
Millie's
Lounge

AFTERNOON TEA



MILLIE'S LOUNGE AFTERNOON TEA

indulge in our traditional afternoon tea

AFTERNOON TEA PRICING

ALL PRICES ARE PER PERSON

Traditional Afternoon Tea	50
Vegetarian Afternoon Tea	
Vegan Afternoon Tea	

CHAMPAGNE AFTERNOON TEA

With a glass of Thienot, Brut NV	60
With a glass of Nyetimber, Classic Cuvée, Brut NV	65
With a glass of Ruinart, Brut NV	68
With a glass of Thienot Rose, Brut NV	67
With a glass of Perrier Jouet, Brut NV	70
With a glass of Dom Perignon, Brut ¹³	105

ADDITIONAL GLASSES

Thienot, Brut NV	15
Nyetimber, Brut NV	17
Thienot Rose, Brut NV	17
Ruinart, Brut NV	20
Perrier Jouet, Brut NV	24
Perrier Jouet Blanc De Blancs, Brut NV	35
Dom Perignon, Brut ¹³	65

*Please inform your server if you have any allergies or require information on ingredients used in our dishes.
v = vegetarian pb = plant based. There is a discretionary 14.5% service charge added to your bill,
all of which is distributed among staff. All above prices are inclusive of VAT.*

TEA & COFFEE SELECTION

Espresso	Americano	Cappuccino
Macchiato	Flat White	Chai Latte
Latte	Hot Chocolate	Filter coffee
Beetroot Cacao Latte	Mocha	Filter coffee for two
	Matcha Latte	

Soy, almond, oat & coconut milk available - Decaf available

The Ned's English Breakfast - *A poignant, bright, full body harvest in the high tea fields of Sri Lanka*

English Breakfast Decaffeinated - *A smooth rich & bright black tea grown in the great east rift of Kenya*

Earl Grey - *An iconic earl grey blend is infused with bergamot oil & sweet marigold*

Japanese Sencha Kukicha Green - *A rare grassy steamed green tea, with an underlying sweetness cultivated organically*

Jasmine Flower Green - *Bathed in high humidity, a combination of jasmine flowers & green tea*

Berry - *A black Assam tea mixed with rosehips offering fresh flavours of red fruits*

Peppermint - *Extremely soothing, relaxing & delightful tea, made from the most luxurious and freshest mint leaves (herbal)*

Chamomile - *A naturally mellow, delicate & silky infusion, complimented with light hay & apple (herbal)*

Darjeeling - *Harvested in the peak 2nd flush period offering notes of apricot, stone fruits & a taste of the very highest grade of tea.*

Assam - *Harvested at its peak flush, offering a highly malty, earthy, invigorating & smokey black tea*

Silver Needle - *An incredibly rare white tea grown in southern India. Hand rolled which offer a mild liquor character with pale yellow & orange hues*

Lemongrass & Ginger - *A sophisticated balance of citrus & warming spices. Mixed with orange peel which is calming & inviting (herbal)*

Apple & Cinnamon - *A tart character full black tea with notes of apple & cinnamon*

AFTERNOON TEA

TRADITIONAL SANDWICHES, SCONES, & CAKES

SANDWICHES

Ham & cheddar cheese, onion chutney

Smoked salmon & cream cheese, cucumber

Egg mayonnaise & cress

Coronation Chicken

SCONES

Chocolate orange & plain scone

Served with clotted cream & strawberry jam

CAKES

Jivaria chocolate sponge, rosemary, honey

Raspberry chocolate choux, crème fraîche

Dominican Republic dark chocolate sandwich, blood orange

Kidavao chocolate Madeleine, banana, pineapple

CALORIE CONTENT
Scan the QR code to find the
calorie content of each dish.



VEGETARIAN AFTERNOON TEA

VEGETARIAN SANDWICHES, SCONES, & CAKES

SANDWICHES

Cheese & tomato, pickle
Piquillo peppers & watercress
Crushed avocado
Egg mayonnaise & cress

SCONES

Chocolate orange & plain scone
Served with clotted cream & strawberry jam

CAKES

Raspberry chocolate mousse, raspberry jelly, Szechuan
Single origin Madagascan chocolate sponge, whiskey, apricot
Coeur de Guanaja chocolate delice, blood orange
Dominican Republic dark chocolate sandwich, cherry

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VEGAN AFTERNOON TEA

VEGAN SANDWICHES, SCONES, & CAKES

SANDWICHES

Vegan cheese & tomato, pickle
Piquillo peppers & watercress
Crushed avocado
Cucumber & vegan cream cheese

SCONES

Vegan scones
Vegan butter & strawberry jam

CAKES

Raspberry chocolate mousse, raspberry jelly, Szechuan
Single origin Madagascan chocolate sponge, whiskey, apricot
Coeur de Guanaja chocolate delice, blood orange
Dominican Republic dark chocolate sandwich, cherry

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