BIRCHALL TEA

Black Teas

VIRUNGA

FARI GREY

Scented pure origin

tea. uniquely made

from African black tea.

blue cornflowers and a

traditional beraamot oil

that adds a distinctive

flavour of citrus with

spicy floral notes.

GREAT RIFT BREAKFAST BLEND

Full bodied breakfast tea with a bright golden colour, sorted from the finest tea gardens across East Africa, from Rwanda through to the Great Rift Valley in Kenya.

VIRUNGA AFTERNOON TEA

Elegant & refreshing, Virunga is a black tea for connoisseurs and its smooth and delicate liquor make it particularly good after lunch or in the afternoon.

GREAT RIFT DECAF

A decaffeinated breakfast tea with an exceptionally bright golden liquor and strong refreshing taste.



EVERY LIFE HAS A FOOD STORY ROSA LEWIS- 'THE QUEEN OF COOKS'

CAMOMILE

A classic herbal tea made from scented flowers and leaves of the wild chamomile plant.

Herbal Teas

LEMONGRASS & GINGER

A classic herbal tea

ginger pieces. The

renowned digestive

lemongrass and spicy

benefits of ginger root

and soothing properties

of lemongrass combine

perfectly to elevate your

mood and revive you when you need a boost.

made with pure

A smooth blend of berries and refreshing hibiscus. A plentiful source of anti oxidants and is naturally caffeine free.

RED BERRY

& FLOWER

PEPPERMINT

A classic herbal tea made from only the finest pure peppermint leaves. Peppermint is traditionally acknowledged to aid digestion and this luxurious single mint infusion is entirely caffeine free.

AFTERNOON TEA

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Green Tea

GREEN TEA

For centuries these teas have been revered across the far east for their therapeutic properties. A rich natural source of anti oxidants which are known to cleanse, detoxify and restore the natural balance.

GREEN TEA & PEACH

A traditional green tea blended with real fruits pieces and marigold flowers. This full flavoured aromatic green tea is a plentiful source of ant oxidants and contains less caffeine than black tea making it a wonderful substitute that can be enjoyed throughout the day.

JASMINE TEA PEARLS

Combining the mild sweetness of Chinese green tea with the soft floral notes of jasmine flowers. A release of intoxicating fragrance of jasmine blossoms and a pale light bodied liquor.



Savoury

CREAM CHEESE truffle & watercress tomato bread

> MUSHROOM PARFAIT parmesan & truffle butter

ATLANTIC PRAWNS prawn bisque butter, iceberg, tomato petals

> TLT parsley butter

Sweets

BROWN BUTTER CANELÉ beurre noisette ganache

HAZELNUT BOMBE chocolate mousse, hazelnut praline

PEAR WILLIAMS mascarpone mousse, spiced pear compote

ORANGE MERINGUE TART confit orange, orange curd, Italian meringue

Scones

VANILLA SCONES brandy clotted cream, strawberry preserve

ORANGE & CRANBERRY SCONES brandy clotted cream

90.00 per person With Bottomless Prosecco

kids under 8yrs FREE - Book online at: mayfairloungeandgrill.com/reservations

Enjoy a delightful afternoon tea developed by our executive chef Julian Ward, his head pastry chef Nishta Balloo. Perfectly partnered with tea of your choice or if you are feeling a little more indulgent a glass of champagne.

PLEASE ADVISE YOUR WAITER IF YOU HAVE ANY ALLERGIES. ALL PRICES ARE INCLUSIVE OF VAT. A DISCRETIONARY 12.5% SERVICE CHARGE IS ADDED TO YOUR BILL