

PÉROLA 

## PEROLA'S BATTERSEA AFTERNOON TEA

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.

### THE CHOCOLATE CHIMNEY

Chocolate with smoked salt & caramel crèmeux (v)

### PISTACHIO POWERHOUSE

A pistachio éclair with hazelnut & milk chocolate (v)

### CONTROL ROOM A

A raspberry tart with strawberry & kalamansi gel (v)

### SCONES

Clotted cream, strawberry jam & lemon curd (v)

### SANDWICHES

Eggs & Truffle, olive oil mayonnaise (v)

Beetroot cured salmon & dill cream cheese, lemon pearl

Salt beef, horseradish & watercress, charcoal bun

£45

With our choice of the below tea-infused cocktails

£55

Jasmine Sip

Altos Plata Tequila, Jasmine Pearls, Bergamot

Sencha Spark

No. 3 Gin, Sencha & Assam Tea, Cava

With a glass of Telmont Brut Réserve Champagne

£65

With a glass of alcohol-free Darjeeling

Sparkling Tea, Saicho

£55

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## WHITE TEAS

### WHITE PEONY

The White Peony loose leaves produces a delicate, pale gold infusion with notes of honey and melon. Well-rounded, 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

The 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

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 pairing for afternoon tea and cake.

### ENGLISH BREAKFAST

Taking its lead from the distinctive rich body of Kenyan black 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

This particular example of Sencha 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 umami flavour, as well as more sweetness.

## 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

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.