AFTERNOON TEA

THE SAVOY

AFTERNOON TEA

We are delighted to welcome you to Gallery at The Savoy. Our afternoon tea menu is inspired by our rich culinary heritage; drawing influence from the classic flavours first used by our chefs over 135 years ago, reimagined for today. Indulge in an elegant selection of finely crafted pastries, savouries, and signature teas. Thank you for joining us to celebrate this new chapter of afternoon dining at The Savoy.

AFTERNOON TEA

PRESTIGE AFTERNOON TEA 160

A Glass of Laurent-Perrier Héritage

A Selection of Traditional Sandwiches 725 kcal

Traditional Coronation Chicken, Macerated Raisins on Granary Bread

British Salt Beef, Pickle Mayonnaise on Rye Bread

St. Ewe Egg, Wholegrain Mustard Mayonnaise on White Bread

Beetroot Gravadlax, Cured Lemon Cream Cheese on Spinach Bread

Savoury Bites 251 kcal

Smoked Duck
Orange Cream, Brioche

Butternut Squash
Aged Cheddar, Savoury Tartlet

Lobster & Caviar Tasting Experience
234 kcal

Seasonal Handmade Afternoon Tea Pastries & Savoy Scones 650 kcal

Hibiscus & Blackberry
Blackberry & Hibiscus Mousse, Yoghurt Sponge, Tahitensis Vanilla Cream

Mango & Jasmine
Kent Mango Compote, Jasmine Tea Mousse, Crunchy Shortbread

Milk Chocolate & Macadamia
Bahibe 46% Milk Chocolate Ganache, Maldon Salted Caramel, Toasted Macadamia

Scoff Pear & Ginger
Buttermilk Scoff Cake, Williams Pear & Ginger Compote, Bourbon Vanilla Chantilly

Freshly-Baked Scones
Cornish Clotted Cream, Strawberry Jam, Lemon Curd

All prices are inclusive of VAT. A suggested discretionary 15% service charge will be added to your bill. Please let your server know of any food allergies and/or special dietary requirements. We are happy to provide you with all food allergen, product and nutritional information.

AFTERNOON TEA

PRESTIGE AFTERNOON TEA · CONTINUED

Velvet Scones Cocktail
Flor de Caña 4 yr Rum, Scone Liqueur

TRADITIONAL AFTERNOON TEA 90

A Selection of Traditional Sandwiches 725 kcal

Traditional Coronation Chicken, Macerated Raisins on Granary Bread

British Salt Beef, Pickle Mayonnaise on Rye Bread

St. Ewe Egg, Wholegrain Mustard Mayonnaise on White Bread

Beetroot Gravadlax, Cured Lemon Cream Cheese on Spinach Bread

Savoury Bites 251 kcal

Smoked Duck
Orange Cream, Brioche

Butternut Squash
Aged Cheddar, Savoury Tartlet

Seasonal Handmade Afternoon Tea Pastries & Savoy Scones 650 kcal

Hibiscus & Blackberry
Blackberry & Hibiscus Mousse, Yoghurt Sponge, Tahitensis Vanilla Cream

Mango & Jasmine
Kent Mango Compote, Jasmine Tea Mousse, Crunchy Shortbread

Milk Chocolate & Macadamia
Bahibe 46% Milk Chocolate Ganache, Maldon Salted Caramel, Toasted Macadamia

Scoff Pear & Ginger
Buttermilk Scoff Cake, Williams Pear & Ginger Compote, Bourbon Vanilla Chantilly

All prices are inclusive of VAT. A suggested discretionary 15% service charge will be added to your bill. Please let your server know of any food allergies and/or special dietary requirements. We are happy to provide you with all food allergen, product and nutritional information.

AFTERNOON TEA

TRADITIONAL AFTERNOON TEA · CONTINUED

Freshly-Baked Scones
Cornish Clotted Cream, Strawberry Jam, Lemon Curd

HIGH TEA 105

Our Traditional Afternoon Tea with the addition of a seasonal hot dish of

Cornish Monkfish
148 kcal
Riverford Organic Cauliflower, Chive Crumb, Passion Fruit Gel, Finger Lime, Shimeji, Miso

VEGETARIAN AFTERNOON TEA 90

A Selection of Traditional Sandwiches 618 kcal

Applewood Smoked Cheddar, Chilli Jam on Granary Bread

Cucumber, Cream Cheese on Spinach Bread

St. Ewe Egg, Wholegrain Mustard Mayonnaise on White Bread

Baked Falafel, Pickled Mayonnaise on Rye Bread

Savoury Bites 196 kcal

Butternut Squash
Aged Cheddar, Savoury Tartlet

Houmous
Pumpkin Seed, Pomegranate

Seasonal Handmade Afternoon Tea Pastries & Savoy Scones 650 kcal

Hibiscus & Blackberry
Blackberry & Hibiscus Mousse, Yoghurt Sponge, Tahitensis Vanilla Cream

Mango & Jasmine
Kent Mango Compote, Jasmine Tea Mousse, Crunchy Shortbread

All prices are inclusive of VAT. A suggested discretionary 15% service charge will be added to your bill. Please let your server know of any food allergies and/or special dietary requirements. We are happy to provide you with all food allergen, product and nutritional information.

