

JOIA AFTERNOON TEA

FESTIVE AFTERNOON TEA £45PP

Add our festive cocktail for £55pp

Apple & Spice Fizz – Papa Salt Coastal Gin, apple liqueur, cinnamon, cream, Pere Ventura Brut Cava

CHAMPAGNE AFTERNOON TEA £65PP

With a glass of Telmont Brut Réserve Champagne

AFTERNOON TEA IS AVAILABLE
SATURDAY AND SUNDAY 12PM – 4PM

CAKES

Ginger & clementine tart (V)

Baileys & salted caramel present (V)

Milk chocolate & mint bauble (V)

SCONES

Selection of strawberry jam, mulled wine jam & clotted cream

SANDWICHES

Lobster roll, brioche, lettuce, chives, aioli, kimchi

Iberico ham, cream cheese, rocket, sourdough toast

Beetroot tartare, gherkin, cream cheese, watercress finger sandwich (V)

WHITE TEAS

WHITE PEONY

The unopened silver buds and emerald green leaves of the White Peony loose leaf white tea produces a delicate, pale gold infusion with notes of honey and melon. Well-rounded, yet light and distinctly sweet, this is the perfect introduction to white tea.

OOLONG TEAS

IRON BUDDHA

Otherwise known as Tie Guan Yin, this loose leaf oolong tea is made in the traditional style, meaning medium fermentation and long, careful baking over bamboo. The resulting infusion is rich and smooth, with notes of roasted chestnuts and dried fruit.

FOUR SEASONS

Light oxidized oolong grown high in the mountains. Smooth and floral, with lingering notes of tropical fruit, this is a light, easy-going oolong for any time of day.

RUBY

A heavily fermented, high mountain oolong. The tightly rolled leaves have been slow-baked to produce the deep red infusion from which it derives its name. Full-bodied, with layers of cacao and black cherry, this is a great everyday oolong.

BLACK TEAS

EARL GREY

This Earl Grey is a blend of a single-origin Ceylon black tea base, from the remote Uva region in Sri Lanka, and natural Italian bergamot oil. The natural citrus and pine notes of this particular Ceylon, combined with the bergamot, make it delicately fragrant but with enough of the spicy hit of bergamot to make it a true Earl Grey.

ASSAM

A loose leaf breakfast tea which produces a copper-red cup with a rich, malty flavour and a fresh taste with a dash of milk, this is the perfect match with afternoon tea and cake.

ENGLISH BREAKFAST

Taking its lead from the distinctive rich body of Kenyan black tea, and combining it with loyal breakfast favourites Assam tea and Ceylon tea, this whole leaf black English Breakfast tea brews a robust, golden cup – full in body and wonderful with a dash of milk.

DARJEELING

Loose leaf black tea, with silvery tips, floral aroma and muscatel flavour. It's delightfully fragrant.

GREEN TEAS

JASMINE PEARLS

Delicate, smooth, and irresistibly aromatic. The beautiful, tightly-rolled pearls unfurl to produce a deliciously floral cup of green tea for any time of day.

SENCHA

Unlike most Senchas which are grown in full sun, this particular example is shaded for 18 days before plucking, making it more similar to a Gyokuro – a style of steamed green tea widely considered to be Japan's finest. This unique shading process brings out the tea's rich, characteristic umami flavour, as well as more sweetness. The dark, silky leaves produce a vibrant green cup with a fresh, spring-like aroma and smooth, delicately sweet finish.

