

THE ROSEBERRY

ALSATIAN GRAND CRU WINE AFTERNOON TEA FROM SCHLUMBERGER DOMAINES

£73

Riesling, Grand Cru Saering 2014

A classic Alsatian Riesling with distinctive elegance and power, tremendous amounts of freshness and complexity.

Gewürztraminer, Grand Cru Kessler 2014

Bright golden yellow colour with notes of sweet peaches and rose petals.

Pinot Gris, Grand Cru Kitterle 2010

Golden yellow colour with a charming bouquet of lemon confit, juicy peaches and rich, nutty aromas of cashew and hazelnuts.

Pastry Chef: Paul Thieblemont

SANDWICHES

Roasted chicken shawarma, pickled turnip, lettuce

Finest Cotswold egg with black truffle

Confit tuna, spring onion, piquillo pepper, green olives, oregano

Teriyaki salmon, asparagus with pickled ginger

Portland crab, wasabi tobiko, crayfish, miso, coriander with yuzu

Braised beef, watercress and horseradish

FRESHLY BAKED RAISINS & PLAIN SCONES

Accompanied by Devonshire clotted cream,

strawberry jam, rose petal jelly and lemon curd

HAND-MADE PASTRIES

Apricot and verbena

Cherry and pistachio streusel

Banoffee

Espresso dome

Apple Tatin

MIGNARDISES

Raspberry and coconut pavlova

Wild strawberry religieuse

Chocolate éclair

We shall be delighted to assist you with detailed allergen information regarding all dishes and drinks on our menus.

Kindly note that our dishes are not produced in an entirely allergen free environment.

Although every care is taken during preparation all crab rolls/sandwiches may contain traces of shell.