

# PLATE

— AT THE BIRD 

## Afternoon Tea

**Savoury** Crab & Pineapple salsa turmeric milk bun  
Pastrami, sauerkraut, mustard mayo, pickle  
Labneh, smoked tomato & pistachio pesto  
Prosciutto & fig jam, pecorino and Basil

**Sweet** Rose & Strawberry mouse, vanilla biscuit, mint leaf  
Dark chocolate & blood orange cheesecake popping candy  
Mushroom macaroon with nutmeg & salted caramel  
Lemon sponge, lemon balm cream & elderflower pate de fruits

**Scones** Plain scone with cream & strawberry jam  
Fruit scone

40 per person

If you have an allergy or dietary requirements please see a member of the team.

Please note there is a discretionary service charge of 12.5%

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## **Upgrade to Kaleidoscope G&T, 47**

*With seven vibrant botanicals representing the spectrum of colour, expect notes of hibiscus, orange and juniper.*

## **Upgrade to a glass of Taittinger Champagne NV, 55**

*Ripe lemon, pear, green apple and biscuit with a fresh lemon acidity to keep it friendly and lively. A classic.*

### **Camelia's Teas**

Earl grey  
English breakfast  
Lapsang souchong  
White apricot  
Chamomile  
Peppermint  
Japanese sencha  
Rooibos

### **Coffee**

Espresso  
Americano  
Latte  
Cappuccino  
Flat White  
Mocha