

## FINGAL'S CREAM TEA 48

### Amuse-bouche

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Honey glazed ham and Fat Cow cheese navette

Smoked salmon, wasabi crème fraîche and dill navette

Roast beef, gherkins and pickled spring cabbage navette

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Buttermilk scones, strawberry preserve, clotted cream

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Earl grey & dark chocolate crémeux, buckwheat biscuit

Calamansi crème pâtissier, matcha, pistachio biscuit

Almond financier, Yorkshire rhubarb, ginger ganache

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For an extra touch of indulgence, add a glass of your favourite Champagne.

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A discretionary service charge of 12.5% will be added to your bill.

Please let us know if you have any specific dietary or allergen requirements and we shall be delighted to assist you. Please note, our dishes are not produced in an allergen-free environment.

## FINGAL'S VEGETARIAN CREAM TEA 48

Amuse-bouche

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Coronation chickpea & celeriac, curry spices navette

Egg mayonnaise & chive navette

Morangie Brie, toasted pistachio, guacamole navette

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Buttermilk scones, strawberry preserve, clotted cream

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Lemon meringue, Chantilly cream

Banana chocolate cake

Apple mousse, confit ginger

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For an extra touch of indulgence, add a glass of your favourite Champagne.

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A discretionary service charge of 12.5% will be added to your bill.

Please note, our dishes are not produced in an allergen-free environment.

## FINGAL'S PLANT-BASED CREAM TEA 48

### Amuse-bouche

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Coronation chickpea & celeriac, curry spices navette

Tofu, cucumber relish & sweet marinated mooli navette

Crumbled feta, cranberry & sundried tomato navette

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Scones, strawberry preserve

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Lemon meringue, Chantilly cream

Banana chocolate cake

Apple mousse, confit ginger

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For an extra touch of indulgence, add a glass of your favourite Champagne.

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A discretionary service charge of 12.5% will be added to your bill.

Please note, our dishes are not produced in an allergen-free environment.