



CLIVEDEN

CLIVEDEN *and the* CROWN

Cliveden and the Crown Plant-based Afternoon Tea
£68 per person

Includes your choice of hot drink and our food selection.

Cliveden and the Crown Plant-based Afternoon Tea with Champagne
£88 per person

*Includes your choice of hot drink, our food selection and a glass of
Laurent-Perrier Héritage Champagne.*

A ROYAL TIPPLE

Iconic Gin & Dubonnet £22

Iconic Gin & Tonic £20

CHAMPAGNE

Laurent-Perrier, Héritage NV, 750ml £95

Laurent-Perrier, Rosé Brut NV, 750ml £130

ALCOHOL-FREE

Wild Idol Alcohol-Free Sparkling Wine, 750ml £75

Hildon 'Delightfully Still' Water, 750 ml £7.50

Hildon 'Gently Sparkling' Water, 750 ml £7.50



CLIVEDEN

CLIVEDEN *and the* CROWN

In honour of Cliveden's royal ties, having welcomed every reigning monarch since George I, this Afternoon Tea pays tribute to the House's storied past. Each layer is inspired by favourites cherished by illustrious guests.

SAVOURIES

Samosa
(G, SD)

While they may not appear as a fixture at formal royal banquets, King Charles III has spoken of his fondness for Indian food and samosas have made regular appearances at receptions, community gatherings, and multicultural celebrations attended by the royals.

Plant Sausage Roll
(G, Mu)

The Royal Family's approach to dining embraces plant-based dishes and meat alternatives in the name of health, harmony, and the preservation of the natural world. In recognition, this classic British favourite has been thoughtfully reimaged with a plant-based twist.

SANDWICHES

Cucumber
(G, Se)

Cucumber sandwiches are a quintessential part of formal afternoon teas, a tradition upheld by the royal family for generations. A staple that cannot be missed from any noteworthy event.

Pickled Carrot
(G, SD)

At Highgrove King Charles personally grows carrots for the royal household, showing that even the most humble of vegetables can earn a place at the royal table.

Hummus and Piquillo Peppers
(G)

Peppers have long added spice to royal dishes. Prince Philip favoured a red pepper sauce with his beloved salmon, Princess Diana preferred stuffed bell peppers, and, in 2009, Tabasco sauce even earned the prestigious Royal Warrant.

ALLERGEN KEY - (C) CRUSTACEANS, (Ce) CELERY, (E) EGGS, (F) FISH, (G) GLUTEN, (L) LUPIN, (M) MILK, (Mo) MOLLUSCS, (Mu) MUSTARD, (N) NUTS, (P) PEANUTS, (S) SOYA, (SD) SULPHUR DIOXIDE, (Se) SESAME SEEDS

If you require allergen information, please ask a member of our team. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.



CLIVEDEN

CLIVEDEN *and the* CROWN

SCONES

Plain Scones and Fruit Scones with Clotted Cream and Jam
(G, S)

The origins of the word 'scone' are said to lie with the Scottish "scon" or the Dutch "schoonbrood". Originally griddled barley or oat flatbreads, scones became common in the 19th century when baking powder transformed them into an afternoon tea staple.

CAKES

Dark Chocolate Cake
(S)

Inspired by her early days at Ray Mill House in Wiltshire, where Camilla was known among friends for her informal teas, Queen Camilla's favourite sweet treat was a glossy chocolate cake made with crushed tea biscuits. We are pleased to present Cliveden's plant-based take.

White Chocolate & Rhubarb
(S)

Used as a medicine during the reigns of King James I and Charles I, over time rhubarb became a popular ingredient. More recently, "Royal Rhubarb Crumble" was a feature of King Charles III's Coronation, as were special tarts for the former Queen's Platinum Jubilee.

Opera Carrot Cake
(S)

Her Majesty, Queen Elizabeth II had a fondness for carrot cake, a humble yet refined classic.

CHAMPAGNE

Laurent-Perrier

MAISON FONDÉE
1812

Founded in 1812, the House of Laurent-Perrier has been defined by its pioneering role in innovating champagne throughout its history. In 2024 Laurent-Perrier was the first champagne House to be bestowed the prestigious Royal Warrant by His Majesty The King Charles III, signifying the brand's esteemed status as a purveyor of champagne to the Royal Household.

ALLERGEN KEY - (C) CRUSTACEANS, (Ce) CELERY, (E) EGGS, (F) FISH, (G) GLUTEN, (L) LUPIN, (M) MILK, (Mo) MOLLUSCS, (Mu) MUSTARD, (N) NUTS, (P) PEANUTS, (S) SOYA, (SD) SULPHUR DIOXIDE, (Se) SESAME SEEDS

If you require allergen information, please ask a member of our team. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.



CLIVEDEN

CLIVEDEN *and the* CROWN

OUR TEA SELECTION

The Queen Consort's Garden Blend

Delicious, strong and bursting with full flavour, this masterful African blend of black teas will delight discerning tea drinkers everywhere anytime.

The King's Darjeeling Reserve

Often called the "Champagne of Teas," Darjeeling is a delicate orthodox tea grown in the Himalayan foothills since the 19th century.

Queen Victoria's Afternoon Fortitude

Savour the elegance of Virunga, a single-origin black tea from Rwanda's finest gardens. Light and refreshing with a smooth, delicate liquor, it's perfect for after lunch or an afternoon treat.

The Earl Grey Crown Blend

Our Virunga Earl Grey blends East Africa's finest tea with blue cornflowers and aromatic bergamot, creating a famously fragrant British afternoon tea favourite.

The Royal Spice Route Blend

Our Virunga Chai mixes premium African black tea with cinnamon, ginger, and South African rooibos, creating a vibrant, uplifting blend that soothes and satisfies all day.

The Churchill Smokehouse Tea

A renowned Chinese black tea features a distinctive smoky taste from drying leaves over pinewood fires. A traditional British favourite and reportedly Winston Churchill's preferred tea.

The Crown's Eastern Garden Tea

A pure green tea from China, revered in the Far East for its therapeutic properties. Rich in antioxidants, it is believed to cleanse, detoxify, and restore natural balance.

The Princess of Wales' Orchard Infusion

A luxuriously smooth blend of sweet red berries and refreshing hibiscus, this full-flavoured red fruit tea is rich in antioxidants and naturally caffeine-free, perfect for any time of day.

The Royal Apothecary Blend

A warming herbal tea of pure lemongrass and spicy ginger. This infusion combines ginger's digestive benefits with the soothing properties of lemongrass.

The Queen's Sunset Rooibos

*A classic red rooibos tea from South Africa's *Aspalathus linearis*. This pure redbush offers a gentle, hydrating infusion, rich in antioxidants and naturally caffeine-free.*

The Windsor Mint Selection

Indulge in a classic herbal tea crafted from the finest peppermint leaves. Enjoy the rich green hue and spicy aroma, delivering a cool, refreshing finish.

The Royal Anniversary Tea

In honour of Birchall Graham's 150th anniversary of planting tea in Darjeeling, we've crafted this exquisite large leaf black tea blend. Each sip embodies brightness and integrity.

A selection of coffees available on request.