AFTERNOON TEA

VEGETARIAN AFTERNOON TEA · CONTINUED

Milk Chocolate & Macadamia
Bahibe 46% Milk Chocolate Ganache, Maldon Salted Caramel, Toasted Macadamia

Scoff Pear & Ginger
Buttermilk Scoff Cake, Williams Pear & Ginger Compote, Bourbon Vanilla Chantilly

Freshly-Baked Scones
Cornish Clotted Cream, Strawberry Jam, Lemon Curd

VEGETARIAN HIGH TEA 105

Our Vegetarian Afternoon Tea with the addition of a seasonal hot dish of

Riverford Organic Cauliflower
111 kcal
Chestnut Mushroom, Chive Crumb, Wiltshire Truffle, Passion Fruit Gel, Finger Lime

PLANT-BASED AFTERNOON TEA 90

A Selection of Traditional Sandwiches 603 kcal

Cucumber, Cream Cheese on Spinach Bread

Applewood Smoked Cheese, Chilli Jam on Granary Bread

Baked Falafel, Pickled Mayonnaise on Rye Bread

Confit Mushroom, Herbed Cream on White Bread

Savoury Bites 200 kcal

Butternut Squash
Kale, Savoury Tartlet

Houmous
Pumpkin Seed, Pomegranate

All prices are inclusive of VAT. A suggested discretionary 15% service charge will be added to your bill. Please let your server know of any food allergies and/or special dietary requirements. We are happy to provide you with all food allergen, product and nutritional information.

AFTERNOON TEA

Seasonal Handmade Afternoon Tea Pastries & Savoy Scones 530 kcal

Hibiscus & Blackberry
Blackberry & Hibiscus Mousse, Victorian Sponge, Tahitensis Vanilla Cream

Mango & Jasmine
Kent Mango Compote, Jasmine Tea Mousse, Crunchy Shortbread

Chocolate Tart
Chocolate Ganache, Maldon salted Caramel, Toasted Buckwheat

Scoff Pear & Ginger
Lemon Cake, Williams Pear & Ginger Compote, Bourbon Vanilla Chantilly

Freshly-Baked Scones
Vegan Cream, Strawberry Jam, Apricot Jam

PLANT-BASED HIGH TEA 105

Our Plant-Based Afternoon Tea with the addition of a seasonal hot dish of

Riverford Organic Cauliflower
111 kcal
Chestnut Mushroom, Chive Crumb, Wiltshire Truffle, Passion Fruit Gel, Finger Lime

CHILDREN'S AFTERNOON TEA 45

Sandwiches 351 kcal

Baked Ham on White Bread

Cheddar on Granary Bread

Egg Mayonnaise on White Bread

Seasonal Handmade Afternoon Tea Pastries & Signature Savoy Scone 390 kcal

Pear & Vanilla
Pear Compote, Vanilla Crémeux, Joconde Sponge

All prices are inclusive of VAT. A suggested discretionary 15% service charge will be added to your bill. Please let your server know of any food allergies and/or special dietary requirements. We are happy to provide you with all food allergen, product and nutritional information.

AFTERNOON TEA

CHILDREN'S AFTERNOON TEA · CONTINUED

Blackberry Tart
Butter Shortcrust, Blackberry Coulis, Blackberry Chantilly

Chocolate Choux
Crunchy Choux Pastry, Milk Chocolate Mousse, Chocolate Sauce

Raspberry Lolly
Vanilla Marshmallow, Raspberry Pâte de Fruit

Freshly-Baked Scone
Cornish Clotted Cream, Strawberry Jam, Lemon Curd

All prices are inclusive of VAT. A suggested discretionary 15% service charge will be added to your bill. Please let your server know of any food allergies and/or special dietary requirements. We are happy to provide you with all food allergen, product and nutritional information.

TWILIGHT TEA

Indulge in an experience that transcends past teatime into a chic night-time ritual.