HERBAL TEAS

CHAMOMILE

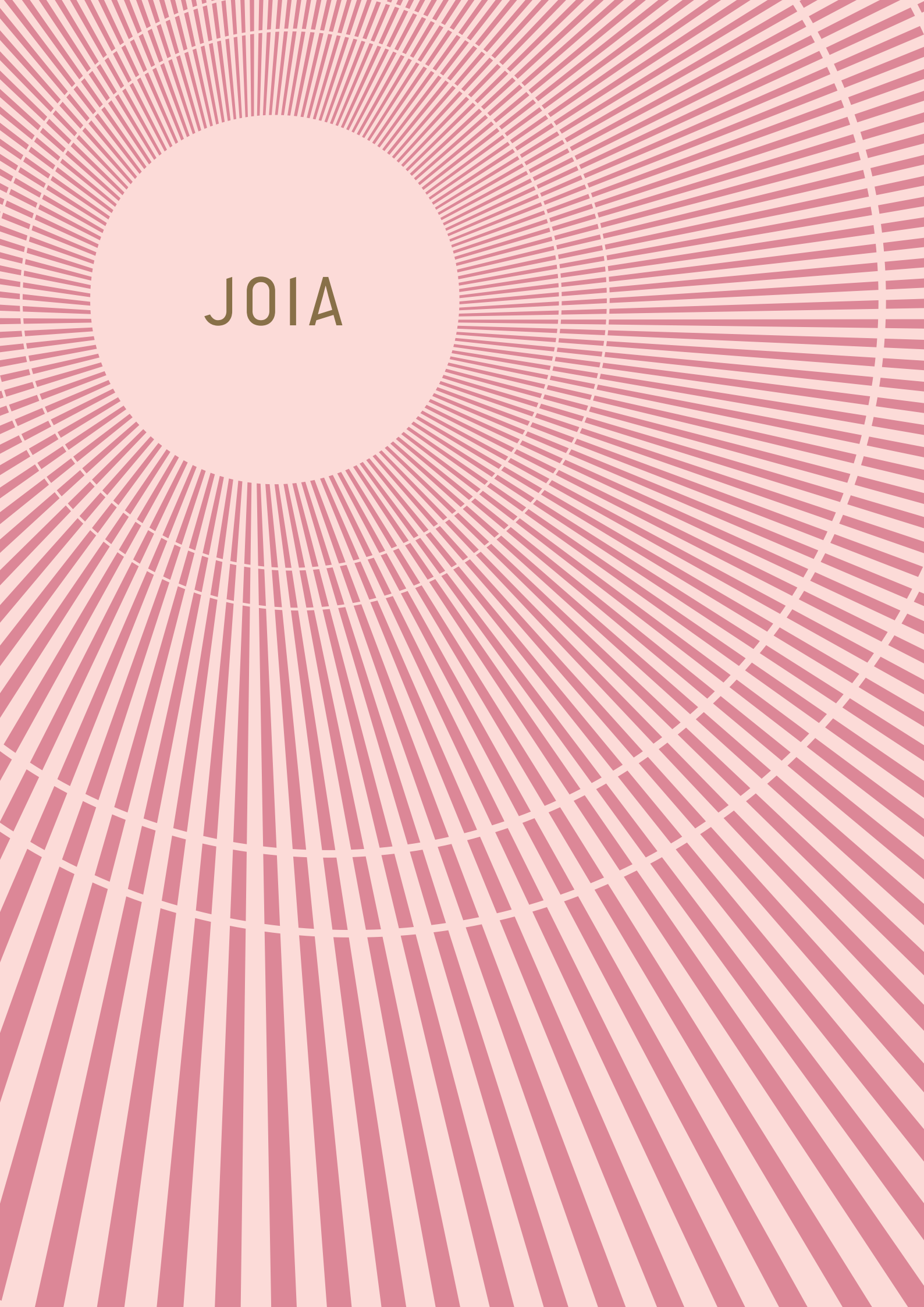
Chamomile tea produces a fresh, sweet cup with hints of apple and honey. Much loved because it's caffeine-free, brings relaxation and serenity to the afternoon tea.

ROOIBOS

Grown exclusively in South Africa's Cederberg mountains, these tiny leaves get their name Rooibos or Redbush from the deep red colour of the leaves once oxidized. Loose leaf Rooibos herbal tea produces a full-bodied, honey-sweet flavour with notes of dried cherries and vanilla. It is a great caffeine-free alternative to a robust breakfast tea and can even take a dash of milk if preferred.

@ARTOTELLONDONBATTERSEA @JOIABATTERSEA





J01A