



## *J'adore le Gâteau*

Our new Afternoon Tea has a touch of *je ne sais quoi* and that's because our Pastry Chefs have created a little French twist on the British classic to celebrate our old allies in style.

A cheeky little onion soup, a perfectly puffed-up éclair and of course a touch of the iconic French cognac Courvoisier added to a light and fluffy sponge.

*So, relax, enjoy and have a 'Foie de Vivre' whilst tucking in...*





# HMH

## *Sandwiches*

pastrami & mustard  
smoked salmon & crème fraîche



## *Savouries*

croque monsieur croissant  
duck l'orange bon bon  
French onion soup, Gruyère crouton



## *Sweets*

lemon & lavender scone  
raspberry éclair  
gâteau opéra  
peaches & cream macaron  
Courvoisier & orange friand



enjoy unlimited French cafetiere coffee or pot of tea.



*Indulge in a little glass of something special.*

### **BY GLASS**

Prosecco, Cecilia Beretta, Treviso, Italy	£9
Laurent Perrier, Brut, Champagne, France	£15
Roku Gin & Tonic with a choice of seasonal essence	£9
Signature Cocktail – Lime Sherbet Punch Chopin Vodka, Koko Kanu Rum, Midori watermelon liquor, lime sherbet syrup, pineapple & orange juices	£14
Gala Courvoisier VS, Fever Tree Sicilian Lemonade	£8
Old Cuban Flor de Cana 7yr Rum, lime juice, sugar syrup, mint, Prosecco top up	£14
Signature Mocktail – Solero raspberries, blackberries, sugar syrup, lime juice, ginger beer, apple & cranberry juice, passion fruit & raspberry puree	£5.50

### **BY BOTTLE**

Prosecco, Cecilia Beretta, Treviso, Italy	£40
Laurent Perrier, Rosé, NV	£120
Freda Rosé, Cecilia Beretta Veneto, Italy	£40
Ana Sauvignon Blanc, Eradus, Marlborough, New Zealand	£40
Chardonnay, Ruca Malen, Mendoza, Argentina	£50



If you have any food allergens  
or intolerances, please inform a member of  
staff about your requirements.

