

THE MAY FAIR EDITION

Charbonnel et Walker Vegetarian Afternoon Tea

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

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



May Fair
Kitchen