WEEKDAY TWILIGHT TEA

Served Sunday - Thursday 59 per person

Rose Royale
Boatyard Sloe Gin, Eucalyptus, Berry-Infused Champagne, London Essence Raspberry & Rose

Tea or Coffee

SAVOURY BITES 251 kcal

Smoked Duck
Orange Cream, Brioche

Butternut Squash
Aged Cheddar, Savoury Tartlet

SANDWICHES 725 kcal

Traditional Coronation Chicken, Macerated Raisins on Granary Bread

British Salt Beef, Pickle Mayonnaise on Rye Bread

St. Ewe Egg, Wholegrain Mustard Mayonnaise on White Bread

Beetroot Gravadlax, Cured Lemon Cream Cheese on Spinach Bread

SCOFF SCONES OF THE DAY

VEGETARIAN TWILIGHT TEA

Served Sunday - Thursday 59 per person

Rose Royale
Boatyard Sloe Gin, Eucalyptus, Berry-Infused Champagne, London Essence Raspberry & Rose

Tea or Coffee

SAVOURY BITES 196 kcal

Butternut Squash
Aged Cheddar, Savoury Tartlet

All prices are inclusive of VAT. A suggested discretionary 15% service charge will be added to your bill. Please let your server know of any food allergies and/or special dietary requirements. We are happy to provide you with all food allergen, product and nutritional information.

TWILIGHT TEA

VEGETARIAN TWILIGHT TEA · CONTINUED

Houmous
Pumpkin Seed, Pomegranate

SANDWICHES 618 kcal

Applewood Smoked Cheddar, Chilli Jam on Granary Bread

Cucumber, Cream Cheese on Spinach Bread

St. Ewe Egg, Wholegrain Mustard Mayonnaise on White Bread

Baked Falafel, Pickled Mayonnaise on Rye Bread

SCOFF SCONES OF THE DAY

PLANT-BASED TWILIGHT TEA

Served Sunday - Thursday 59 per person

Rose Royale
Boatyard Sloe Gin, Eucalyptus, Berry-Infused Champagne, London Essence Raspberry & Rose

Tea or Coffee

SAVOURY BITES 200 kcal

Butternut Squash
Kale, Savoury Tartlet

Houmous
Pumpkin Seed, Pomegranate

SANDWICHES 603 kcal

Cucumber, Cream Cheese on Spinach Bread

Applewood Smoked Cheese, Chilli Jam on Granary Bread

Baked Falafel, Pickled Mayonnaise on Rye Bread

All prices are inclusive of VAT. A suggested discretionary 15% service charge will be added to your bill. Please let your server know of any food allergies and/or special dietary requirements. We are happy to provide you with all food allergen, product and nutritional information.

TWILIGHT TEA

PLANT-BASED TWILIGHT TEA · CONTINUED

Confit Mushroom, Herbed Cream on White Bread

SCOFF SCONES OF THE DAY

WEEKEND TWILIGHT TEA

Served Friday - Saturday 75 per person

Rose Royale
Boatyard Sloe Gin, Eucalyptus, Berry-Infused Champagne, London Essence Raspberry & Rose

Tea or Coffee

SAVOURY BITES 251 kcal

Smoked Duck
Orange Cream, Brioche

Butternut Squash
Aged Cheddar, Savoury Tartlet

SANDWICHES 725 kcal

Traditional Coronation Chicken, Macerated Raisins on Granary Bread

British Salt Beef, Pickle Mayonnaise on Rye Bread

St. Ewe Egg, Wholegrain Mustard Mayonnaise on White Bread

Beetroot Gravadlax, Cured Lemon Cream Cheese on Spinach Bread

SCOFF SCONES OF THE DAY

Velvet Scones
Scone Liqueur, Flor de Caña 4 Year Rum

All prices are inclusive of VAT. A suggested discretionary 15% service charge will be added to your bill. Please let your server know of any food allergies and/or special dietary requirements. We are happy to provide you with all food allergen, product and nutritional information.

TWILIGHT TEA

VEGETARIAN TWILIGHT TEA

Served Sunday - Thursday 75 per person

Rose Royale
Boatyard Sloe Gin, Eucalyptus, Berry-Infused Champagne, London Essence Raspberry & Rose

Tea or Coffee

SAVOURY BITES 196 kcal

Butternut Squash
Aged Cheddar, Savoury Tartlet

Houmous
Pumpkin Seed, Pomegranate

SANDWICHES 618 kcal

Applewood Smoked Cheddar, Chilli Jam on Granary Bread

Cucumber, Cream Cheese on Spinach Bread

St. Ewe Egg, Wholegrain Mustard Mayonnaise on White Bread

Baked Falafel, Pickled Mayonnaise on Rye Bread

SCOFF SCONES OF THE DAY

Velvet Scones
Scone Liqueur, Flor de Caña 4 Year Rum

PLANT-BASED TWILIGHT TEA

Served Friday - Saturday 75 per person

Rose Royale
Boatyard Sloe Gin, Eucalyptus, Berry-Infused Champagne, London Essence Raspberry & Rose

Tea or Coffee

All prices are inclusive of VAT. A suggested discretionary 15% service charge will be added to your bill. Please let your server know of any food allergies and/or special dietary requirements. We are happy to provide you with all food allergen, product and nutritional information.

