

# BOTANICA AFTERNOON TEA

Afternoon Tea 46 per person

Add a glass of Moët & Chandon Brut for 12 per person

## FINGER SANDWICHES

Organic turkey breast, Wensleydale and cranberries

Baby cucumber, cream cheese, mint 🌿

Oak smoked salmon, creamy horseradish 🌿

'Burford Brown' egg mayonnaise, watercress 🌿

## SWEET TREATS

Mont Blanc 🌿

Sable biscuit with chestnut and rum centre topped with mini cream domes and chocolate garnish

Sea Salt Caramel Cheesecake 🌿

Rich caramel cheesecake with caramel and sea salt glaze

Paris Brest 🌿

Choux bun with almond diplomat cream topped with flaked almonds and sugar snow

Apple and Wild Berry Tartlet 🌿

Sweet tartlet with apple and berry compote, lemon posset topped with cream and dried raspberries

Freshly baked classic and sultana scones

Cornish clotted cream and preserves

## CREAM TEA

8 per person

A selection of freshly baked scones with Cornish clotted cream and preserves 🌿

🌿 Suitable for Vegetarians

Please ask for our Vegan and Gluten Free options

Every adult booked and subsequently seated for Afternoon Tea within Botanica will be charged accordingly with sharing not permitted.

All our food is prepared in a kitchen where all or some of the below listed food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information is available; please ask a team member for details.  
Allergens; Gluten, Crustaceans, Molluscs, Egg, Fish, Peanuts, Tree nuts, Soya, Milk, Celery, Mustard, Sesame, Lupin, Sulphites.

All prices include VAT at the prevailing rate.

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

"There are few hours in life more agreeable than the hour dedicated to the ceremony known as afternoon tea."

Henry James

Afternoon tea, the most quintessential of English customs is, perhaps surprisingly, a relatively new tradition, for it was not until the mid-19th century that the concept of 'afternoon tea' first appeared. Introduced in England by Anna, the seventh Duchess of Bedford, in the year 1840, the pause for tea soon became a fashionable social event and remains to this day a tradition enjoyed by many.

Combining beauty with the colourful charm of nature, Botanica is the ideal space to relax and enjoy our Afternoon Tea experience. The interior design captures the room's Victorian origins, blended with modern day touches and is flooded with natural daylight.

Served everyday between 12.30pm and 4.00pm (last seating)



## TEA

Our Afternoon Tea experience is complimented by Whittard of Chelsea, a premium tea selection

### QUEEN'S GATE BLEND

This historic blend is inspired by the type of tea enjoyed in Victorian London. Crafted according to the techniques used at the time, it's a tea with a real taste of authenticity: hearty, full-bodied and flavoursome, with a splash more originality than your everyday cup of tea.

### AFTERNOON

Our signature blend is a beautiful balance of black and jasmine green teas with flavours of bergamot and a sweet scattering of jasmine petals; an ideal tea to underline Floris Cherry Blossom fragrance.

### SAKURA

*To accentuate the fruity notes of Floris Cherry Blossom, we recommend Whittard's Sakura, a blend of sweet and fresh sencha green tea with the glorious flavours of ripe Cherry that will complement the spicy and fruitiness of the scones.*

### EARL GREY

Not only did Prime Minister Earl Grey inspire this iconic tea, he also abolished slavery in 1833. Let's raise our teacups to that! Our take on the quintessentially British brew is a blend of the finest black tea, balanced with flavours of fragrant bergamot and a signature scattering of elegant blue cornflowers.

### MANGO & BERGAMOT

A sweetly sophisticated Sencha with exotic flavours of mango, lulo and fragrant bergamot. Picked in early Spring for verdant freshness, we've scattered the young leaves with aromatic rose, sunflower and blue cornflowers for a signature splash of colour. Perfect for adding a tropical twist to afternoon tea.

### KEEMUN

*An elegant and comforting copper cup with touch of sweetness and subtle notes of lemon that will balance the sweet and citrusy flavours of the patisserie course inspired by Floris Lime Fragrance.*

### PEPPERMINT

This minty herbal refresher has long been top of the apothecary's list, sought for its reputed power to soothe the stomach and cleanse the palate. Keeping things simple, we've created a cool, clean infusion of pure peppermint leaves: it's a super digestif.

