

PEROLA'S BATTERSEA- THEMED AFTERNOON TEA £45PP

Inspired by the iconic Battersea Power Station, Perola's afternoon tea reimagines its bold architecture and industrial heritage through playful patisserie. Enjoy whilst overlooking panoramic views of the power station.

COCKTAIL AFTERNOON TEA £55PP

Your choice of the below tea-infused cocktails:

Jasmine Sip

Altos Plata Tequila, Jasmine Pearls, Bergamot

Sencha Spark

No. 3 Gin, Sencha & Assam Tea, Cava

CHAMPAGNE AFTERNOON TEA 65PP

With a glass of Telmont Brut Réserve Champagne

AFTERNOON TEA IS AVAILABLE EVERY SATURDAY
& SUNDAY FROM 12-4PM

SWEETS

THE CHOCOLATE CHIMNEY

Chocolate with smoked salt and caramel crèmeux

PISTACHIO POWERHOUSE

A pistachio éclair with hazelnut and milk chocolate

CONTROL ROOM A

A raspberry tart with strawberry and kalamansi gel

SCONES

Clotted cream, strawberry jam & lemon curd

SANDWICHES

Eggs & Truffle, olive oil mayonnaise

Beetroot cured salmon & dill cream cheese,
lemon pearl

Salt beef, horseradish & watercress

PÉROLA



A DISCRETIONARY 15% SERVICE CHANGE WILL BE ADDED TO
YOUR BILL. VAT QUOTED AT THE CURRENT RATE.

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

FOUR SEASONS

Light oxidized oolong grows 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.