

Curated by



Whittard
CHELSEA 1886



TEA

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

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

Henry James

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.

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.

AFTERNOON

In the words of the novelist Henry James: ‘There are few hours in life more agreeable than the hour dedicated to the ceremony known as afternoon tea.’ Our signature tea for after three is a beautiful balance of black and jasmine green tea with flavours of bergamot and a sweet scattering of petals.

CHELSEA GARDEN

We like to think that Walter Whittard dreamt up this blend while taking a stroll in Chelsea Physic Garden one summer evening... The delicate taste of our signature White Peony tea is perfectly matched with floral fruit flavours, while whole pink rosebuds make for quite the afternoon tea showpiece. Super with scones and strawberry jam.

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.

ORANGE BLOSSOM

Fragrant orange blossom has long been a symbol of good fortune, popular with poets and all those lucky enough to catch a bridal bouquet. This botanical blend of black tea has a fresh citrus clarity with warm, rounded notes of orange. Best taken without milk to enjoy it in all its floral glory.

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)

G.H. Martel Prestige NV

16

Le Altane Prosecco

9.5

Tsarine Rosé Brut

20

BY THE BOTTLE

Veuve Clicquot Yellow Label

95

Laurent-Perrier Cuvée Rosé

130

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

RED

Baron Philippe de Rothschild Pays d'Oc Cabernet Sauvignon
France

Vita Sangiovese
Puglia, Italy

Rimapere Pinot Noir
Marlborough, New Zealand

Château de Camarsac Oak-aged, Bordeaux Supérieur
France

WHITE

Baron Philippe de Rothschild Pays d'Oc Sauvignon Blanc
Viognier, France

El Veler Verdejo Blanco
Valdepeñas, Spain

Gavi di Gavi, Enrico Serafino
Italy

Pouilly-Fuissé Les Petites Pierres, Louis Jadot
Burgundy, France

ROSÉ

Château Léoube Rosé, AOC Côtes de Provence
France

GLASS BOTTLE

10 33

8 26

70

40

9.5 30

8 25

55

75

13 46

Wines are sold by the glass measured at 175ml.

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

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

All prices include VAT at the prevailing rate.
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AFTERNOON TEA

35 per person

SANDWICHES

Hush gin and tonic smoked salmon
with cream cheese and roe

Melted Brie, cured asparagus
with cucumber flower 

Confit chicken with saffron
mayonnaise and garlic flower

SCONES

Freshly baked lavender, orange
and classic scones accompanied by

Cornish clotted cream
Saint Dalfour Strawberry

or

Blackberry Rhapsodie

PASTRIES

Selection of handmade pastries

Rose and pistachio opera

Le petit silk pot

Chocolate roulade 

Mango sunflower

Lemon and lavender gâteau

Summer fruit macaroons

 Suitable for Vegetarians  Gluten free

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.