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*the*  
*Gallery*

AFTERNOON  
TEA

# the Gallery

## AFTERNOON TEA

### SAVOURY

#### Canapés

Brioche with hot smoked salmon pâté, egg mayo vol-au vent

#### Finger sandwiches

Cucumber & crowdie, Ayrshire ham & mustard, emmental & pickle

### SWEET

#### Strawberry cube

Perthshire strawberry mousse, strawberry chocolate glaze

#### Dark chocolate gateau

Chocolate jaconde, araguni 72% crémeux

#### Chamomile tart

Honey cake, lemon curd, white chocolate

#### Carrot cake

Areated citrus crème fraîche

### Scones

#### Fruit and plain scones

Served with clotted cream and Scottish preserves

All of our bread, cakes, and desserts are lovingly baked fresh  
in our kitchen by our talented pastry chefs.

Traditional Afternoon Tea | £40

Champagne Afternoon Tea | £50

If you have any concerns regarding food allergens, please ask a member of our  
team and you will be provided with detailed information on each dish.

Please note: A discretionary service charge of 10% has been added to your bill.

## TEA SELECTION

A carefully curated selection of the finest teas by Ronnefeldt. From rich and malty black teas to delicate green and floral infusions, each cup is a moment to savour.

### BLACK TEA

#### Classic English tea

A time-honoured blend of the finest teas from Ceylon, India, and Kenya. Bold and aromatic, this rich infusion is best enjoyed with milk and sugar for a true taste of tradition.

#### Splendid Earl Grey

A refined black tea delicately scented with bergamot, offering a sophisticated balance of citrus and floral notes. A timeless classic with an elegant aroma.

#### Assam whisky cream

A bold Assam tea with warm notes of whiskey and cocoa. Malty and rich, this indulgent blend delivers a smooth, velvety depth with a whisper of sweetness.

#### Rose tea with petals

A delicate pairing of fine black and green teas infused with fragrant rose petals and a hint of jasmine. Floral, balanced, and beautifully aromatic.

### GREEN TEA

#### Superior Gyoruro (Japan)

An exquisite Japanese green tea, shaded before harvest to enhance its signature umami-rich flavour. Smooth, vibrant, and naturally sweet—a connoisseur's delight.

#### Morgentau

A bright and refreshing Sencha, blended with mango, citrus, and delicate flower petals. A lively infusion with a subtle tropical sweetness.

### WHITE TEA

#### White mango dream

A gentle and fragrant white Pai Mu Tan tea, infused with ripe mango and a hint of bergamot. Soft, floral, and low in tannins, for a light yet indulgent cup.

### OOLONG TEA

#### Almond Oolong

Smooth and aromatic, this premium oolong is enriched with creamy almond notes for a velvety, nutty infusion. A beautifully balanced tea with a lingering sweetness.

### INFUSIONS (Caffeine-free)

#### Herbs & ginger (Herbal)

A warming blend of Ayurvedic herbs, soothing chamomile, lemongrass, and refreshing peppermint. The gentle spice of ginger adds a comforting finish.

#### Sweet Nana (Herbal)

A naturally sweet and aromatic infusion of curled mint leaves. Fresh, vibrant, and beautifully refreshing.

#### Granny's garden (Fruit)

A luscious blend of tart rhubarb and creamy vanilla, balanced with juicy mango and apple. A taste of nostalgia, reminiscent of a country garden in bloom.

#### Fruits of paradise (Honeybush)

A naturally sweet honeybush tea infused with the tropical notes of jackfruit, mango, pineapple, and papaya. A sun-kissed escape in every sip.

