THE MAY FAIR EDITION Charbonnel et Walker 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 Cointreau blood orange liqueur, Pama and Moët & Chandon Brut Impérial

A selection of homemade finger sandwiches on artisan bread

- Smoked salmon and cream cheese on basil-and-spinach-infused bread
- Rare roast beef with horseradish mayonnaise and baby watercress on brioche
- Organic lemon-roasted corn-fed chicken with truffle mayonnaise on organic white 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

1000		
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

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

Filter coffee Decaffeinated Macchiato Espresso Mocha Cappuccino Double espresso Hot chocolate

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. A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT.

