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Atternaan Tea

I got nasty habits; I take tea at three."

Mick Jagger









The Taittinger family has managed the Champagne House for nearly a century. It's aim has always been the pursuit of excellence. "Having our family name on a bottle places demands and responsibilities on every minute.

The name on the bottle conveys both the skills and knowledge of the past and a commitment to the future".

		125ML	BOTTLE
NV	TAITTINGER BRUT RESERVE	13	72
NV	TAITTINGER PRESTIGE ROSÉ	15	84
NV	TAITTINGER NOCTURNE SEC	14	78
2007	TAITTINGER COMTES DE CHAMPAGNE BLANC DE BLANC	47	284

"I drink Champagne when I'm happy and when I'm sad. Sometimes I drink it when I'm alone. When I have company I consider it obligatory. I trifle with it if I'm not hungry and drink it when I am.

Otherwise, I never touch it -- unless I'm thirsty."

Lilly Bollinger









Reims

CHAMPAGNE FLIGHT

£27

NV TAITTINGER BRUT RESERVE

Our signature cuvée is assembled from more than 35 crus and incorporates 40% Chardonnay - this high proportion is seldom offered in a non-vintage Champagne. Distinguished by a delicate nose marked by subtle brioche notes, it has a palate of considerable depth and balance with hints of honey and fresh fruit.

NV TAITTINGER PRESTIGE ROSÉ

A blend of various Champagne wines from several harvests, with a delightful pink hue in colour and a nose of fresh red berries. It is well balanced, with a fine mousse, and subtle red fruit flavours on the palate.

NV TAITTINGER NOCTURNE SEC

Taittinger Nocturne is a 'Sec' Champagne made from 40% Chardonnay and 60% Pinot Noir and Pinot Meunier. The finished blends includes over 30 'crus'. The wine is aged on its lees for at least 4 years, often longer, before being 'disgorged'. A dosage of 17.5g of cane sugar per litre is then added.





SANDWICHES

CHAPEL & SWAN SMOKED SALMON

Smoked salmon served in a homemade granary roll with créme fraíche, lemon butter & watercress

CUCUMBER & DILL

Classic cucumber finger sandwich filled with creamy ewes curd and dill on malted bread

CORONATION CHICKEN

Our take on the Queens favourite chicken rillette curried mayonnaise raisin puree on a rich rye cracker

EGG MAYONNAISE & MUSTARD CRESS

A traditional egg mayonnaise lifted with Dijon mustard, capers, gherkins & chives on white bread











PISTACHIO, RASPBERRY & YUZU TART

One for all the senses. From the citrus aroma of raspberry and yuzu compote, to a pistachio ganache. Full of texture with a yogurt crumble. Then bursts of flavor, raspberry and Ruby chocolate.

THE EXOTIC

As you cut through a velvety cocoa exterior, you expose the skilfully assembled elements of this pastry.

A delicate coconut mousse, from which a refreshing mango & lime compote emerges.

All this delight sits upon a smooth white chocolate wafer, fused with a coconut daquoise sponge.

BLACKURRANT & VIOLET

A modern British comfort combination of a sharp yet vibrant mousse and a bold violet jelly. All enhanced by the zesty notes of the lemon pastry it sits upon.

SCONES

Made using buttermilk from production of our own butter. Our scones are freshly baked every day and served warm. Accompanied by Cornish clotted cream and our very own strawberry preserve

OPERA CAKE

The Haycock Kitchen's take on a renowned French classic encompasses traditional layers of Joconde biscuit, soaked in a rich coffee syrup.

Layered with rich vanilla buttercream and Valrhona chocolate.









TEA

PLANTERS' SELECTION

PLANTERS' BREAKFAST

Hand-picked for that classic bold, brisk full flavoured taste.

PLANTERS' EARL GREY

The unmistakable aroma of natural bergamot oil blended with a leafy bold tea.

PLANTERS' DECAFFEINATED

Same great taste as the Breakfast tea – minus the caffeine.

PLANTERS' GREEN

A large leafy tea curled and panheated to produce a light, mellow & delicate brew.

PLANTERS' MISTRESS

A light, golden tea scented with bergamot, orange and lemon peel that leaves the pallet feeling refreshed with a pleasant citrus flavour.

SEASONALLY PICKED SINGLE ESTATE TEAS

LOVERS LEAP TEA ESTATE NUWARELIYA

Light, mentholated with a winter green note. Best drunk with a slice of lemon.

OKAYTI TEA ESTATE 1ST FLUSH DARJEELING INDIA

Light floral flavours of hay & the unforgettable muscatel flavour of Darjeeling.

HALMARI TEA ESTATE 2ND FLUSH ASSAM INDIA

Large leafy tea hand-picked from upper Assam. Produces a rounded tea with a malty rich taste.

HAND ROLLED OOLONG TEA ROD

Hand - picked and hand rolled. Each rod is meticulously made to order. Sweet naturally honey and caramel tasting tea.

UNUSUAL & EXCITING TEAS

SILVER TIPS

Silver Tips white tea are hand-picked before sunrise. A subtle tea crafted for the connoisseur tea drinker.

SOUCHONG

Smoked over cinnamon wood. Spicy, sweet and splendid.

RADIANT ROSE

An irresistible combination of high grown tea with rose petals. Producing a sweet and floral infusion.

PEPPERMINT LEAVES

Pure peppermint tea that leaves a fresh minty tang in the mouth.

THE HERBAL RANGE

LEMON GRASS & GINGER

Sweet, spicy & warming with a refreshing citrus nose.

CHAMOMILE

Light and refreshing, sweet flavour that finishes with delicate floral notes









By Union Coffee Roasters

100% Arabica coffee sourced direct from farmers and hand-roasted in small batches in a East London Roastery

BOBOLINK, BRAZIL

Grown by a network of farmers partnering together with Fazenda Ambiental Fortaleza a farm that produce beautiful coffees, in a sustainable and innovative way.

We chose this coffee for it' smooth balance and delicious milk chocolate and roasted almonds flavours

COFFEE VARIETALS Catuai – Bourbon – Mundo Novo

Espresso, Americano, Latte, Flat White, Cappuccino

MARAVA, RWANDA

The world's first speciality coffee from Rwanda.

Delicious as both espresso and filter.

Fruity, full bodied and perfectly balanced.

Expect a hint of orange, redcurrant, toffee and a sweet lingering after taste.

COFFEE VARIETALS Red Bourboni

Filtered

Standing proud on our bar you will find our handmade Victoria Arduino Venus Bar featuring the very same timeless design and operation as perfected by the original Italian crafts masters of the mid-20th Century!