

Afternoon Tea

Sandwiches

Smoked Salmon, Watercress & Horseradish Pesto
Potato Bread

Chicken, Mayonnaise & Almond
White Bread

Tomato & Isle of Mull Cheddar
Brioche

Cucumber & Cream Cheese
Wholewheat Bread

Egg Mayonnaise
Onion Bread

Scones

Fruit Scones & Classic Scones
Clotted Cream & Preserves

Cake of the Day

Full Afternoon Tea 55 per person
Champagne Afternoon Tea 70 per person

Afternoon Tea Cocktails

Kir Royale 18
Champagne, Crème de cassis

Bellini 18
Champagne, peach purée

Gin Garden 15
Hendrick's, cucumber, elderflower, apple juice

Virgin Elderflower Collins 9
Vermont Bloom, lemon juice, elderflower, sugar, soda

Champagne

Lanson Black Label Brut, NV 16

Lanson Rosé, NV 19

Please note that some of our dishes may contain allergens, however we always aim to accommodate all dietary requirements. Please inform your server if you have any allergies or any queries about the menu.

Tea Selection

Black Tea

Planters' Breakfast

Strong and full bodied. Before English breakfast, early tea planters enjoyed the full bodied flavours of Planters' Breakfast in Sri Lanka. The perfect conditions for creating the rich full taste are found in the Dimbula valley. This is where the award-winning Planters' Breakfast is handpicked.

Planters' Afternoon

The traditional afternoon tea of cakes and sandwiches is best taken with a bright and fragrant tea. This award-winning afternoon tea is handpicked on the rolling hills of Sri Lanka's Uva region. Ideal on its own or with a splash of milk.

Planters' Earl Grey

The most aristocratic of teas is infused with the unmistakable aroma of bergamot. To balance the citrus, you need a bold tea. The Earl Grey is handpicked and infused with a drop of natural bergamot oil.

Chai Cinnamon

The marriage of high quality high grown tea and indigenous Sri Lankan spices produce an exceptional tea with piquancy. The tea's sumptuous, spicy notes entice the palate whilst finishing with the sweet, smoothness of cinnamon. Chai Cinnamon is the ideal drink for those chilly winter evenings.

100 Princes Street Blend

Discover the legacy of St. Andrews Tea Estate, founded in 1880 on Sri Lanka's lush slopes. Introducing our 100 Princes Street house tea, hand-picked for unparalleled freshness. Grown at altitudes above 4500 feet, the house tea boasts an exquisite flavour and enduring aroma, embodying a bygone era. Best enjoyed pure, savour its nuanced notes or pair it with our homemade scones for an indulgent experience. Immerse yourself in the refined elegance of 100 Princes Street house tea – a journey in time through every sip.

Lovers' Leap Tea Estate, Nuwaraeliya, Sri Lanka

The Estate takes its name from two lovers who leapt off a waterfall on the estate. The late Duke of Edinburgh visited this estate on a royal tour of the island in 1954, during the visit he planted a selection of tea bushes. Lovers' Leap tea was the only tea served to guests attending state banquet dinners during the Dimond Jubilee celebrations in 2012.

Green & White Tea

Planters' Green

Grown on the high peaks and hand-plucked to fully satisfy the green tea connoisseur. The large leaf tea is curled and pan heated to produce a light mellow brew with a delicate flavour and aroma.

Silver Tips

Drinking Silver Tips is an indulgent experience. It's clear infusion possesses a slight metallic sheen on the surface. Silver Tips are carefully nurtured in perfect microclimate conditions and handpicked only at precise times. Chosen from a distinct cultivar the unfurled tender buds enter a unique oxidization process and are handcrafted to perfection.

White Stems

Harvested from the 2043 tea plant, this white tea has a natural chocolate flavour to the cup with earthy undertones. The family owned Lumbini estate is located in the Deniyaya region of southern Sri Lanka, surrounded by the Sinharaja Rainforest, a world UNESCO Heritage site.

Herbal Tea

Rooibos

Unique to the Western Cape of South Africa this is a bright orange infusion that is rich in vitamin C, iron and magnesium.

Peppermint Leaves

A cherished herbal tea that has been used for centuries to aid digestion and leaves a fresh minty tang.

Lemongrass & Ginger

Aromatic and refreshing the fusion of fresh, zesty lemongrass with spicy, sweet ginger produces an uplifting herbal concoction.