



INTERCONTINENTAL®  
LONDON PARK LANE

In partnership with  
Martin Chiffers

CHIFFERS

Our award-winning culinary team,  
in collaboration with executive  
pastry chef Martin Chiffers,  
has created an afternoon tea  
experience that transports you to  
the picturesque Cornish coastline.

Indulge in a delectable array  
of hand-made delicacies and  
savory delights, all inspired  
by Cornwall's rich culture  
and culinary heritage.

AN ODE TO CORNWALL  
AFTERNOON TEA

SAVOURIES COLLECTION

Newlyn crab casserole, smoked Cornish  
caviar crostini 216 kcal

St. Ewe egg mayonnaise, watercress choux 244 kcal

Smoked mackerel rilette, saffron aioli,  
herbs, balsamic pearls 124 kcal

Compressed baby cucumber, lemon mint,  
cream cheese 164 kcal

Cornish game hen, caramelised onion  
chutney, thyme cress 224 kcal

SCONES

Freshly-baked plain and  
saffron, sultana and raisin scones 227 kcal

Served with

Cornish clotted cream 284 kcal

Gorse flower jam 269 kcal

Strawberry jam 112 kcal

CAKES & PASTRIES

Duchess of Cornwall hat  
Blackberry meringue, fairings mousse,  
Cornish Blackberry Mead jelly 233 kcal

Cornish apiaries honey cake  
Honey sponge cake, crème fraîche,  
chocolate artwork 283 kcal

Smuggled from Cornwall rum baba barrel  
White chocolate vanilla cream, chocolate velvet 238 kcal

Cornish Duchy almond sablé  
Orange jelly, saffron marshmallow,  
dark chocolate crest 280 kcal

£69 per person

Enjoy a complimentary Eggspresso Martini on us for  
all bookings made between 31 March - 14 April

Pair your afternoon tea experience  
with a glass of bubbly:

£82 per person with a glass of  
Wild Idol Non-Alcoholic Sparkling Wine

£82 per person with a glass of  
Hattingley Valley English Sparkling Wine

£85 per person with a glass of  
Pommery Brut Royal Champagne NV

£90 per person with a glass of  
Pommery Brut Rosé Royal Champagne NV

AN ODE TO CORNWALL  
VEGETARIAN AFTERNOON TEA

SAVOURIES COLLECTION

Butternut squash casserole, smoked beetroot  
pearls crostini 205 kcal

St. Ewe egg mayonnaise, watercress choux 244 kcal

Grilled aubergine, sun-dried tomato  
pâté, balsamic pearls 118 kcal

Compressed baby cucumber, lemon mint,  
cream cheese 164 kcal

Cornish sweetcorn, caramelised onion  
chutney, thyme cress 172 kcal

SCONES

Freshly-baked plain and  
saffron, sultana and raisin scones 227 kcal

Served with

Cornish clotted cream 284 kcal

Gorse flower jam 269 kcal

Strawberry jam 112 kcal

CAKES & PASTRIES

Duchess of Cornwall hat  
Blackberry meringue, fairings mousse,  
Cornish Blackberry Mead jelly 233 kcal

Cornish apiaries honey cake  
Honey sponge cake, crème fraîche,  
chocolate artwork 283 kcal

Smuggled from Cornwall rum baba barrel  
White chocolate vanilla cream, chocolate velvet 238 kcal

Cornish Duchy almond sablé  
Orange jelly, saffron marshmallow,  
dark chocolate crest 280 kcal

£69 per person

Enjoy a complimentary Eggspresso Martini on us for  
all bookings made between 31 March - 14 April

Pair your afternoon tea experience  
with a glass of bubbly:

£82 per person with a glass of  
Wild Idol Non-Alcoholic Sparkling Wine

£82 per person with a glass of  
Hattingley Valley English Sparkling Wine

£85 per person with a glass of  
Pommery Brut Royal Champagne NV

£90 per person with a glass of  
Pommery Brut Rosé Royal Champagne NV

Adults need around 2,000 kcal a day. Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order, please inform a member of the team if anyone in your party has a food allergy. Prices include VAT. A discretionary service charge of 13.5% will be added to your bill.

## TEA SELECTION

All teas 0 kcal

### OUR BESPOKE BLEND

#### No.1 Park Lane

Flavoured black tea from Sri Lanka using Sri Lankan vanilla and large leaf tea from Ceylon, this distinctive scented tea has a sweet and creamy character.

### WHITE TEAS

#### Nepal Spring

From the new growth of the spring's first flush, this delicate white tea consists solely of the silvery and fine tippy leaf and a bud, producing a sweet flavour and flowery aroma. Low in caffeine and high in antioxidants.

