

Vegetarian Afternoon Tea

SANDWICHES

Cheddar, onion jam, grape mustard butter

Chestnut stuffing, parsnip and cranberry

Cucumber, citrus cream cheese, watercress

Roast pepper, horseradish mayonnaise, tomato, cos lettuce

Clement's free range egg salad

BAKERY

Christmas cake

Mince pies

Mulled fruit scones

Gingerbread men

PATISSERIE

Winterberry crèmeux

Almond and spiced apple panna cotta

Ginger and clementine cake

Please advise your server of any food allergies. We cannot guarantee that our dishes will be completely allergen free. A discretionary service charge of 10% will be added to your bill.

Vegan Afternoon Tea

SANDWICHES

Cheddar, onion jam, grape mustard butter

Chestnut stuffing, parsnip and cranberry

Cucumber, citrus cream cheese, watercress

Roast pepper, horseradish mayonnaise, tomato, cos lettuce

Roasted artichoke, sundried tomato

BAKERY

Christmas cake

Mince pies

Mulled fruit scones

Gingerbread men

PATISSERIE

Winterberry crèmeux

Almond and spiced apple panna cotta

Ginger and clementine cake

We source a range of dairy and cheese alternatives suitable for vegans.
Please advise your server of any food allergies. We cannot guarantee that our dishes will be completely allergen free. A discretionary service charge of 10% will be added to your bill.

Nut Alternative Afternoon Tea

SANDWICHES

Honey and clove roast gammon, grape mustard butter

Turkey, chestnut stuffing and cranberry

Ewing's smoked salmon, cucumber, citrus cream cheese

Beef pastrami, horseradish mayonnaise, tomato, cos lettuce

Clement's free range egg salad

BAKERY

Christmas cake

Mince pies

Mulled fruit scones

Gingerbread men

PATISSERIE

Winterberry cheesecake

Valrhona Opalys and kalamansi yule log

Black Forest, Valrhona Manjari crèmeux

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Gluten Alternative Afternoon Tea

SANDWICHES

Honey and clove roast gammon, grape mustard butter

Turkey, chestnut stuffing and cranberry

Ewing's smoked salmon, cucumber, citrus cream cheese

Beef pastrami, horseradish mayonnaise, tomato, cos lettuce

Clement's free range egg salad

BAKERY

Christmas cake

Mince pies

Mulled fruit scones

Gingerbread men

PATISSERIE

Winterberry crèmeux

Almond and spiced apple panna cotta

Ginger and clementine cake

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Teas the Season...

BOTANICAL AND HERBAL TEAS

Spiced Citrus

Taste: Warming, citrus, rich.
A harmonious comforting blend perfect for chilly afternoons in cosy surroundings.

Poached Pear

Taste: Sweet, fruity, smooth
Delicate flavours of pear and apple balanced with festive warmth.
Sweet, warming and good for the soul!

Mince Pie

Taste: Rich, spiced, light.
A delicious fruit-filled tea rich with fig, cinnamon and orange flavours blended with a great Ceylon tea.

Organic Whole Peppermint

Taste: Tingling, fresh, aromatic.
Whole peppermint for a purifying and awakening cup.

BLACK TEAS

Merchant Signature Blend

Taste: Full-flavoured, brisk, punchy.
An East African, whole leaf classic all day blend.

Earl Grey Blue Flower

Taste: Rounded, delicate, citrus.
Sicilian bergamot gently blended with black tea and stunning blue cornflowers.

Darjeeling Second Flush

Taste: Sweet, floral, honeyed.
A Himalayan second flush grade FTGFOP1 - the champagne of Indian tea.

GREEN AND OOLONG TEAS

Organic Green Tea Sencha

Taste: Light, sweet, fresh.
A needle - like leaf which is steamed to keep the freshness in.

Green Tea Ginseng

Taste: Refreshing,
ginger-warmth, sweet.
China green tea smoothness complimented by ginseng and pineapple.

Oolong Orange Blossom

Taste: Malty, marmalade, toasty.
A rolled jade oolong with a sweet and toasted character.

Coffee Selection

Pot of Filter Coffee

Americano
Espresso

Merchant Tea Caddy

15.00