

Curated by  
**FLORIS**  
LONDON





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Afternoon tea, the most quintessential of English customs is, perhaps surprisingly, a relatively new tradition, for it was not until the mid-19th century that the concept of ‘afternoon tea’ first appeared. Introduced in England by Anna, the seventh Duchess of Bedford, in the year 1840, the pause for tea soon became a fashionable social event and remains to this day a tradition enjoyed by many.

Combining beauty with the colourful charm of nature, Botanica is the ideal space to relax and enjoy our Afternoon Tea experience. The interior design captures the room’s Victorian origins, blended with modern day touches and is flooded with natural daylight.



# TEA

Our Afternoon Tea experience is complimented by Whittard of Chelsea, a premium tea selection

## QUEEN'S GATE BLEND

This historic blend is inspired by the type of tea enjoyed in Victorian London. Crafted according to the techniques used at the time, it's a tea with a real taste of authenticity: hearty, full-bodied and flavoursome, with a splash more originality than your everyday cup of tea.

## SAKURA

To accentuate the fruity notes of Floris Cherry Blossom, we recommend Whittard's Sakura, a blend of sweet and fresh sencha green tea with the glorious flavours of ripe Cherry that will complement the spicy and fruitiness of the scones.

## EARL GREY

Not only did Prime Minister Earl Grey inspire this iconic tea, he also abolished slavery in 1833. Let's raise our teacups to that! Our take on the quintessentially British brew is a blend of the finest black tea, balanced with flavours of fragrant bergamot and a signature scattering of elegant blue cornflowers.

## MANGO & BERGAMOT

A sweetly sophisticated Sencha with exotic flavours of mango, lulo and fragrant bergamot. Picked in early Spring for verdant freshness, we've scattered the young leaves with aromatic rose, sunflower and blue cornflowers for a signature splash of colour. Perfect for adding a tropical twist to afternoon tea.

## AFTERNOON

Our signature blend is a beautiful balance of black and jasmine green teas with flavours of bergamot and a sweet scattering of jasmine petals; an ideal tea to underline Floris Cherry Blossom fragrance.

## KEEMUN

An elegant and comforting copper cup with touch of sweetness and subtle notes of lemon that will balance the sweet and citrusy flavours of the patisserie course inspired by Floris Lime Fragrance.

## PEPPERMINT

This minty herbal refresher has long been top of the apothecary's list, sought for its reputed power to soothe the stomach and cleanse the palate. Keeping things simple, we've created a cool, clean infusion of pure peppermint leaves: it's a super digestif.

## SENCHA

Classic steamed green tea, famed for its lush, verdant taste. A good Sencha will have all the dewy freshness of a bright spring morning, matched with the softly savoury smoothness of melted butter. We've selected our signature style of Sencha for its strength, subtle sweetness and rich, refreshing taste.

# COFFEE

4

Enjoy our gourmet coffee using  
only the best freshly roasted and ground coffee beans

*Espresso | Caffè Latte | Cappuccino | Americano | Flat White*

# CURIOUS SPRITZ AND APÉRITIFS

10.5

Indulge your senses with the Curious Gene experiment  
and enjoy one of our unique beverages

## THE SPIRITUALIST

*Cocchi Americano,  
light tonic, teapot bitters, fresh  
grapefruit*

## THE CULTURIST

*Cocchi Vermouth  
di Torino, soda,  
rhubarb bitters*

## THE PATH FINDER

*Barrel-aged Kamm  
& Sons gin, Cocchi  
de Americano*

## THE CHALLENGER

*Tio Pepe, Campari,  
soda, plum bitters*

## THE EPICUREAN

*Prosecco, maraschino  
cherry, elderflower*

# CHAMPAGNE

BY THE GLASS (125ML)

Moët & Chandon Brut	17.5
Le Altane Prosecco	9.5
Tsarine Rosé Brut	20

BY THE BOTTLE

Veuve Clicquot Yellow Label	95
Laurent-Perrier Cuvée Rosé	130
Moët & Chandon Brut	80
Le Altane Prosecco	43

All prices include VAT at the prevailing rate.  
A discretionary 12.5% service charge will be added to the final bill.

