake
 - Raspberry and almond cake

Charbonnel et Walker
Pink Marc de
Champagne Truffles
Charbonnel et Walker
Dusted Milk Sea Salt
Caramel Truffles

- Loose Leaf Tea Selection
- English Breakfast
 - Jasmine
 - Earl Grey
 - Fresh mint and lemon
 - Green Sencha
 - Rosehip and hibiscus

- Coffee Selection
- Filter coffee
 - Latte
 - Decaffeinated
 - Macchiato
 - Espresso
 - Mocha
 - Cappuccino
 - Double espresso
 - Hot chocolate

Champagne	150ml	Btl
Moët & Chandon Brut Impérial NV	14	68
Veuve Clicquot Yellow Label Brut NV		85
Moët & Chandon Rosé Impérial NV	18	88
Laurent-Perrier Cuvée Rosé NV		110
Sparkling Wine		
Prosecco Extra Dry, Fantinel NV	8.5	40
Chandon Rosé NV	11	50

THE LEICESTER SQUARE EDITION

Vegan Afternoon Tea

Available from 12pm – 5pm

We are delighted to present our signature afternoon tea at Leicester Square Kitchen.

Afternoon Tea £30
with
Guava & Hibiscus Royale £40
Guava, hibiscus and Moët & Chandon
Brut Impérial

A selection of homemade finger sandwiches on artisan bread

- Crushed avocado with chilli and lime
- Cucumber and sun blushed tomato
- Vegan cheese and onion
- Roasted pepper and olive
- Robata grilled courgette with basil pesto

Scones and preserves

- Golden raisin scones
- Our strawberry and vanilla preserve

Patisseries

- Victoria sponge
- Mango and chocolate tart
- Raspberry shortbread
- Dark chocolate brownie
- Apricot and date oat cake

Loose Leaf Tea Selection

- English Breakfast
- Jasmine
- Earl Grey
- Fresh mint and lemon
- Green Sencha
- Rosehip and hibiscus

Coffee Selection

- Filter coffee
- Latte
- Decaffeinated
- Macchiato
- Espresso
- Mocha
- Cappuccino
- Double espresso
- Hot chocolate



Champagne	150ml	Btl
Moët & Chandon Brut Impérial NV	14	68
Veuve Clicquot Yellow Label Brut NV		85
Moët & Chandon Rosé Impérial NV	18	88
Laurent-Perrier Cuvée Rosé NV		110

Sparkling Wine

Prosecco Extra Dry, Fantinel NV	8.5	40
Chandon Rosé NV	11	50



Bloomsbury
Street
Kitchen

THE BLOOMSBURY EDITION

Charbonnel et Walker Afternoon Tea

Available from 12pm – 5pm

In collaboration with master chocolatiers Charbonnel et Walker, we are delighted to present our signature afternoon tea at Bloomsbury Street Kitchen.

*Charbonnel et Walker Afternoon Tea £30 with
White Peach Royale £40
White peach, rhubarb cordial and
Moët & Chandon Brut Impérial*



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
- Cucumber with mint cream cheese on rosemary and sea salt focaccia

Scones and preserves

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

Patisseries

- Italian meringue and coconut mousse with white rum jelly
- Flourless Charbonnel et Walker chocolate and orange cake
- Sugar-coated doughnuts with Charbonnel et Walker chocolate sauce

Charbonnel et Walker
Pink Marc de
Champagne Truffles
Charbonnel et Walker
Dusted Milk Sea Salt
Caramel Truffles

Loose Leaf Tea
Selection

- English Breakfast
- Jasmine
- Earl Grey
- Fresh mint and lemon
- Green Sencha
- Rosehip and hibiscus

Coffee Selection

- Filter coffee
- Latte
- Decaffeinated
- Macchiato
- Espresso
- Mocha
- Cappuccino
- Double espresso
- Hot chocolate

Champagne	150ml	Btl
Moët & Chandon Brut Impérial NV	14	68
Veuve Clicquot Yellow Label Brut NV		85
Moët & Chandon Rosé Impérial NV	18	88
Laurent-Perrier Cuvée Rosé NV		110

Sparkling Wine

Prosecco Extra Dry, Fantinel NV	8.5	40
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THE BLOOMSBURY EDITION

Charbonnel et Walker Vegetarian Afternoon Tea

Available from 12pm – 5pm

In collaboration with master chocolatiers Charbonnel et Walker, we are delighted to present our signature afternoon tea at Bloomsbury Street Kitchen.

