

TALE AS OLD AS TIME AFTERNOON TEA



Savouries

Bite size venison pie*

Beef ragu & saffron arancini *lemon crème fraîche*

Cheese soufflé *roscoff onion pissaladière*

A selection of sandwiches

Potted Argyle smoked salmon & crème fraîche

Roast Devon Red chicken with cranberry

Cucumber & cream cheese

Egg mayonnaise & cress

Sweets

Vanilla & gold jelly

‘Try the grey stuff’ *white chocolate mousse*

Chocolate clock tart *chocolate ganache*

Spiced snowball macaron *coconut & chocolate*

Speculoos dress *marzipan*

Marie’s sweet brioche baguette

Apricot preserve & chocolate pot



£42 per person

All enjoyed with a selection of Rare Teas

Enjoy a glass of Perrier-Jouët Grand Brut NV Champagne
for only £12.50

* Game may contain shot. Some of our menu may contain nuts, seeds & other allergens - for further details please ask your server. Includes 20% VAT. A discretionary service charge of 12.5% will be added to your bill.

AFTERNOON TEA COCKTAILS

KENSINGTON CHAMPAGNE COCKTAIL

Calvados, sugar cube, rhubarb bitters, Champagne

14

BELLINI

Peach purée, Prosecco, physalis

14

VA VO VOOM

Stolichnaya Vanilla, pineapple juice, strawberry purée, Champagne

14

KENSINGTON TEAS

Choosing the correct teas is vital to delivering our popular Afternoon Tea. The Rare Tea Company is an independent tea company based in London. Founded in 2004 by Henrietta Lovell it sources and supplies the world's best tea. Henrietta travels the world seeking out tea-gardens crafting the most delicious leaves, buying directly from the farmers. By sourcing direct from the farms, she is able to secure unique harvests and ensure that they are crafted using sustainable practices to benefit both the land and the people who live on it.

Some of their tea is very rare, with only a few kilos produced each year. Others can be grown on a larger scale. All of them are crafted by skilled men and women on independent farms, not industrially processed by large agri-businesses



BLACK TEA

BLACK TEA is crafted to reveal the strongest and deepest flavors. The British Afternoon Tea was developed to complement the rich, dark flavors of these leaves. These black teas have been traditionally hand-crafted in small batches with great care to preserve their wonderful subtleties of flavour.

SINGLE ESTATE ENGLISH BREAKFAST

Satemwa Estate, Shire Highlands, Malawi

Hand-crafted black tea from a small, independent estate in the Shire Highlands. The oldest tea estate in Malawi and still family run. Deep, rich and malty, it has notes of caramel and burnt sugar. Delicious black, becoming sweet and chocolaty with the addition of milk.

EARL GREY

Satemwa Estate, Malawi and Reggio Calabria, Italy

Elegant black tea scented with pure Calabrian bergamot. This is a classic British tea made to exacting standards. A clean and exceptionally bright infusion with exhilarating citrus notes. It can be served with or without milk, or a twist of lemon zest.

CLOUD TEA

LaKysiew Garden, Meghalaya, India

A fragrant black tea from the “Abode of Clouds” high in the cloudy hills between Assam and Darjeeling. Light and floral as a Darjeeling with the rich caramel and malty notes you get from the best Assam. This harvest has exceptional notes of apricot. Best enjoyed without milk.



GREEN TEA

GREEN TEA has as many subtleties of flavour as the finest of wines. Great skill is required to unlock the flavours hidden in the tea leaf often using traditional methods passed down for thousands of years. The best are elegant and exquisite, worlds away from industrially made bitter brews. The handcrafting allows the sweet, fresh, green flavour of the leaves to be maintained.

DRAGONWELL

Hangzhou, Zhejiang Province, China

The most succulent and fragrant of green China Teas. Picked in the early Spring before the first rains, it has a fresh sweetness with rich green vegetal flavours and a subtle notes of hazelnuts.

GENMAICHA

Shizuoka, Japan

Top grade Sencha with organic Japanese toasted brown rice. Unlike other Genmaicha, we use a superior Sencha grown in Shizuoka by Moriuchi san. Rich, vegetal notes of buttery asparagus, with a popcorn like aroma and flavour from the brown rice.

WHITE TEA

WHITE TEA is the least processed of all teas. The young leaves and buds are all picked in spring and simply dried in the warm mountain sunshine. They share very delicate flavours and contain the highest level of antioxidants.

JASMINE SILVER TIP TEA

Fuding, Fujian Province, China

A delicate white tea crafted entirely from spring buds. The tea is not flavoured but carefully scented over six consecutive nights with fresh jasmine flowers. Once the preserve of only the Chinese Imperial family. A deep and heady aroma with a light and gentle flavour.

HERBAL INFUSIONS

(CAFFEINE FREE)

HERBAL TEA is not strictly 'tea' because all tea comes from the leaves of camellia sinensis. They are infusions of the leaves and stems of different herbs. These herbal infusions contain no additives or flavourings and are naturally caffeine-free.

ENGLISH CHAMOMILE

Tregothnan Estate, Cornwall, UK

Grown in a botanical garden on the Tregothnan Estate in Cornwall, these flowers are tenderly picked with delicate blossoms and long stems, which add hay flavours. The aroma is of English summer meadows. These chamomile flowers are extraordinarily sweet, pure and aromatic.

WILD ROOIBOS

Cederberg Mountains, South Africa

The real South African Red Bush. Beyond organic, this Rooibos is harvested completely wild in its indigenous habitat. A richly delicious infusion with deep earthy notes, bright red berries and cedar. Can be beautifully enhanced by the addition of honey or maple syrup and a twist of lemon zest.

MALAWI SPEARMINT

Satemwa Estate, Malawi

The most elegant of mints, these gentle leaves make a remarkably smooth, well rounded infusion. Grown on the rolling, green hills of the Shire Highlands of Malawi; they have a delicate softness while still revealing intense layers of flavour.



TALE AS OLD AS TIME AFTERNOON TEA
VEGETARIAN

Savouries

“Mushroom Duxelle” pie

Cheese onion soufflé

Garden peas arancini *lemon creme fraiche*

A selection of sandwiches

Smoked tomato pesto *rocket*

Grilled courgette *aubergine spread*

Hummus and piquillo peppers

Marinated cucumber

Sweets

Vanilla & gold jelly

‘Try the grey stuff’ *white chocolate mousse*

Chocolate clock tart *chocolate ganache*

Spiced snowball macaron *coconut & chocolate*

Speculoos dress *marzipan*

Marie’s sweet brioche baguette

TALE AS OLD AS TIME AFTERNOON TEA
GLUTEN FREE

Savouries

Quinoa & pomegranate salad

Cheese onion soufflé

Garden peas arancini

A selection of sandwiches - all on gluten free bread

Potted Argyle smoked salmon & crème fraîche

Roast Devon Red chicken with cranberry

Cucumber & cream cheese

Egg mayonnaise & cress

Sweets

Vanilla & gold jelly

Dark chocolate cake (dairy & gluten free)

Chocolate clock tart *chocolate ganache*

Spiced snowball macaron *coconut & chocolate*

Gluten free scones with Clotted cream and strawberry jam