# COCKTAILS

12

We have carefully created a selection of homemade botanical-themed cocktails to enhance your Afternoon Tea experience

## VANILLIN

Vanilla syrup, peach & mango purée, red berry crush tea infusion, vodka

*Floral and fruity, very light on the palate*

## ZINGIBER

Ginger wine, chilli syrup, pomegranate, soda, smoked apple wood

*Fruity modern spritz with a subtle kick of zingiber*

## RIBES TEA

Blackcurrant jam, Earl Grey, St. Germain, Tequila

*Rich and fruity on the palate*

## SACCHARUM

White chocolate liqueur, Frangelico, cachaça blanco, sencha tea

*Creamy and chocolatey*

## BERGAMIA MARTINI

Mango & bergamont tea, gin, italicus and mango purée

*Light and refreshing bergamot-infused martini*

## CHAMAEMELUM

Camomile tea, raspberry-infused vodka, lychee juice

*Fruity and calming, with a perfect balance of warm, rounded, sweet and sour notes of orange*

## LOSE THE STRAW

Straws are the biggest single-use plastic pollution offenders, so we have omitted them from our drinks. If you have just replaced your lippy or really feel you need one, please ask one of the team members.

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# WINES

	GLASS	BOTTLE
<b>RED</b>		
Baron Philippe de Rothschild Pays d'Oc Cabernet Sauvignon <i>France</i>	<b>10</b>	<b>33</b>
Vita Sangiovese <i>Puglia, Italy</i>	<b>8</b>	<b>26</b>
Rimapere Pinot Noir <i>Marlborough, New Zealand</i>		<b>70</b>
Château de Camarsac Oak-aged, Bordeaux Supérieur <i>France</i>		<b>40</b>
<b>WHITE</b>		
Baron Philippe de Rothschild Pays d'Oc Sauvignon Blanc <i>Viognier, France</i>	<b>9.5</b>	<b>30</b>
El Velerio Verdejo Blanco <i>Valdepeñas, Spain</i>	<b>8</b>	<b>25</b>
Gavi di Gavi, Enrico Serafino <i>Italy</i>		<b>55</b>
Pouilly-Fuissé Les Petites Pierres, Louis Jadot <i>Burgundy, France</i>		<b>75</b>
<b>ROSÉ</b>		
Château Léoube Rosé, AOC Côtes de Provence <i>France</i>	<b>13</b>	<b>46</b>

Wines are sold by the glass measured at 175ml.

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# NOVELTEA COLD BREWS

12

Fascinated by different places – their cultures, traditions, and tastes – NOVELTEA was drawn to the British passion for tea and alcohol. Wonderfully satisfying and completely unique, NOVELTEA takes the best tea and botanicals from around the world to produce the finest blends imaginable. It's traditional tea, with a twist!

## EARL GREY

A tea blended with its stronger cousin, British gin

*Smooth, distinctive and rich in its flavours*

## TALE OF TANGIER

A Moroccan green mint tea with rum

*Hints of exotic fruit and floral citrus notes unleash a soft yet satisfying sweetness*

## TEA SPRITZ

Our very own Botanica creation of Earl Grey, Prosecco and soda

*Lightly sparkling, refreshing and sweet*

# VIRGIN PROSECCO TEA BREW

8

A lightly sparkling drink made from fermented tea

## BOTTLED WATER

Still/Sparkling 750ml	5
Still/Sparkling 375ml	3

# AFTERNOON TEA SCENTSATION

42.5 per person

Glass of Moët & Chandon Afternoon Tea 55

## SANDWICHES

Smoked salmon and cream cheese

Home-made Coronation chicken

Mature English Cheddar  
and heritage tomato 

Egg and watercress 

## SCONES

Freshly baked mini-cherry and bergamot  
accompanied by

*Cherry jam, ginger and orange marmalade  
with soft flavoured pink peppercorn  
clotted cream*

## PASTRIES

*Selection of handmade pastries*

Carquelin choux filled with orange blossom  
and roasted walnuts infused white chocolate  
mousse with dried orange twist

Crisp cinnamon tartlet filled with punchy lime  
mousse and elderflower glaze topped  
with a white chocolate citric infused cream

Chocolate and Kaffir lime dome  
with coconut base

Candied Buddha's Hand Madelene  
with Italian meringue

 Suitable for Vegetarians

Vegan options are available, please ask your waiter

All our food is prepared in a kitchen where all or some of the below listed food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information is available; please ask a team member for details.

Allergens; Gluten, Crustaceans, Molluscs, Egg, Fish, Peanuts, Tree nuts, Soya, Milk, Celery, Mustard, Sesame, Lupin, Sulphites.

