Tapas Style Afternoon Tea

£32.50/pp

Savoury

Smoked mozzarella arancini, green peas, tomato sauce and parmesan.

Choux bun, crab, chives and cream cheese, lemon.

Mini milk bread bun filled with chicken, baby gem lettuce, MAP burger sauce,

Toasted sourdough, bacon & chorizo jam, cherry tomatoes, garlic.

Sourdough baguette, ricotta, Iberico ham, black olive tapenade, parsley.



Sweet

Dessert Shot
Japanese-style milk pannacotta, seasonal berry compote

Rose Cream Choux
Choux, Matcha Namesake, Dehydrated Rose and Raspberry

Chocolate Cake
Courgette chocolate cake, chocolate ganache, sesame tuille

Carrot Cake
Indulgent Carrot Cake with Orange Blossom, White Chocolate

Some of our dishes contain allergens, please ask a member of staff for more details.
A Discretionary Service Charge of 13.5% will be added to your bill.

Champagne	**Glass**	**Bottle**
Autreau-Roualet - Brut Réserve	*£15.50*	*£95.00*
Perrier Jouet Brut NV		*£140.00*
Bollinger NV		*£155.00*
Laurent-Perrier Cuvee Rose Brut		*£180.00*

Bottomless Afternoon Tea

Prosecco Cocktails

Pink Lady
Tequila, lime juice, homemade pink pepper and pomegranate syrup, with a prosecco top.

Milano Torino 2.0
Premium gin, sweet vermouth, Campari, Prosecco

MAP Cocktails

Sunshine in a Glass
Premium gin, rose wine & grapefruit reduction, fresh citrus topped with white peach and jasmine soda.

Jungle Bird 2.0
Dark Rum, Aperol, Lime, Orange Shrub, Top up with Pineapple Almond Soda (Nut Free)

Perfect Passion
Absolut vodka, redberries, passionfruit, citrus.



Curious to upgrade your Afternoon Tea experience to include bottomless cocktails? Speak to a member of staff.