

Our Afternoon Tea at Leicester Square Kitchen

We are delighted to present our signature afternoon tea at Leicester Square Kitchen

Afternoon Tea £30

With Prosecco Extra Dry, Fantinel NV £36

A selection of homemade finger sandwiches on artisan breads

Honey-roast ham with wholegrain mustard mayonnaise on brioche bread

Scottish smoked salmon with lemon butter on dill bread

Rare roast beef with horseradish mayonnaise on black pepper bread

Cucumber with mint cream cheese on tomato bread

Cheese and red onion on caraway seed bread

Plain scone

Chocolate scone

Strawberry preserve and Cornish clotted cream

Flourless chocolate and orange cake

Fresh fruit tartlet

Sugar-coated doughnuts with Peruvian chocolate sauce

Avocado mousse with pistachio and chocolate soil

Coffee Selection

Filter coffee

Latte

Decaffeinated

Macchiato

Espresso

Mocha

Cappuccino

Double espresso

Rococo chocolate

(Award-winning organic drinking chocolate with a creamy finish)

Loose Leaf Tea Selection

English Breakfast

Jasmine

Earl Grey

Fresh mint and lemon

Green Sencha

Rosehip & Hibiscus

Our Drink Recommendations

Cocktails

9.5

Lavender Fizz

Tapatio Blanco tequila, lavender syrup, lime, raspberries and prosecco

Pisco Sour

BarSol Quebranta pisco, lime, egg white, sugar and bitters

Sangria Peruana

BarSol Quebranta pisco, Chandon Rosé, raspberry, strawberry, port and lime

Champagne

150ml

Bottle

Moët & Chandon Brut Impérial NV

14

68

Veuve Clicquot Yellow Label Brut NV

85

Moët & Chandon Rosé Impérial NV

18

88

Laurent-Perrier Cuvée Rosé NV

110

Sparkling Wine

Prosecco Extra Dry, Fantinel NV

8.5

40

Chandon Rosé NV

11

50

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. Our vintages may vary and if so, a suitable alternative will be recommended. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.