



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

(V) = Vegetarian - (VG) = Vegan - (GF) = Gluten Free. Please inform us of any allergies before you order
VAT included at the current rate . Service not included



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