TWILIGHT TEA

SAVOURY BITES 200 kcal

Butternut Squash
Kale, Savoury Tartlet

Houmous
Pumpkin Seed, Pomegranate

SANDWICHES 603 kcal

Cucumber, Cream Cheese on Spinach Bread

Applewood Smoked Cheese, Chilli Jam on Granary Bread

Baked Falafel, Pickled Mayonnaise on Rye Bread

Confit Mushroom, Herbed Cream on White Bread

SCOFF SCONES OF THE DAY

Velvet Scones
Scone Liqueur, Flor de Caña 4 Year Rum

All prices are inclusive of VAT. A suggested discretionary 15% service charge will be added to your bill. Please let your server know of any food allergies and/or special dietary requirements. We are happy to provide you with all food allergen, product and nutritional information.

COCKTAILS

COCKTAILS

Elderflower 21
Hendrick's Gin, Cucumber, St-Germain Elderflower, Lime

Rose Royale 20
Boatyard Sloe Gin, Eucalyptus, Berry-Infused Champagne, London Essence Raspberry & Rose

Bergamot 25
Flor de Caña 12 Year Rum, Italicus, Laurent-Perrier Héritage

Saicho Osmanthus 21
Desi Daru Mango Vodka, Peach Liqueur, Saicho Osmanthus Sparkling Tea

Velvet Scones 24
Scone Liqueur, Flor de Caña 4 Year Rum

LOW-ALCOHOL COCKTAILS

Basil 20
La Tomato Liqueur, Basil, Laurent-Perrier Héritage, London Essence Soda

ZERO-ALCOHOL COCKTAILS

Botanical Bloom 18
Everleaf Marine, Lemon, Saicho Jasmine Sparkling Tea

Babbling Brook 18
Seedlip Garden, Green Apple, London Essence Raspberry & Rose, French Bloom Rosé

All prices are inclusive of VAT. A suggested discretionary 15% service charge will be added to your bill. Please let your server know of any food allergies and/or special dietary requirements. We are happy to provide you with all food allergen, product and nutritional information.

CHAMPAGNE & SPARKLING

CHAMPAGNE & SPARKLING

WHITE

Laurent-Perrier Héritage Brut	Glass 25 · Bottle 115
Laurent-Perrier Vintage, Brut	Glass 34 · Bottle 150
Laurent-Perrier Blanc de Blanc, Brut Nature	Glass 43 · Bottle 205
Laurent-Perrier Ultra Brut	Bottle 170
Laurent-Perrier Grand Siècle	Bottle 375
Nyetimber, Classic Cuvée NV	Glass 23 · Bottle 110
Nyetimber, Cuvée Chérie, Demi-Sec	Glass 25 · Bottle 125
Nyetimber, Blanc de Blancs	Glass 30 · Bottle 200
Nyetimber, 1086 Prestige Cuvée	Bottle 240
Bollinger Spécial Cuvée Brut	Bottle 200
Ruinart Blanc de Blancs, Brut	Bottle 210
Krug, Grande Cuvée Brut	Bottle 450
Dom Pérignon Brut	Bottle 450
Louis Roederer Cristal, Brut	Bottle 450
Pol Roger Cuvée Sir Winston Churchill	Bottle 700

ROSÉ

Laurent-Perrier Cuvée Rosé, Brut	Glass 30 · Bottle 145
Nyetimber Rosé, MV	Glass 25 · Bottle 115

All prices are inclusive of VAT. A suggested discretionary 15% service charge will be added to your bill. Please let your server know of any food allergies and/or special dietary requirements. We are happy to provide you with all food allergen, product and nutritional information.

