

FINGAL'S AFTERNOON TEA 65

Amuse-bouche

Shepherd's pie

Asparagus and chorizo tart, sauce gribiche

Prawn toast, chive mayonnaise, sweet chilli sauce

Honey glazed ham and Fat Cow cheese navette

Smoked salmon, wasabi crème fraîche and dill navette

Roast beef, gherkins and pickled spring cabbage navette

Buttermilk scones, strawberry preserve, clotted cream

Earl grey & dark chocolate crèmeux, buckwheat biscuit

Calamansi crème pâtissier, matcha, pistachio biscuit

Almond financier, Yorkshire rhubarb, ginger ganache

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 AFTERNOON TEA 65

Amuse-bouche

Asparagus tart, sauce gribiche

Vegetable pakora, sweet chilli sauce

Saffron arancini, apricot harissa sauce

Coronation chickpea & celeriac, curry spices navette

Egg mayonnaise & chive navette

Morangie Brie, toasted pistachio, guacamole navette

Buttermilk scones, strawberry preserve, clotted cream

Lemon meringue, Chantilly cream

Banana chocolate cake

Apple mousse, confit ginger

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.

Amuse-bouche

Saffron arancini, apricot harissa sauce

Vegetable pakora, sweet chilli sauce

Vegetables à la Grecque

Coronation chickpea & celeriac, curry spices navette

Tofu, cucumber relish & sweet marinated mooli navette

Crumbled feta, cranberry & sundried tomato navette

Scones, strawberry preserve

Lemon meringue, Chantilly cream

Banana chocolate cake

Apple mousse, confit ginger

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.