



## garden room



### **The Tea Guild Award of Excellence 2010**

Awarded in recognition of our outstanding quality  
and consistently high standards in tea service  
for the third consecutive year.

We are happy to prepare your favourite dish... Please ask.

If you are allergic to any food product, please advise a member of the service team.

# time for tea

Available from 12.30pm to 7.00pm

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Evergreen Tea £28.50

Evergreen Tea with a Glass of Rose Petal Champagne £35.00

Traditional English Finger Sandwiches

Freshly Baked Orange Blossom Scones and Toasted Crumpets with Homemade Jam, Lemon Curd and Devonshire Clotted Cream

Selection of Homemade Pastries including Bird Cookies, Fairy Cakes with Sugar Flowers and Mixed Fruit Tartlets

Your choice of Tea, Herbal Tea or Infusion

Regents Park Honey Tea with a Glass of Honey Fizz £39.00

*Inspired by our wonderful Regents Park Honey™*

The Regent's Park London has a great variety of flower and trees giving the honey a unique taste, color and texture which changes throughout the season. Spring and Summer honey is light and runny with notes of elderflower, rose and mint; as Autumn approaches, the honey becomes darker and stronger with a spicier flavour.

Selection of Sandwiches including Honey Roasted Ham and Caramelized Golden Cross Goats Cheese

Freshly Baked Scones and Toasted Crumpets with Regents Park Honey, Homemade Jams and Devonshire Clotted Cream

Selection of Homemade Pastries including Honeycomb Marquis, Honey Cake, Elderflower Jelly, Lavender and Honey Macaroons, Chocolate and Honey Mille Feuille and Honey Cheesecake.

Your choice of Tea, Herbal Tea or Infusion

Complimentary Pot of Regents Park Honey

# our teas

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## **Athenaeum Tea Selection**

**£ 5.00**

### *Margaret's Hope Darjeeling*

This tea displays the elusive muscatel character with mild astringency

### *Borengajuli Assam*

This well rounded, juicy and malty tea delivers a full and satisfying sensation

### *Athenaeum Blend English Breakfasts*

A full bodied tea with some fruity notes

### *Earl Grey*

Delicate Darjeeling with lemon and lavender notes blended with Bergamot

### *Formosa Kangaroo Lapsang*

This pine and oak smoked tea delivers a robust smoky flavor

### *Sencha Fukujyu*

This light and refreshing Japanese tea delivers a rare purity of liquor

### *Pai Mu Tan Silver*

This Chinese white tea has a light flowery character with a lingering finish

### *Bella Coola*

Orange coupled with natural pineapple, provides an aromatic fruit blend

### *Bingo Blueberry*

Deep and intoxicating fruit tea with a lively character

### *Rooibos*

This strongly aromatic tea is harvested from the South African red bush

### *Jasmine with Flowers*

Finest Jasmine blossoms blended with green tea, providing a floral quality

### *Niagara Peach*

Lush peach pieces blended with high quality flavoured green tea.

# our teas (cont.)

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## Tea Blends

**£ 6.00**

### *Earl Grey*

Black China tea with the distinct flavor of the bergamot orange

### *Rose Petal Tea*

A rose flavored Ceylon Blend with a sweet aromatic nose

### *Laduree Blend*

Ceylon Tea flavored with orange, cinnamon and blackcurrant

## Wellness Teas

**£ 6.00**

### *Hi Antiox Jas 'Vert*

Organic green tea from China with refreshing notes of jasmine

### *Hi Antiox Cream Earl Grey Green*

Sri Lankan and Kenyan green tea blend with natural flavors

### *Jetlag Awake Herbal*

Green tea with subtle notes of spearmint, ideal to counter-balance the effects of a jet lag

## Rare Teas

**£ 6.00**

### *Soom*

Darjeeling black tea from India produced during March at the height of the first flush. The young leaves yield a light and gentle afternoon tea

### *Keemun Hoa Ya A*

China special black tea with a full bodied winery character and oaky notes. Hoa Ya A is extremely rare, the leaves are hand sorted even before it is fired and then sorted again. This tea is best enjoyed with milk

