

OSCAR WILDE BAR
FORMERLY THE GRILL ROOM, ESTABLISHED 1865

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High Society Afternoon Tea Menu

Afternoon tea	4
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Tisanes	7
Champagne	7

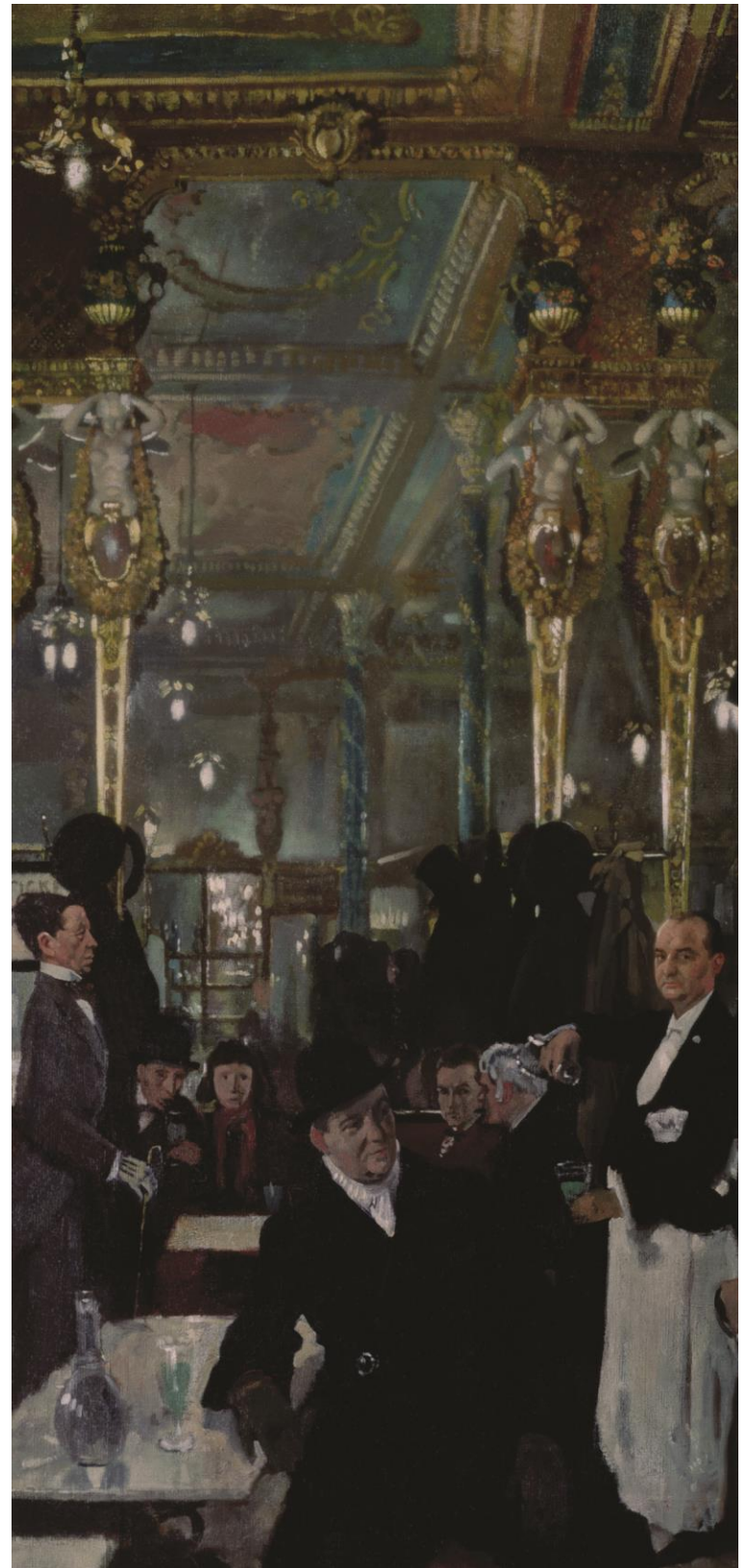
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Formerly the Grill Room and originally established in 1865, this stunning room has been restored exquisitely to its original Louis XVI detailing and renamed, in tribute to its most famous patron, as the Oscar Wilde Bar.

