



AFTERNOON TEA



MARCO PIERRE WHITE

ESTD 1961

A watercolor illustration of a teacup filled with pink tea, a honey dipper, and white flowers with green leaves. The style is soft and painterly.

WELCOME TO AFTERNOON TEA AT **MARCO PIERRE WHITE RESTAURANTS**

The creation of this thoroughly English institution is credited to a lifelong friend of Queen Victoria, Anna Maria Russell, who was looking for a means of avoiding hunger pangs in the long gap between an early lunch and a late supper.

For a decade or more, Marco and our culinary team have remained faithful to the classic combination of finger sandwiches, scones served warm, and sweet pastries accompanied by a remarkable selection of wonderful Teapigs leaf tea. Our ingredients are painstakingly sourced, skillfully prepared and served fresh each day. The centerpiece of afternoon tea is, of course, the drink itself. Our wonderful partners at Teapigs have scoured the world to bring us delicious tea from their fantastic producers from the four corners of the world.

As you enjoy your afternoon tea, around you is the splendor of Bob Carlos Clarke's magnificent photographs of Marco from his younger years, some of which are the most famous and fashionable chef images of modern times.

Over the next few pages, you'll discover the degree of care that goes into each cup of tea and morsel of food as well as some of the little secrets that make Afternoon Tea at Marco Pierre White's such a magical experience.

If there is anything more you would like to know, do not hesitate to ask. All that remains is for us to wish you a wonderful afternoon.



Guests with food allergies and intolerances, please make a member of the team aware before placing an order for food or drink. Please note all of our dishes are prepared in a kitchen where cross contamination may occur, and we cannot guarantee an allergen free environment. Our menu descriptions do not list all ingredients. All weights are uncooked. A discretionary service charge of 10% will be added. All prices include VAT at the current rate. Adults need around 2000 kcal a day. (V) does not contain meat. (VE) does not contain any animal products.



THE LAURENT-PERRIER STYLE

Bernard de Nonancourt created the Laurent-Perrier style: freshness, elegance, purity. To achieve this, he used the traditional practices of Champagne, but also initiated and stimulated new technical approaches to winemaking. The result is a range of unique wines, each with its own history and style. Laurent-Perrier is renowned for its taste and the consistency of its quality, Cuvée after Cuvée.

Alain Terrier, Cellar Master from 1983 to 2004, perfected the art of blending, faithful to the quest for excellence that nourishes the Laurent-Perrier spirit. He selects grapes from the best areas of the Champagne vineyards, vinifies each batch separately and supervises the blends with the utmost care. This plot-by-plot vinification has become a signature of the House: each vineyard is worked separately, offering the Cellar Master who makes the blends a very wide range of aromas, terroirs and styles.

La Cuvée Brut NV

125ml 15.00
Bottle 85.00
Magnum 175.00

La Cuvée Rosé

125ml 22.50
Bottle 125.00
Magnum 260.00

Vintage

Bottle 120.00

Blanc de Blanc

Bottle 150.00
Grand Siècle No 25 Bottle 240.00

Ultra Brut

Bottle 110.00

SETTE BELLO

DOC from Northern Italy it's a classic example of the Glera grape. With juicy peach and apricot aromas, it has a fresh citrus palate with a touch of richness and a clean, lingering finish. Best enjoyed as an aperitif, with antipasti or just with friends.

125ml 7.50
Bottle 39.50

BOTTEGA

Made from Glera grapes, grown in the Valdobbiadene this wine is fruity with scents of golden apple, Williams pear, acacia flowers and lily of the valley. The hand painted bottles are not only eye catching but reflect the quality and care put into producing this wine.

Bottega Rose Gold

Bottle 50.00
Magnum 100.00

Bottega Gold Brut

Bottle 50.00
Magnum 100.00



teapigs.

BLACK TEA EVERYDAY BREW

Black tea is plucked from the bush and withered in the open air. When the leaf becomes soft it is twisted and then fermented. The fermentation is the most important and skilled stage; this is when the leaf oxidizes and turns dark. Finally the leaf is cooked in a giant oven to seal in the flavour. Black tea is the British favourite, with milk and a couple of biscuits!

PEPPERMINT LEAVES

Peppermint is native to Europe and The Middle East but is widely grown all over the world. The active ingredient in peppermint is menthol, which is an organic compound that produces a cooling sensation when applied to the mouth or skin. Peppermint has been taken after meals for centuries and we love it as a tea and in a chocolate!

DARJEELING

The exotic, floral tones of Darjeeling tea balanced with the zesty citrus taste of bergamot. This superior quality earl grey packs a punch.

EARL GREY

Strong black tea with delicate Darjeeling and fancy bergamot. An earl grey with a wallop! Made with black tea from Assam, Rwanda, Ceylon and Darjeeling, cornflowers, natural bergamot flavour with other natural flavourings and a natural lime flavour.

MAO FENG GREEN

This tea has a delicate natural taste of fresh summer air, peaches, and apricots. A lovely clear pale green infusion, not the murky brown you often see with standard green teas.

SUPER FRUIT

Super fruity – this cheeky drink is a little tart! A fantastic blend of Hibiscus, elderberries, currants, blackcurrants, cranberries and blueberries.