### *Madame Butterfly Jasmine*

Green tea from China. It offers a full flavored cup with a delightfully complex and aromatic nose

# simple sips

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Teas - Your choice of Tea or Infusion	£5.00
Coffees - Filter, Decaffeinated, Cappuccino, Espresso, Cafe Latte	£5.00
Valrhona Hot Chocolate	£5.00
Freshly Squeezed Juices Orange, Grapefruit, Cranberry, Pineapple, Jonagold Apple, Tomato or Carrot	£5.00
Smoothies and Shakes Your Choice of Ingredients – blended for you	£8.00
Glass of Cold Milk	£3.00

# minerals and soft drinks

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Coca-Cola	200ml	£ 4.00
Diet Coca-Cola	200ml	£ 4.00
Bitter Lemon	200ml	£ 3.50
Lemonade	200ml	£ 3.50
Ginger Ale	200ml	£ 3.50
Soda Water	200ml	£ 3.50
Tonic Water	200ml	£ 3.50
Hildon Still	330ml	£ 3.50
Hildon Still	750ml	£ 5.00
Hildon Sparkling	330ml	£ 3.50
Hildon Sparkling	750ml	£ 5.00
Freshly Squeezed Juices	330ml	£ 4.50

# sandwich bar

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Black Cab Specials: Fried Egg, Bacon Butties or Porkers	£10.50
Classic Club Sandwich with Chunky Chips	£17.00
Scottish Sirloin Steak Sandwich on Rye Bread with Horseradish and Chunky Chips	£21.00
Home Smoked Chicken, Bacon and Avocado on Grain Bread with Lemon Mayonnaise and Vegetable Crisps €	£13.50
Honey Roasted Ham and Cheese Sandwich on White Bread with Vegetable Crisps €	£11.50
Avocado, Tomato and Vegetable Flat Bread Sandwich with Tomato Salsa and Chunky Chips (v) €	£15.00
English Sandwiches €	£11.00
Smoked Salmon and Lemon Butter on Brown Bread	
Cream Cheese and Cucumber White Bread	
Free Range Chicken on White Bread	
Honey Roasted Ham with Mustard Mayonnaise on White Bread	

## more than just leaves

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Athenaeum Caesar Salad	
Plain or with Anchovies	£10.50
Grilled Chicken	£15.00
Grilled Tiger Prawns	£17.00
Char-Grilled Tuna Salad with Soft Boiled Quails Eggs, Roasted Cherry Tomatoes, Jersey Royals, and Queen Olives	£16.50
Athenaeum Cobb Salad (Lettuce, Tomato, Bacon, Chicken Breast, Boiled Egg, Avocado and Roquefort Cheese)	£16.00
Tomato, Mozzarella and Basil Salad with Olive Dressing (v) €	£15.00

€ Also served from 11pm onwards

# snacks

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Soup of the Day with Crusty Bread €	£9.00
Chicken Noodle Soup with Seasonal Vegetables €	£9.50
Chicken Pearl Barley Broth with Winter Vegetables	£8.00
Brown Cock Crab and Brown Shrimp Tart With Pickled Vegetables and Fennel Cress	£12.00
Ballotine of Corn Fed Chicken and Quail with Braised Puy Lentils, Roasted Garlic and Vermouth Poached Grapes	£10.00
Seared Smoked Salmon with Watercress Puree	£12.00

# mains

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Thai Green Prawn Curry with Rice €	£29.00
Confit of Pork Belly and Fillet with Baby Chantenay Carrots, Sage, Shallot and White Wine Jus and Bubble and Squeak	£25.00
Athenaeum Scottish Beef Burger with Chunky Chips And Homemade Tomato Relish	£18.00
Bangers and Mash with Onion Gravy €	£17.00
Seared Black Bass with Honey Braised Sweet Chicory	£24.00
Penne Pasta with Roasted Tomato Sauce, Air Dried Cherry Tomato, Baby Basil Leaves and Mascarpone (v)	£17.00
Stilton Risotto with Chervil, Broccoli and Cropwell Stilton (v)	£22.00
Spaghetti Bolognese €	£17.00
10" Home Baked Pizza with Cheese and Tomato (v) €	£15.00