Nestled between the elegance of Mayfair and the creativity of Soho, the Oscar Wilde Bar is the space where great minds came together to change the world. It is in this very room that Oscar Wilde fell in love with Lord Alfred Douglas, Aubrey Beardsley debated with Whistler, David Bowie retired Ziggy Stardust and Mick Jagger, The Beatles and Elizabeth Taylor danced the night away.

Relive a golden era and enjoy this decadent English tradition in the spectacular surroundings of the Oscar Wilde Bar.



SIR WILLIAM ORPEN'S OIL PAINTING OF THE GRILL ROOM IN 1912.

HIGH SOCIETY TEA

HIGH SOCIETY TEA £42

WITH A GLASS OF VEUVE CLICQUOT £55

WITH A GLASS OF VEUVE CLICQUOT, ROSÉ £65

WITH A GLASS OF DOM PÉRIGNON £95

AMUSE BOUCHE

Low Sidecar muffin (ana)

Apple, goat's cheese and Fisherman's friends

SELECTION OF TEA SANDWICHES

Coronation chicken

Cucumber, cream cheese and red onion ketchup

Mary Rose prawn cocktail, smoked Spanish paprika and baby gem lettuce

Café Royal "Wilde" salmon

Wild boar, crackling, pickled apple and caraway bun

Chorizo, caramelised white onion and thyme "Wellington"

PALATE CLEANSER

Fruit tea and Baylands marshmallow (ana)

VAT IS INCLUDED AT THE CURRENT RATE.
A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

HIGH SOCIETY TEA

PASTRIES

"Profile 66" chocolate

"Opéra 1865"

Seasonal flower pot

Tea macaroon

Strawberry rose "Regent"

Raspberry ripple pavlova

SCONES

Traditional golden raisin and plain scones

Clotted cream and lemon curd

Strawberry preserve

CAKES

Fruit cake

Cazette nut and butter cream

Blueberry and poppy seed (GF)

SAVOURIES

Croque Monsieur £12

Scrambled egg and smoked salmon £14

Caviar £95

Aged with pink Himalayan salt (30g)

(GF) GLUTEN FREE DISH.
PLEASE NOTE THAT SOME OF OUR DISHES MAY CONTAIN ALLERGENS.
FOR FURTHER INFORMATION PLEASE ASK YOUR WAITER.

EXCLUSIVE BLENDS AND TEAS

EXCLUSIVE BLENDS

Oscar

An authentic and historic Lapsang Souchong. Lightly smoked rich, complex, sophisticated

Celestine

Soft black China tea with sweet Madagascan vanilla pod and pretty cornflowers

Golden Caryatid

Attractive gold-flecked black tea from Yunnan. A satisfying rich, sweet, smooth, malty tea

Queensberry

A refreshing, herbal infusion of lemongrass, fennel seed and liquorice root

TEAS

1865 Blend

Earl Grey

Darjeeling

Chocolate Tea

Coconut Noir

Lychee & Rose Noir

Strawberry Noir

Peach Noir

Mango Noir

Silver Needle, White

Jasmine Pearls, Green

Jade Tips, Green

Iron Buddha, Oolong

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TISANES

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Triple Mint

Organic Chamomile

Lemongrass & Ginger

Red Berry & Hibiscus

ALL TEAS AND TISANES ARE AVAILABLE FOR SALE

50g package	£8
100g package	£15

CHAMPAGNE

CHAMPAGNES	125ML	BOTTLE
Veuve Clicquot Yellow Label Brut, N.V.	£15	£70
Veuve Clicquot, Rosé, Brut, N.V.	£20	£110
Dom Pérignon, Brut, 2004	£55	£325

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