BIRCHALL TEA

Black Teas

GREAT RIFT BREAKFAST BLEND

Full bodied breakfast tea with a bright golden colour, sorted from the finest tea gardens across East Africa, from Rwanda through to the Great Rift Valley in Kenya.

VIRUNGA AFTERNOON TEA

Elegant & refreshing, Virunga is a black tea for connoisseurs and its smooth and delicate liquor make it particularly good after lunch or in the afternoon.

VIRUNGA EARL GREY

Scented pure origin tea, uniquely made from African black tea, blue cornflowers and a traditional bergamot oil that adds a distinctive flavour of citrus with spicy floral notes.

GREAT RIFT DECAF

A decaffeinated breakfast tea with an exceptionally bright golden liquor and strong refreshing taste.

Herbal Teas

CAMOMILE

A classic herbal tea made from scented flowers and leaves of the wild chamomile plant.

LEMONGRASS & GINGER

A classic herbal tea made with pure lemongrass and spicy ginger pieces. The renowned digestive benefits of ginger root and soothing properties of lemongrass combine perfectly to elevate your mood and revive you when you need a boost.

RED BERRY & FLOWER

A smooth blend of berries and refreshing hibiscus. A plentiful source of anti oxidants and is naturally caffeine free.

PEPPERMINT

A classic herbal tea made from only the finest pure peppermint leaves. Peppermint is traditionally acknowledged to aid digestion and this luxurious single mint infusion is entirely caffeine free.

Green Tea

GREEN TEA

For centuries these teas have been revered across the far east for their therapeutic properties. A rich natural source of anti oxidants which are known to cleanse, detoxify and restore the natural balance.

GREEN TEA & PEACH

A traditional green tea blended with real fruits pieces and marigold flowers. This full flavoured aromatic green tea is a plentiful source of ant oxidants and contains less caffeine than black tea making it a wonderful substitute that can be enjoyed throughout the day.

JASMINE TEA PEARLS

Combining the mild sweetness of Chinese green tea with the soft floral notes of jasmine flowers. A release of intoxicating fragrance of jasmine blossoms and a pale light bodied liquor.



Xfternoon Tea



Enjoy a delightful afternoon tea developed
by our executive chef Julian Ward, his
head pastry chef Nishta Balloo
8 sous chef Amanda Headley.

Derfectly partnered with tea of your
choice or if you are feeling a little more
indulgent a glass of champagne.

PLEASE ADVISE OUR WAITERS IF YOU HAVE ANY ALLERGIES OR REQUIRE INFORMATION ON INGREDIENTS USED IN OUR DISHES. ALL PRICES ARE INCLUSIVE OF VAT. A DISCRETIONARY 12.5% SERVICE CHARGE IS ADDED TO YOUR BILL.

MENU IS SUBJECT TO CHANGE WITHOUT NOTICE

kids under 8yrs FREE - Book online at: mayfairloungeandgrill.com/reservations



Sweets

BROWN BUTTER CANELE

Beurre noisette ganache

HAZELNUT BOMBE

Chocolate mousse, hazelnut praline centre

PEAR WILLIAMS

Mascarpone mousse, spiced pear compote

ORANGE MERINGUE TART

Confit orange, orange curd, Italian meringue

Davoury

CREAM CHEESE

Truffle & watercress tomato bread

MUSHROOM PARFAIT

Parmesan & truffle butter

ATLANTIC PRAWNS

Prawn bisque butter, iceberg, tomato petals

TLT

Parsley butter

Scones

VANILLA SCONES

Brandy clotted cream

ORANGE & CRANBERRY SCONES

Brandy clotted cream

Add Champagne

A glass of: Laurent Perrier La Cuvee 29 | Laurent Perrier Rose 35

Champagne by the bottle: Laurent Perrier La Cuvee 120 | Laurent Perrier Rose 180