€ Also served from 11pm onwards

## sweet treats

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Seasonal Sliced Fruit and Berry Platter €	£9.50
The Red Bird Slate: Artic Roll, Custard Tartlet And Bread and Butter Pudding	£9.50
Treacle Tart with Devonshire Clotted Cream Ice Cream	£9.50
Red Wine Poached Pear Hazelnut Sable with Vanilla Custard	£9.50
Absolutely Alex – Millefeuille of Chocolate with Almond Toblerone and Orange Cream	£9.50
Classic Vanilla Pod Creme Brulee €	£9.50
Choose from Our Daily Selection € of Freshly Made Ice Creams and Sorbets	£9.50

## savouries

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Welsh Rarebit (v)	£9.00
Devils on Horseback with Dates wrapped in Smoked Bacon	£9.00
Selection of British Cheeses served with Celery, Grapes, Crackers, Breads and Date and Onion Chutney (v) €	£13.00

€ Also served from 11pm onwards

# nibble platters

enough for two to share

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Fish 'n' Chips	£17.00
Goujons of Breaded Sole with Chunky Chips and Tartare Sauce	
Bangers and Slider	£17.00
Meatballs with Tomato Salsa served on Homemade Buns, Piccadilly Piglets with HP and Tomato Sauce	
Cheese Board	£19.00
Selection of British Cheeses with Date and Onion Chutney Celery, Grapes and Biscuits	

## beers / cider

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Guinness	330ml	£6.50
Becks	275ml	£6.50
Budvar	330ml	£6.50
Carlsberg	275ml	£6.50
Peroni Nastro Azzurro	330ml	£6.50
Innis and Gunn Oak Aged	330ml	£8.00
Speckled Hen	500ml	£8.50
Becks Blue (Alcohol Free)	275ml	£6.00
Finest Herefordshire Cider	500ml	£8.00

# wines by the glass

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## **Champagne**

	150ml	
Louis Roederer Brut Premier	£15.00	
Ayala Rose	£15.50	
Taittinger Brut Reserve	£16.50	

## **White**

	175ml	250ml
Molino Loco Macabeo, Yecla, Spain	7.50	9.50
Chenin Blanc Good Hope, Stellenbosch, South Africa	8.50	10.50
Sauvignon Blanc, Fairview, Paarl, South Africa	9.50	12.00
Pinot Grigio, Borgo dei Vassalli, Veneto, Italy	10.00	12.50
Chardonnay, Wakefield Promised Land, Australia	11.00	14.50
Chablis, Domaine Colette Gros, Burgundy, France	12.00	15.00

## **Rose**

	175ml	250ml
Chateaux Ollieux Romanis, France	£9.00	£12.00

## **Red**

	175ml	250ml
Alpha Zeta Corvina, Veneto, Italy	7.50	9.50
Calbuco Cabernet/Merlot, Chile	8.50	10.50
El Grano Carmenere, Rapel Valley, Chile	9.50	12.00
Cotes du Rhone, Domaine Chapoton, Rhone, France	10.00	12.50
Chianti Rufina, Selvapiano, Tuscany, Italy	11.50	15.00
Merlot, Lyeth Sonoma County, Sonoma, California	13.00	16.50

## **Sweet**

	100ml	
Tokaji, Hungary	£9.50	
Sweet Red, South Africa	£6.50	

A Full Wine List is also available  
A measure of 125ml is available for all still wine by the glass

“With 270 labels to choose from,  
a whisky sommelier was just what I needed.”

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The bar is discrete and full of quiet corners that are warm and welcoming - the perfect place to meet before going out... or coming back.

Black and white photography adorns the walls and gives a nod to historic London moments as you step back in time to savour the world's best whiskies. To accompany the many whiskies on offer, we have created mouth watering nibbles and a whisky and cheese pairing to enhance the flavours of the whiskies.

For those who like the more personal touch, our dedicated Whisky Connoisseur Angelo, one of only two Whisky Sommeliers in London, can provide guests with a bespoke whisky tasting and food pairing experience.



“When I read about  
the evils of drinking,  
I gave up reading.”  
HENRY YOUNGMAN

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