

SAVAGE TEA

Savoury

Beetroot cured salmon, smoked soft cheese, confit lemon, caper berries

Sweet potato sliders, coriander yoghurt, spicy peanut crumb, red onions (v)

Rare roast beef and wasabi remoulade

Smoked chicken, Korean ketchup, taco, spring onions, chillies, sesame seeds

Savage scones

strawberry jam | clotted cream

Never say never

Black tea choux

Cherry and coconut lamington

Dark chocolate crèmeux sphere

– 30pp

– 35pp

To include a glass of Ayala Brut Majeur Champagne

TEA

Dammann frères loose leaf tea

Strong Breakfast | Earl Grey Yin Zhen

“Coquelicot Gourmand” Poppy Almond & Cherry Black

Tea Green Tea Chinese Gunpowder | Jasmine Pearl

Green Tea with Fruit L'Oriental

Camomile Flowers | “Fiji” Lemon Grass, Lime and Ginger

“Nuit D'ete” Summer Night Red Fruit Infusion

Fresh Mint | Decaf Ceylon

G&TEA

QUINTESSENTIALLY SAVAGE – 16

Hendrick's gin, sweet vermouth, lime juice, sugar syrup,
Champagne foam

FORBIDDEN FRUIT – 16

Hendrick's gin, apricot brandy, amaretto, lemon juice
sugar syrup, grapefruit bitters

TWISTED LADY – 35

(Sharing cocktail for four)

Hendrick's gin, lemon juice, elderflower cordial
rose liqueur, Ayala champagne

CHAMPAGNE

Bottle / 125 ml

AYALA BRUT MAJEUR – 70 / 14

AYALA MAJEUR ROSÉ – 80 / 16

BOLLINGER SPECIAL CUVÉE – 110

BOLLINGER ROSÉ – 120

BOLLINGER LA GRANDE ANNÉE – 275

SPARKLING

Bottle / 125 ml

CODORNÍU SELECCIÓN RAVENTÓS BRUT, CAVA – 49 / 9

COLINAS BRUT NATURE, PORTUGAL – 65 / 11