CHAI

Strong and spicy, an all-natural black chai tea, great with lots of milk - latte style. A malty Assam black tea combined with smooth vanilla and traditional herbs and spices, this blend is warming and spicy - a true taste of India.

LEMON & GINGER

Pure lemongrass, lemon peel and ginger root make an incredible natural blend. A refreshing tea with a kick of ginger and zing of lemon.

CHAMOMILE

Whole chamomile flowers, so pure, so sweet nothing like a regular chamomile. A beautiful yellow cup which gives way to a sweet, surprisingly juicy flavour of chamomile.



L'UNICO
caffé
Musetti
Italy

THE SELECTION OF COFFEE BEANS

The process at Musetti is rigorous and meticulous. An internal committee conducts blind tests on samples of green coffee beans. Each selection requires a double check. The first one immediately after the harvest (we receive the samples of beans when the raw material is in the country of origin). The second one when the beans reach the port of Genoa, as the quality must remain unchanged after the journey to Europe. If the selected beans do not pass either of the two stages, they are rejected. Musetti is one of the companies with the strictest quality standards in Italy.

SLOW ROASTING PROCESS

Musetti employs a slow roasting method to enhance the coffee's aromas and maintain high quality. In fact, achieving refined flavours takes time. If the coffee is roasted quickly, certain aromas will never fully develop.

PRODUCT EXPERTS

Musetti still follows the original traditional recipes for its blends. The coffee we enjoy in our cup is the result of years of ongoing research, where tradition and innovation meet. The precise blend of coffee origins in each blend, the roasting method, and temperature control are what distinguish the recipes that Musetti jealously preserves.



OUR INGREDIENTS

FINEST QUALITY SMOKED SALMON

We partner with the fantastic artisans at the Severn & Wye smokeries to ensure the highest quality fish is being served to you at all times. Marco has used this famous smokery for several decades as the standard of the produce is second to none, earning itself a royal warrant by appointment of Queen Elizabeth II.



CAMPBELL BROTHERS' FINEST BEEF

Our Master Butcher at Campbell Brothers' works closely with Marco to ensure that all beef for our restaurants is aged and cut to the highest standards before our chefs season and roast it to the perfect medium rare.



WILTSHIRE CURED HAM

Originating in Wiltshire in the 1770s, Wiltshire Cure is a well-established traditional English method of wet curing pork using a live brine which has remained largely unchanged for over 50 years.



DORSET CLOTTED CREAM

Produced since 1958, staying true to their 100% unique family recipe. Having won many awards, it is an indulgent product with the traditional crust. Clotted cream is a British staple on scones since the 11th century, originating from the monks of Tavistock Abbey.

TIPTREE STRAWBERRY JAM

The Wilkin family have been farming at Tiptree, Essex, since 1757, and making quality preserves and spreads there since 1885. They grow a wide range of traditional English fruits and use them to make conserves, condiments, and other treats in their factory.



AFTERNOON TEA

A SELECTION OF TRADITIONAL SANDWICHES

Finest quality Severn & Wye smoked salmon with lemon cream cheese on wholemeal bread

Wiltshire ham with Colman's English mustard on traditional white bread

The classic peppered cucumber with cream cheese on wholemeal bread

Rare roast Campbell Brothers' beef with Colman's horseradish on traditional white bread

Flaked tuna with peppered mayonnaise on traditional white bread

Soft cooked hen's eggs with peppered mayonnaise on wholemeal bread

Warm fruit scones served with Dorset clotted cream and Tiptree afternoon tea jam

A SELECTION OF DÉLICE CAKES

Assorted macarons de Paris

Dark chocolate & salted caramel délice with a chocolate mirror glaze

Carrot and walnut cake with cream cheese frosting

Sicilian lemon cheesecake with dark chocolate shavings

Traditional Afternoon Tea 17.95

with a glass of Laurent-Perrier La Cuvée Brut 29.95

with a glass of Sette Bello Prosecco 23.95

additional glass of Laurent-Perrier La Cuvée Brut 15.00

additional glass of Sette Bello Prosecco 7.50

For our full selection of champagne, sparkling wines and cocktails see our full drinks menu

**GLUTEN FREE ALTERNATIVES FOR ALL ITEMS ARE AVAILABLE
FOR PREBOOKED GUESTS GIVEN 48 HOURS NOTICE**

VEGAN AFTERNOON TEA

A SELECTION OF TRADITIONAL SANDWICHES

Crushed avocado with fresh lime and extra virgin olive oil on traditional white bread

Salt baked beetroot and Violife Greek cheese with rocket and merlot dressing on wholemeal bread

The classic peppered cucumber with Violife cream cheese on traditional white bread

Vegan cheese and beef tomato with Branston pickle on wholemeal bread

Warm fruit scones served with plant-based cream and Tiptree afternoon tea jam

A SELECTION OF DÉLICE CAKES

Traditional carrot and walnut slice

Dark chocolate and salted caramel cheesecake

Chocolate and orange cake

Fresh seasonal berries

Traditional Vegan Afternoon Tea 17.95

with a glass of Laurent-Perrier La Cuvée Brut 29.95

additional glass of Laurent-Perrier La Cuvée Brut 15.00

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Vegan prosecco is available upon request

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