

Salutations!

Choose from a selection of botanical-inspired cocktails, as Mr Fogg's skilled botanists apply their knowledge of hor-tea-culture in delivering you a most wonderful selection of potted potations. Enjoy your chosen teapot alongside a delectable selection of sweets, snacks and savoury favourites.





Elderflower Elixir

Bosford Rose gin, Saint Germain elderflower liqueur, apple juice, homemade lemon verbena syrup, raspberry jam & lemon juice

A Roaring Brew

Kumquat and butter fat-washed Woodford Reserve Bourbon, amontillado sherry, peach purée, lemon juice & orange marmalade

A Tea-Sing Treat

Earl Grey tea-infused Patron Reposado tequila, hibiscus & green tea liqueur, pink grapefruit juice & lime juice and sugar syrup

Champagne Tea

A Flourishing Fizz

Bacardi Spiced rum, Cherry Heering liqueur, passion fruit juice & lime juice, sugar syrup, topped up with Moët & Chandon Brut Impérial N.V. Champagne

Tipsy-Free Tea

Botanical Concoction

Lychee, mango, lime, rhubarb and lemon balm

Citronellas Pear Punch

Apple, pear, lemon, ginger and lemongrass

Please make staff aware of any allergies you might have. We shall do our best to provide you with suitable food, but we cannot guarantee that our offering will be allergen-free. All dishes may contain nuts.

A discretionary 12.5% service charge will be added to all transaction