

Bingham Afternoon Tea

There are few hours in life more agreeable than the hour dedicated to the ceremony known as afternoon tea.

Henry James

Selection of delicate Finger Sandwiches
free range egg and cress
ham and wholegrain mustard
smoked salmon and crème fraiche
cheddar cheese and cucumber

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Home Baked Plain and Fruit Scones

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Handmade fruit preserves, Devon clotted cream

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A selection of cakes and pastries may include:
passion fruit curd, carrot cake, lemon meringue tart,
banana bread, bitter chocolate marquise

£25

(including a pot of loose leaf tea or coffee of your choice or organic fair trade hot chocolate)

Loose Leaf Teas

Rose Buds

Light, graceful notes of sweet edged rose

Jing Assam Breakfast

Comforting, full with some rich malt extract sweetness.

Broad, with plenty of grip and structure

Jing Earl Grey

Fresh nourishing and focused with lifted citrus charm

Darjeeling

Regarded as the "Champagne of Teas". Rich and full bodied

Organic Jade Sword Green Tea

Clean, rounded, full and grassy with palate refreshing finish

Blackcurrant and Hibiscus Fruit Infusion

Vivid, intense and lively, with rich spectrum of berry fruits, sweet, perfumed finish. Refreshing, full of charm

Whole Peppermint Leaf

Insistent, fresh mint flavours with a clean, refreshing finish

Organic Chamomile Flowers

Bright and full with mellow floral depth

Jasmine Pearls

Rich rounded and deeply infused jasmine flavour with rich mouth - feel

Flowering Osmanthus

Green tea hand tied in Fujian China. Warm green tea sappiness with apricot notes

Tea had come as a deliverer to a land that called for deliverance; a land of beef and ale, of heavy eating and abundant drunkenness; of grey skies and harsh winds; of strong nerved, stoutpurposed,slow-thinking men and women. Above all a land of sheltered homes and warm firesides - firesides that were waiting -waiting, for the bubbling kettle and the fragrant breath of tea. Agnes Reppiler

Hot Drinks

Cappuccino
Latte
Kenyan Filter Coffee
Hot Chocolate
Liqueur Coffee

Champagne by the glass

Vranken £11.50
Demoiselle Vranken Rosé £13

Cocktails

Rose Fantasia £9.50
Pear Infused Vodka, Lychee Liqueur,
Crème de Rose, Lemon Juice, Rose Buds

Fig Martini £8.50
Stolichnaya Vodka, Fresh Fig,
Crème de Figue, Apple Juice

Non Alcoholic Cocktails

Virgin Mojito £5
Fresh Mint, Lime, Soda Water

Virgin Piña Colada £5
Pineapple Juice, Coconut Milk, Almond Syrup

Virgin Mary £5
Tomato Juice, Lime Juice, Tabasco and
Worcestershire Sauce

Secret Passion £6.50
Passion fruit, Fresh Ginger, Apple Juice,
Cranberry Juice, Lemon Zest, Soda Water

Fragolada £6
Raspberry, Strawberry, Lime Juice,
Caramel, Lemonade

For **afternoon tea parties** for groups larger than 7 please contact our reception or our events team on 020 8940 0902
email: events@thebingham.co.uk

Head Chef: Shay Cooper

This menu should be used as an example – all our menus are subject to change.

A **discretionary** 12.5% service charge is added to your final bill.

We are committed to the Code of Best Practice on Service Charges and they are shared among employees