*Charbonnel et Walker Afternoon Tea £30 with
White Peach Royale £40
White peach, rhubarb cordial and
Moët & Chandon Brut Impérial*



A selection of homemade finger sandwiches on artisan bread

- Crushed avocado with chilli and lime on sour cherry bread
- Cheddar cheese and red onion on brioche
- Truffle and lemon egg mayonnaise on potato and rosemary bread
- Robata-grilled courgette with basil pesto on sourdough
- Cucumber with mint cream cheese on rosemary and sea salt focaccia

Scones and preserves

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

Patisseries

- Tiramisu with Charbonnel et Walker chocolate shavings
- Flourless Charbonnel et Walker chocolate and orange cake
- Sugar-coated doughnuts with Charbonnel et Walker chocolate sauce

Charbonnel et Walker
Pink Marc de
Champagne Truffles
Charbonnel et Walker
Dusted Milk Sea Salt
Caramel Truffles

Loose Leaf Tea
Selection

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

Coffee Selection

Filter coffee
Latte
Decaffeinated
Macchiato
Espresso
Mocha
Cappuccino
Double espresso
Hot chocolate

Champagne	150ml	Btl
Moët & Chandon Brut Impérial NV	14	68
Veuve Clicquot Yellow Label Brut NV		85
Moët & Chandon Rosé Impérial NV	18	88
Laurent-Perrier Cuvée Rosé NV		110

Sparkling Wine

Prosecco Extra Dry, Fantinel NV	8.5	40
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THE BLOOMSBURY EDITION
Charbonnel et Walker Gluten-Free Afternoon Tea

Available from 12pm – 5pm

In collaboration with master chocolatiers Charbonnel et Walker, we are delighted to present our signature afternoon tea at Bloomsbury Street Kitchen.

*Charbonnel et Walker Afternoon Tea £30 with
White Peach Royale £40
White peach, rhubarb cordial and
Moët & Chandon Brut Impérial*



- A selection of homemade finger sandwiches on artisan bread
- Smoked salmon and cream cheese on rye
 - Rare roast beef with horseradish mayonnaise and baby watercress on seeded bread
 - Organic lemon-roasted corn-fed chicken with truffle mayonnaise on white tin loaf
 - Robata-grilled courgette with basil pesto on white tin loaf
 - Cucumber with mint cream cheese on white tin loaf

- Scones and preserves
- Plain and sultana scones
 - Cornish clotted cream
 - Our strawberry and vanilla preserve

- Patisseries
- Gluten-free sea salt caramel and chocolate brownie
 - Flourless Charbonnel et Walker chocolate and orange cake
 - Raspberry and almond cake

Charbonnel et Walker
Pink Marc de
Champagne Truffles
Charbonnel et Walker
Dusted Milk Sea Salt
Caramel Truffles

- Loose Leaf Tea Selection
- English Breakfast
 - Jasmine
 - Earl Grey
 - Fresh mint and lemon
 - Green Sencha
 - Rosehip and hibiscus

- Coffee Selection
- Filter coffee
 - Latte
 - Decaffeinated
 - Macchiato
 - Espresso
 - Mocha
 - Cappuccino
 - Double espresso
 - Hot chocolate

Champagne	150ml	Btl
Moët & Chandon Brut Impérial NV	14	68
Veuve Clicquot Yellow Label Brut NV		85
Moët & Chandon Rosé Impérial NV	18	88
Laurent-Perrier Cuvée Rosé NV		110

Sparkling Wine		
Prosecco Extra Dry, Fantinel NV	8.5	40

THE BLOOMSBURY EDITION

Vegan Afternoon Tea

Available from 12pm – 5pm

We are delighted to present our signature afternoon tea at Bloomsbury Street Kitchen.

Afternoon Tea £30
with
White Peach Royale £40
White peach, rhubarb cordial and
Moët & Chandon Brut Impérial

A selection of homemade finger sandwiches on artisan bread

- Crushed avocado with chilli and lime
- Cucumber and sun blushed tomato
- Vegan cheese and onion
- Roasted pepper and olive
- Robata grilled courgette with basil pesto

Scones and preserves

- Golden raisin scones
- Our strawberry and vanilla preserve

Patisseries

- Victoria sponge
- Mango and chocolate tart
- Raspberry shortbread
- Dark chocolate brownie
- Apricot and date oat cake

Loose Leaf Tea Selection

- English Breakfast
- Jasmine
- Earl Grey
- Fresh mint and lemon
- Green Sencha
- Rosehip and hibiscus

Coffee Selection

- Filter coffee
- Latte
- Decaffeinated
- Macchiato
- Espresso
- Mocha
- Cappuccino
- Double espresso
- Hot chocolate



Champagne	150ml	Btl
Moët & Chandon Brut Impérial NV	14	68
Veuve Clicquot Yellow Label Brut NV		85
Moët & Chandon Rosé Impérial NV	18	88
Laurent-Perrier Cuvée Rosé NV		110

Sparkling Wine

Prosecco Extra Dry, Fantinel NV	8.5	40
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Thank you