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Picnic Afternoon Tea

Vegan Menu

12:00-16:00

£59

With a glass of:

Aperol Spritz

£69

Veuve Clicquot, Yellow Label, Brut, NV

£69

Duval Leroy, Prestige, Premier Cru, Rosé Brut NV

£71

Laurent-Perrier, Rosé Brut NV

£74

Bollinger, La Grande Année, 2012

£84

Additional glass of:

Aperol Spritz

£18

Veuve Clicquot, Yellow Label, Brut, NV

£19

Duval Leroy, Prestige, Premier Cru, Rosé Brut NV

£21

Laurent-Perrier, Rose Brut NV

£25

Bollinger, La Grande Année, 2012

£35

Savouries

Cucumber & Cream Cheese

(VE,3,9,13)

Mushroom Roll

Spinach, "Feta"

(VE,3,10,11,13)

Leek & Vegan Cheese Quiche

(VE,3,8,13)

Avocado & Chilli Tartlet

(VE,1,3,10,11)

Scones

Raisin scones with strawberry jam

(H,VE,GF,8,13)

Pastries

Carrot Cake

(H,VE,GF)

Cherry "Lollipop"

(H,VE,GF,8)

Bakewell Tart

(H,VE,1,8)

Raw Peanut Butter & Raspberry Flapjack

(H,VE,GF,2,13)

Signature Cocktail

Beach Side

Rum, Very Berry Tea, Lime Juice, Gomme Syrup, Strawberry

£18

Signature Mocktail

Summer Dawn

Pineapple Juice, Lemon Juice, White Apricot Tea,

Raspberry Purée, Pomegranate Syrup

£9

Signature Teas:

Lost Horizon

Ceylon & Black Tea Blend, Medium Strong Tea

Himalayan

Luxury Black Tea, Medium Intense

Pu'erh Ripe

Double fermented and buried underground for two

years, develops a strong, spicy and earthy taste

Masala Chai

Indian black tea that has been infused with range of

traditional spices to produce a deliciously spicy and warming brew

Shangri-La Blend

Oolong and Black tea blended to a sweet infusion

Gong Mei

Light infusion with honey nuances