

INDIAN JASMINE AFTERNOON TEA

Lesty Savouries

Masala Mutton Keema Pinwheel

Minced mutton, white bread. Dairy/Gluten 98kcal

or

Bhujia Bhaji Cheddar Pinwheel (V)

Mashed aromatic vegetables, flavoured gram flour vermicelli, white bread.

Dairy/Gluten 96kcal

Scrambled Paneer Bhurjee Filo (V)

Cottage cheese, spices, filo sheet, baked. Dairy/Gluten 98kcal

Khandvi Chutney Tart (V)

Gram flour pinwheel shredded, mint relish, curry leaf crisp. Dairy/Gluten 49kcal

Aloo Bonda Mango Chutney Bun (V)

Potato, mango relish, pickled onion. Dairy/Gluten 121kcal

Duo Relish Dhokla Sandwich (V)

Fermented gram flour cake, sriracha tamarind pickle, mint relish. Sulphide/Gluten 94kcal

Fragrant Sweets

Motichur Shrikand, Chocolate Cups (V)

Yoghurt, green cardamom, gram flour pearls. Dairy/Nuts 109kcal

Cheesecake Raspberry Sonpapri Floss(V)

Philadelphia cheese, gram flour sugar fine threads, pistachio. Dairy/Gluten/Nuts 138kcal

Gajar Halwa Ricotta Crumble (V)

Carrot, condensed milk, ricotta cheese. Dairy/Gluten/Nuts 131kcal

Gulabi Trifle, Mini Rasmalai (V)

Rose flavoured milk, poached whey cheese dumplings, pistachio. Dairy/Nuts 101kcal

Gulab Jamun Mille Fuiellie (V)

Fried dried milk dumpling textured between the baked layered puff. Dairy/Gluten/Nuts 138kcal

Sea Salt Badam Milk, Falooda (V)

Flavoured milk, sea salt, corn starch threads, basil seeds. Dairy/Nuts 107kcal

Chamcham Eclairs(V)

Choux pastry, cheese crumble, coconut crumble. Dairy/Nuts/Gluten 133kcal

Murukku(V)

Chickpea flour, spices 32kcal



Scones

Saffron & Elaichi Scone, Elaichi Clotted Cream, Rose Jam(V)
Flour, butter, green cardamom, saffron. Dairy/Nuts/Gluten 181kcal

Our Tea Pairing Suggestions

Masala Chai
Darjeeling First Flush
Gunpowder

Afternoon Tea - £75 per person

Afternoon Tea with half bottle of Prosecco - £90 per person

(V) Vegetarian

*All items are eggless.
For any other food allergies, please check with your server.*

A 12.5% discretionary service charge will be added to your bill.

