



WILD HEART

by Garry Hollihhead

JAPANESE-INSPIRED AFTERNOON TEA

£44.00 per person
TUESDAY- SATURDAY 12:00PM-6:00PM

*Tuna tataki, ponzu dressing,
crispy fennel salad and seaweed
Vegetable gyoza, steamed and pan-fried Japanese
dumplings, dipping sauce
Chicken kara-age skewer, lemon kewpie
mayonnaise
Soft-shell crab slider, wasabi*

*Mochi, seasonal selection of the day
Whiskey chocolate and tofu mousse, mango sorbet
and honeycomb
Raisin scones, yuzu curd, clotted cream and
strawberry jam*

FLIGHT OF COCKTAILS WITH MACARONS ON OUR ROOF TERRACE

Jack Daniel's espresso martini, Classic margarita,
and Chambord shot

SAKE	Carafe/200ml
CHOYA SAKE	£26

TEA SELECTION

HOJICHA

*Hojicha is a Japanese green tea unlike traditional
green tea, as it is roasted after the leaves are
steamed, giving it a signature earthy aroma,
reddish-brown color and a unique smoky taste.*

MATCHA

*The classic Japanese green tea made from finely
powdered dried tea leaves with a slightly bitter
taste, and a vibrant green colour, known for its
numerous health benefits that make you feel
energized and focused but still calm.*

ENGLISH BREAKFAST TEA

*A full-bodied black tea blended from assam and
ceylan leaves, perfectly balanced to be enjoyed
with milk and sugar.*

CHAMOMILE & VANILLA

*A smooth infusion prepared from dried flowers
combining natural chamomile with rich vanilla
and known for its natural health benefits.*

FRESH MINT

Refreshing and invigorating caffeine-free infusion.

ROOIBOS

*Red herbal caffeine-free tea from South
Africa with a sweet, delicate and earthy flavour.*

EARL GREY

*Quintessentially British black tea flavoured with
bergamot, orange and citrus overtones.*

FRUIT TEA

A sugar-free fruit and herbal infusion.

**Please let our team know if you have any allergies, intolerances or dietary restrictions
A discretionary 12.5% service charge will be added to your final bill*