

AFTERNOON TEA

SAVOURIES

Pork & apple sausage roll

Smoked salmon & horseradish on rye bread

St Ewe's egg & cress in a brioche roll

Coronation chicken on white bread

Pickled cucumber & cream cheese on granary bread

Freshly baked raisin & plain scones

(served with Cornish clotted cream, strawberry & blackcurrant preserves)

SELECTION OF PASTRIES & SWEET TREATS

Pineapple sphere, coconut cake

Lemon meringue pie

Valrhona chocolate tiramisu

Pistachio & raspberry macaroon

Classic Galvin afternoon tea -----£49 per person

Gin afternoon tea -----£59 per person

Includes a Monkey 47 gin cocktail

Champagne afternoon tea -----£63 per person

Includes a glass of Ayala Champagne

10^o

Price includes VAT; a discretionary service charge of 13.5% will be added to your bill.
For our guests with dietary requirements or food allergies please ask for the manager who will advise on the ingredients used within this menu.



MONKEY 47 COCKTAILS

Royal Milk Punch

Monkey 47 gin, koko kanu rum, Canton Vietnamese tea, citrus, caster sugar, milk, burlesque bitters

Summer memories Monkey 47 gin, Aqua Bianca liqueur, berry shrub, gomme syrup, prosecco top up

BLACK TEA

English Breakfast

Kenyan, Rwandan, Assam and Chinese leaves. Dark gold colour, malty full-bodied flavour.

Earl Grey

Blend of two premium black teas from China and India. Aromatic citrus notes of bergamot oil from Calabria, Italy.

Darjeeling

The Champagne of Indian teas, from the foothills of the Himalayas. Brisk, refreshing flavour.

Chocolate Noir

Assam and China leaves, Peruvian cocoa nibs, Madagascan vanilla pods. Velvety dark, with cocoa notes.

SEASONAL WINTER TEA

Wild Vietnamese Black

(£5 supplement)

From chestnut-sweet black tea picked from trees in Vietnam, warming fragrant notes, blended with cinnamon bark.

OO LONG TEA

Big Red Robe

(£5 supplement)

From the Wuyi Mountains of Fujian, deep, dark, charcoal-roasted cocoa notes.

10°

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Dark Forest

Fig infused Monkey 47 sloe gin, Cream de cacao bianco, chocolate bitters

WHITE TEA

Silver Needle

Silvery leaf buds dried in the sun. Light and delicate flavour.

GREEN TEA

Jade Green Tips

Slow-grown and hand-picked leaves Easy-drinking tea, notes of chestnut and green bean.

Pouchong

(£5 supplement)

Floral green tea from Taiwan with complex vegetal notes and delicate softness.

Jasmine Pearls

Young leaves rolled into spheres and blanketed with fresh jasmine blossoms. Heady aroma, natural scent.

HERBAL

Botanical Calm

Caffeine-free blend of lemon verbena, chamomile and tilia leaf. A soft, aromatic floral blend with hint of rose.

Berry & Hibiscus

Blend of aronia berries, elderberries, rosehip and hibiscus petals, blueberries, strawberries, blackcurrants and Spanish liquorice root. Naturally caffeine-free.

Triple Mint

Peppermint and spearmint from the Nile valley and lemon balm, refreshing, cooling. Naturally caffeine-free.

