
AFTERNOON TEA

CREAM TEA

English afternoon tea

A selection of sweet and savoury treats

For 1 person

with a pot of Jing leaf tea

14.95

with a tea cocktail

19.95

For 2 people

with a pot of Jing leaf tea

24.95

with a tea cocktail

34.95

Fruit scone with Cornish clotted cream and preserve

4.95

with a pot of Jing leaf tea

5.95

SANDWICHES

Grilled vegetables and hummous

7.50

Smoked salmon and asparagus

7.50

Grilled chicken and artichoke ciabatta

7.50

CAKES AND DESSERTS

Flourless chocolate cake

4.10

Carrot cake

3.95

Victoria sponge

3.95

Apricot tart

3.95

British farmhouse cheeses with olive oil oatcakes and apple chutney

8.50

JING LEAF TEA COCKTAILS

Night Flowering

9.00

Coates and Seeley NV, jasmine & elderflower cordial

Adept Bastion

9.00

La Gitana, cucumber, white peony, apple, lemon

See No Monkey, Hear No Evil

9.00

Monkey 47, kumquat liqueur, green tea syrup

COFFEE BY TATE

Espresso / Double espresso

2.00/2.40

Macchiato / Double macchiato

2.00/2.40

Americano

2.50

Cappuccino / Latte / Hot chocolate / Flat white / Mocha / Iced Coffee

2.70

A discretionary 12.5% gratuity will be added to your bill for the benefit of serving and other staff.

Our staff will happily provide you with more details about our food and drinks.

JING LEAF TEAS AND INFUSIONS

Organic white peony White tea production involves picking, withering and then ambient drying. A smooth and refreshing flavour, full of melon and cucumber sweetness.	2.70
Dragon well green tea Hand pressed in a wok to achieve the perfect level of roasting. Complex and multi layered with warm grassy freshness and peach sweetness. This is an exceptional example one of the most famous green teas available.	3.50
Jasmine pearls Each pearl is hand rolled by twisting tippy green tea leaves together. These are then scented with fresh jasmine flowers. When infused, the pearls unravel and release a beautifully sweet jasmine aroma.	2.70
Yellow gold oolong Oolong teas capture the most complete tea drinking experience, expressing the freshness of green teas and the richness of black teas in perfect balance.	2.70
English breakfast A unique blend of Assam teas chosen by Jing for their rich maltiness and honeyed sweetness. A rich and full breakfast classic.	2.50
Earl Grey Built around a base of exceptional whole leaf Ceylon tea and scented with bergamot creating a perfect focused classic.	2.50
Lapsang Souchong Rich with hints of peat and a delicate smokey aroma.	2.80
Darjeeling Picked in summer, this tea has a rich and full-bodied aroma with hints of the sought after muscatel flavour for which darjeeling's second flush is famed.	2.50
Whole peppermint leaf This refreshing infusion helps to cleanse the palate and aids digestion.	2.50
Rooibos (redbush) Originating in South Africa, Rooibos is high in antioxidants and naturally caffeine free.	2.70
Organic whole chamomile Using whole chamomile flowers ensures that this infusion is fresh and cleansing to drink.	2.70

FRESH JUICES AND SMOOTHIES

Orange Juice	3.20
Bensons English apple juice	3.20
Vanilla bean, honey & yoghurt smoothie	3.50
Homemade fruit smoothie	3.90
Peach and Earl Grey Iced Tea	2.70
Blackcurrant and Rose Iced Tea	2.70

BOTTLED SOFT DRINKS

Square Root Seasonal Soda	2.95
Belvoir elderflower pressé, lemonade or organic ginger beer	2.95
Fentimans curiosity cola	2.95
Fentimans drinks are naturally fermented so contain a trace of alcohol	