



BRITISH ICONS

## CHELSEA IN BLOOM

# COCKTAILS

### ENGLISH GARDEN | £9.50

Boxer Gin, Edinburgh Gin elderflower liqueur, apple juice

### KINDER GARDEN | £5.00

apple juice, ginger & lemongrass syrup, ginger

# LUNCH MENU

served from midday – 5pm

## SALADS

### ROAST VEGETABLE SALAD | £11.50

beetroot, bell pepper, green beans, buckwheat, lambs' lettuce  
served with a spicy dressing

### HALLOUMI SALAD | £12.50

slow-roast cherry tomatoes, grilled halloumi, red quinoa,  
basil and lambs' lettuce

### GREEK SALAD | £11.50

tomato, cucumber, orange pepper, black olives,  
red onion, capers and feta cheese

### BURRATA APULIA | £13.50

served with rocket, heritage tomato salad,  
basil oil and balsamic glaze

## DEMI-BAGUETTES

served with leaves and crisps

**KENT HONEY BAKED HAM, ROCKET AND MUSTARD | £8.50**

**BRIE, CARAMELISED ONION, WALNUT AND HONEY | £8.50**

**HOUMOUS, GRILLED PEPPER AND ROCKET | £8.00**

## SOUP

### GAZPACHO | £6.00

tomato, cucumber, onion, celery, pepper  
served cold with a garlic and parsley crostini

**COURGETTE, PEA AND MINT SOUP | £6.50**

## MACARONS | £5.50

chef's selection of macarons

## CREAM TEA | £7.50 p.p.

fruit scones, served with clothed cream and strawberry jam  
served with a hot drink, upgrade to prosecco for £6.00 p.p.

## AFTERNOON TEA | £18.75 p.p.

served with a hot drink, upgrade to prosecco for £6.00 p.p.

### selection of finger sandwiches

egg mayonnaise, coronation chicken, ham & mustard  
smoked salmon and cream cheese, cream cheese and cucumber

### Fruit scones

served with clothed cream and strawberry jam

### selection of patisserie

chefs' choice of crumble, hazelnut cake, lime financier,  
caramel financier, choux buns, almond creams, cocoa financiers

please speak to us about allergens and dietary information