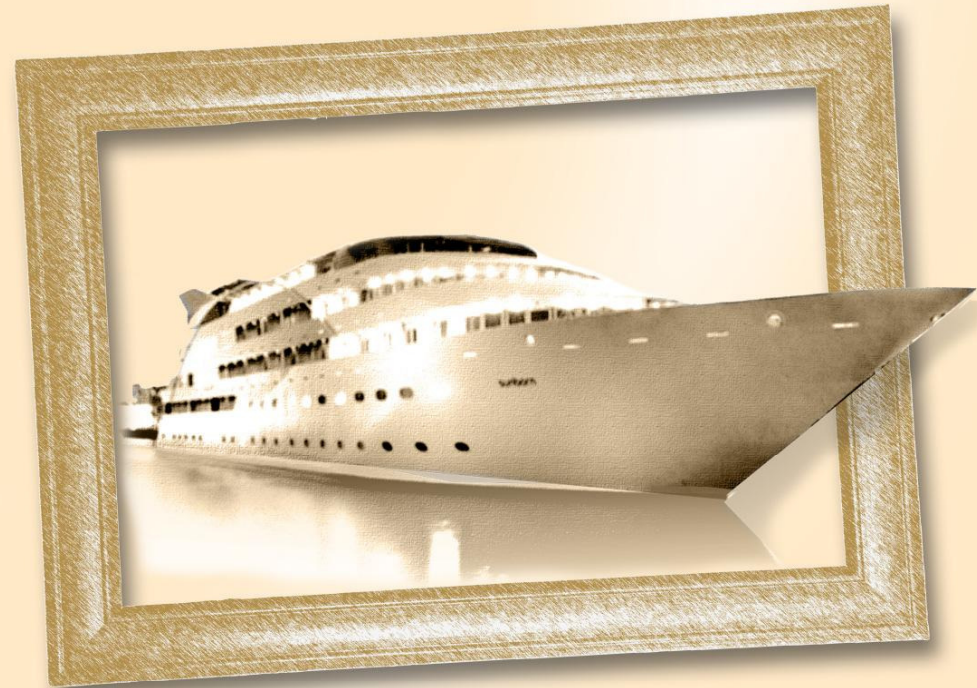


sunborn
LONDON



sunborn
LONDON



Afternoon Tea Menu

Embark on Sunborn London Afternoon Tea adventure and take your cup somewhere new today with one of our finest Twinings selection

THE FULL ENGLISH • DOUBLE-MINT • PEPPERMINT • THE EARL • SUPERFRUITY • PURE CAMOMILE • LEMON & GINGER • ALL DAY DE-CAFFEINATED • GREEN TEA

If you prefer coffee with your Afternoon Tea, we have a solution for that too

AMERICANO • ESPRESSO (*single or double*) • CAPPUCINO • CAFE LATTE • FLAT WHITE

To take the experience to the next level, try one of our Signature Cocktails instead of a hot beverage

SUNBORN SPECIAL
Gin • Champagne • Strawberry
Puree • Syrup • Lemon Juice

GIN SPRITZ OF THE DAY
Prosecco • Lemonade • Gin
Ask your server for today's selection

APEROL SPRITZ
Prosecco • Aperol • Soda

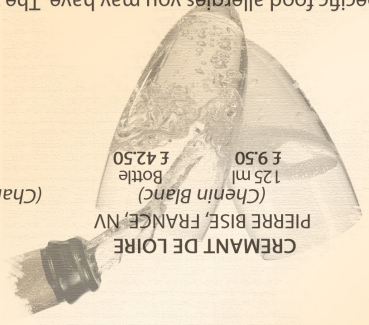


Treat yourself with bubbles, perfect for celebrations or just to relax and enjoy our view

PROSECCO DOC SPUMANTE
ADALINA, ITALY, NV
125 ml Bottle £ 9.00
(Glera) £ 40.00

CRÉMANT DE LOIRE
PIERRE BISE, FRANCE, NV
125 ml Bottle £ 9.50
(Chenin Blanc) £ 42.50

CHAMPAGNE DERIBOURG
RÉSERVE BRUT, FRANCE, NV
125 ml Bottle £ 14.50
(Chardonnay, Pinot Noir, Pinot Meunier) £ 75.00



Please notify your server of any specific food allergies you may have. The food and beverage team will do their best to provide you with the information that you need to help you to make your choice of food. Prices are inclusive of VAT. A discretionary service charge of 12.5 % will be added to your bill.

AFTERNOON TEA MENU
- SUMMER 2024 -
£40.00 per person
Served between 12:30 to 16:00

SAVOURIES

ROAST BEEF AND HORSE RADISH CREAM ON BRIOCHE ROLL
(gluten, milk, egg, mustard, sulphites)

HONEY ROAST HAM AND HERB MAYONNAISE ON WHITE BREAD
(gluten, egg)

EGG MAYONNAISE AND MUSTARD CRESS ON BROWN BREAD
(gluten, mustard, egg)

SMOKED SALMON & CREAM CHEESE PIN WHEEL OPEN DANISH
(fish, milk, gluten)

MINI TUNWORTH, ONION CHUTNEY & TRUFFLE QUICHE
(sulphites, gluten, milk)

SCONES

FRESHLY BAKED PLAIN AND RAISIN SCONES
(gluten, milk, egg, wheat)

Cornish clotted cream and seasonal preserve
(milk)

SWEET TREATS

CHOCOLATE BROWNIE & COFFEE CHANTILLY
(gluten, wheat, soya, milk, egg)

LEMON CURD TART
(milk, eggs, gluten, soya, wheat)

PASSION FRUIT PANNA COTTA
(milk)

INDIVIDUAL MINI PAVLOVA
(eggs, milk)



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