CHAMPAGNE & SPARKLING

CHAMPAGNE & SPARKLING · CONTINUED

Billecart-Salmon Rosé Brut	Bottle 180
Ruinart Rosé, Brut	Bottle 180
Nyetimber 1086 Prestige Cuvée Rosé	Bottle 280
Laurent-Perrier Alexandra Rosé, Brut	Bottle 500
Krug, Grande Cuvée Rosé, Brut	Bottle 650
Dom Pérignon Rosé, Brut	Bottle 850

All prices are inclusive of VAT. A suggested discretionary 15% service charge will be added to your bill. Please let your server know of any food allergies and/or special dietary requirements. We are happy to provide you with all food allergen, product and nutritional information.

THE SAVOY & JING DARJEELING COLLECTION

On a quest to find the ultimate tea for Afternoon Tea, The Savoy & JING Tea journeyed to the misty foothills of the Himalayas to Darjeeling - famed producer of 'The champagne of teas'. Inspired by the sheer variety of flavours within Darjeeling teas, The Savoy presents a curated selection of styles - taking you on the journey to experience the best of this treasured origin.

BLACK TEA

The Savoy Breakfast Tea
India | A full-bodied and rich tea with honeyed malt flavour and subtle notes of fruit and spice. A rousing breakfast style tea, perfect with milk.

The Savoy Afternoon Tea
India & Sri Lanka | A classical combination of rich malty black tea from Sri Lanka enlivened with the fruitiness of Darjeeling Second Flush.

Organic Darjeeling 2nd Flush
India | This Organic Darjeeling Second Flush encapsulates the best of the region's warm summer picking season, when the hot weather and altitude create the perfect conditions for making fragrant and refreshing black tea.

Decaffeinated Ceylon
Ruhuna, Sri Lanka | A rich and supremely smooth breakfast tea, without the caffeine.

Red Dragon
Yunnan, China | Syrupy with plenty of fruit notes and hints of sweet spices and milk chocolate.

Earl Grey
Assam, India | Smooth Assam tea lifted with fragrant and zesty bergamot.

Vanilla Black
Ruhuna, Sri Lanka | A soft and creamy tea, rich with sweet vanilla tones.

Chai
India | A rousing traditional blend, with delicate and whole exotic spices matched with cinnamon, cardamom and ginger spices.

GREEN TEA

Dragon Well
Zhejiang, China (seasonal) | An authentic, organic Dragon Well: unmistakeably roasted, nutty and creamy.

All prices are inclusive of VAT. A suggested discretionary 15% service charge will be added to your bill. Please let your server know of any food allergies and/or special dietary requirements. We are happy to provide you with all food allergen, product and nutritional information.

THE SAVOY & JING DARJEELING COLLECTION

GREEN TEA · CONTINUED

Gyokuro
Shizuoka, Japan | Japan's most prestigious green tea. Thick, grassy and rich with umami.

OOLONG TEA

Iron Buddha
Fujian, China | Stone fruit notes lead to bright, orchid aromas with unmistakable texture and depth of flavour.

Phoenix Honey Orchid
Guangdong, China | Heady and complex with exotic fruit notes and warming roasted finish.

Wuyi Oolong
Fujian, China | Rich, buttery oolong tea lifted by caramel sweetness & subtle floral notes.

WHITE TEA

Organic Yunnan White Peony
Yunnan, China | A sweet tea, delightfully refreshing with hints of rose and gooseberry.

Jasmine Silver Needle
Yunnan, China | Sweet tea buds scented with an intense jasmine fragrance.

FRUITY & FLORAL PREMIUM INFUSIONS

Blackcurrant & Hibiscus
Hungary & Nigeria | A bold herbal infusion with whole blackcurrants, berries & cracked hibiscus shells.

Flowering Tea

Flowering Jasmine & Lily
Fujian, China | Sweet and refreshing green tea, hand tied with fragrant, jasmine and lily flowers.

HERBAL INFUSIONS

Rooibos
Cederburg, South Africa | A soft and rich herbal tea, with notes of vanilla and Seville orange.

All prices are inclusive of VAT. A suggested discretionary 15% service charge will be added to your bill. Please let your server know of any food allergies and/or special dietary requirements. We are happy to provide you with all food allergen, product and nutritional information.

THE SAVOY & JING DARJEELING COLLECTION

HERBAL INFUSIONS · CONTINUED

Whole Chamomile Flowers
Slavonia, Croatia | An elegant, floral and deeply soothing infusion.

Lemon Verbena
Morocco | A fresh and vivid herbal infusion, with pressed lemon and soft grassy notes.

Whole Peppermint Leaf
Bavaria, Germany | An intensely refreshing herbal tea: whole peppermint leaves picked & dried.

All prices are inclusive of VAT. A suggested discretionary 15% service charge will be added to your bill. Please let your server know of any food allergies and/or special dietary requirements. We are happy to provide you with all food allergen, product and nutritional information.