



JAPANESE AFTERNOON TEA MENU

AVAILABLE THURSDAY TO SATURDAY, 15:30 TO 17:30
RESERVATIONS MUST BE CONFIRMED 2 DAYS IN ADVANCE
MINIMUM 2 GUESTS

BAO BUN

Togarashi Teriyaki Duck

Sweet & Spicy Pulled Duck in a Steamed Dough

SAVOURIES

Green Dragon Uramaki (VG) (GF)

Takuan Pickled Radish, Pickled Carrots, Cucumber, Avocado, Rice Crackers & Mayonnaise

Ebi Ten Uramaki

Prawn Tempura, Asparagus, Avocado, Tobiko, Mayonnaise & Unagi Sauce

Pumpkin, Potato and Soya Bean Croquette (V)

Wagyu Beef and Mozzarella Croquette

Spicy Tuna and Tofu Tempura

Dashimaki Tamago (V)

Rolled Japanese Omelette

CAKES

Red Bean Paste Daifuku (VG)(GF)

Pounded Rice Dough filled with red bean Paste

Japanese Pancake with Matcha and Chocolate (V)

Matcha Mille Crêpe Cake

Layered Matcha Flavoured Crêpes with Whipped Cream

Choux Buns with Kumquat Jam (V)

SCONES

Traditional Scones with Matcha Powder

Clotted Cornish Cream

Strawberry and Red Bean Conserve

HURLEY HOUSE JAPANESE AFTERNOON TEA 50

With a glass of Champagne, Ruinart, Brut NV 65

With a glass of Champagne, Ruinart, Rosé NV 70



HURLEY HOUSE

COFFEE

Espresso

Double Espresso

Macchiato

Double Macchiato

Latte

Cappuccino

Americano

Hot Chocolate

TEA

English Breakfast

Darjeeling

Yunnan

Organic Green Tea

Jasmine Pearls

Earl Grey

White Peony

Peppermint | Fresh Mint

Camomile Flowers

Decaffeinated Tea

Lemon and Ginger

Red Berry

Rooibos

Chai

Genmaicha