### SENCHA

Classic steamed green tea, famed for its lush, verdant taste. A good Sencha will have all the dewy freshness of a bright spring morning, matched with the softly savoury smoothness of melted butter. We've selected our signature style of Sencha for its strength, subtle sweetness and rich, refreshing taste.

## COFFEE

4

Enjoy our gourmet coffee using only the best freshly roasted and ground coffee beans

Espresso | Caffè Latte | Cappuccino | Americano | Flat White

## CURIOUS SPRITZ AND APÉRITIFS

10.5

Indulge your senses with the Curious Gene experiment and enjoy one of our unique beverages

### THE SPIRITUALIST

*Cocchi Americano, light tonic, teapot bitters, fresh grapefruit*

### THE CULTURIST

*Cocchi Vermouth di Torino, soda, rhubarb bitters*

### THE PATH FINDER

*Barrel-aged Kamm & Sons gin, Cocchi de Americano*

### THE CHALLENGER

*Tio Pepe, Campari, soda, plum bitters*

### THE EPICUREAN

*Prosecco, maraschino cherry, elderflower*

## CHAMPAGNE

BY THE GLASS (125ML)

Moët & Chandon Brut	17.5
Le Altane Prosecco	9.5
Tsarine Rosé Brut	20

BY THE BOTTLE

Veuve Clicquot Yellow Label	95
Laurent-Perrier Cuvée Rosé	130
Moët & Chandon Brut	80
Le Altane Prosecco	43

## WINES

### RED

Baron Philippe de Rothschild Pays d'Oc Cabernet Sauvignon  
*France*

Vita Sangiovese  
*Puglia, Italy*

Rimapere Pinot Noir  
*Marlborough, New Zealand*

Château de Camarsac Oak-aged, Bordeaux Supérieur  
*France*

### WHITE

Baron Philippe de Rothschild Pays d'Oc Sauvignon Blanc  
*Viognier, France*

El Veler Verdejo Blanco  
*Valdepeñas, Spain*

Gavi di Gavi, Enrico Serafino  
*Italy*

Pouilly-Fuissé Les Petites Pierres, Louis Jadot  
*Burgundy, France*

### ROSÉ

Château Léoube Rosé, AOC Côtes de Provence  
*France*

GLASS BOTTLE

10 33

8 26

70

40

9.5 30

8 25

55

75

13 46

Wines are sold by the glass measured at 175ml.

All prices include VAT at the prevailing rate.  
A discretionary 12.5% service charge will be added to the final bill.

## NOVELTEA COLD BREWS

12

Fascinated by different places – their cultures, traditions, and tastes – NOVELTEA was drawn to the British passion for tea and alcohol. Wonderfully satisfying and completely unique, NOVELTEA takes the best tea and botanicals from around the world to produce the finest blends imaginable. It's traditional tea, with a twist!

### EARL GREY

A tea blended with its stronger cousin, British gin

*Smooth, distinctive and rich in its flavours*

### TALE OF TANGIER

A Moroccan green mint tea with rum

*Hints of exotic fruit and floral citrus notes unleash a soft yet satisfying sweetness*

### TEA SPRITZ

Our very own Botanica creation of Earl Grey, Prosecco and soda

*Lightly sparkling, refreshing and sweet*

## VIRGIN PROSECCO TEA BREW

8

A lightly sparkling drink made from fermented tea

## BOTTLED WATER

Still/Sparkling 750ml 5

Still/Sparkling 375ml 3

All prices include VAT at the prevailing rate.  
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# COCKTAILS

12

We have carefully created a selection of homemade botanical-themed cocktails to enhance your Afternoon Tea experience

## VANILLIN

Vanilla syrup, peach and mango purée, red berry crush tea infusion, vodka

*Floral and fruity, very light on the palate*

## ZINGIBER

Ginger wine, chilli syrup, pomegranate, soda, smoked apple wood

*Fruity modern spritz with a subtle kick of zingiber*

## RIBES TEA

Blackcurrant jam, Earl Grey, St. Germain, Tequila

*Rich and fruity on the palate*

## SACCHARUM

White chocolate liqueur, Frangelico, cachaça blanco, sencha tea

*Creamy and chocolatey*

## BERGAMIA MARTINI

Mango and bergamont tea, gin, italicus, mango purée

*Light and refreshing bergamot-infused martini*

## CHAMAEMELUM

Camomile tea, raspberry-infused vodka, lychee juice

*Fruity and calming, with a perfect balance of warm, rounded, sweet and sour notes of orange*