#### Spring White with rose buds

Delicate and floral white tea buds from Nepal with the sweet aroma of Iranian rosebuds. This tranquil tea is light and fragrant and the perfect accompaniment to delicate pastries.

#### Silver Needle with jasmine flowers

A blissful combination of Chinese white tea with fragrant jasmine - an ideal blend for relaxing.

### GREEN TEAS

#### Lung Ching Dragonwell

Named after the Dragon Well village in Hangzhou, China, this variety of green tea was once a favourite of emperor Kang Xi. Pressed and fired in a wok, it has a refreshingly sweet and delicate flavour.

#### Sencha

Sencha, or "new tea", is made from the first harvest or flush of spring, full of nutrients developed over their dormancy period in winter. With grassy and vegetal notes, it's an ideal tea to revitalise the mind.

#### Premium Gyokuro

Gyokuro, or "jade dew", is one of Japan's most precious teas. The tea bushes spend a minimum of three weeks in the shade before being harvested, yielding a distinct sweet, grassy flavour.

#### Matcha

A vibrant and smooth green brew that provides a unique experience in the world of tea. With a creamy froth on top, its scent is subtle with a mix of grassy, nutty and earthy notes.

### OOLONG TEAS

#### Dragon Eye

A semi-fermented Oolong or 'Wu Long', the Dragon Eye is a light-bodied tea, high in antioxidants and delicate buttery notes.

#### Mi Lan Dan Cong

With subtle fruit notes, this smooth Oolong comes from a plantation on the lower slopes of China's Wu Dong mountain. The leaves are fermented and baked, making a rich, floral and honeyed tea.

### BLACK TEAS & BLACK TEA BLENDS

#### Royal Breakfast

This blend has teas selected from the misty hill of Ceylon, known for their brightness and floral notes, and from the lush estates of Assam to bring out malty and rich characters.

#### Royal Flush, Sri Lanka

In 1954, Queen Elizabeth II and Prince Philip made their first state visit to Ceylon, and our Royal Flush black tea is harvested from bushes propagated from the original bush planted by HRH Prince Philip during their visit. This well-balanced Orange Pekoe is bright, delicate and beautifully smooth.

#### Assam Second Flush TGFOP

This Assam tea is notable for its beautiful leaf-style. The rich black tea comes from a single estate in Assam, with the highest tippy leaves, brewing a deep copper liquid with a smooth and malty body.

#### Darjeeling Director's Reserve Namring Estate

A bright, delicate second flush picked from The East India Company's private reserve in Darjeeling's Namring Estate. An abundance of silver tippy leaf, produces the signature muscatel note.

#### The Staunton Earl Grey

Using an authentic recipe, first described by The East India Company's officer, George Staunton, in 1700's China, this tea blends the finest neroli and bergamot oils to create a distinctive Earl Grey.

#### Imperial Qing Lapsang Souchong

From the Fujian province of China, this black tea is dried over a pine fire, to give a sweet, smoky flavour.

#### Traditional Karak

Fragrant ginger and a blend of natural spices of peppercorn, cardamom and cloves give this Sri Lankan black tea intense and warming flavours.

### INFUSIONS

#### Nile Chamomile

This infusion has an apple-like taste, and has been used for centuries for its medicinal properties.

#### English Peppermint

Made from the finest English Mitcham black peppermint, this infusion is fresh and aromatic.

#### Lemongrass and Ginger

A soothing base of spicy ginger with uplifting lemongrass.

#### Tropical Punch

A blend of hibiscus, rosehip and orange peel with sweet tropical fruit aromas.

#### Whole Rosebuds

An entrancing, sweet and delicate aroma that makes a light and soothing cup.

Adults need around 2,000 kcal a day. Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order, please inform a member of the team if anyone in your party has a food allergy. Prices include VAT. A discretionary service charge of 13.5% will be added to your bill.

## WINE LIST

CHAMPAGNE	125 ML	BTL
Pommery Brut Royal France	£20	£114
Pommery Brut Rosé France	£26	£152
Lanson Le Black Reserve France	£28	£168
Veuve Clicquot Yellow Label Brut NV France	£24	£142
Ruinart R de Ruinart Brut NV France		£168
Perrier-Jouët Blason Rosé NV France		£194
Perrier-Jouët Belle Epoque Rosé 2013 France		£640
Bollinger Spécial Cuvée Brut NV France		£168
Veuve Clicquot Rosé NV France		£165
Ruinart Blanc de Blanc NV France		£190
Ruinart Rosé NV France		£190
Dom Pérignon 2013 France		£480
Vintage Champagnes available on request, please consult the bartender		
SPARKLING WINE	125 ML	BTL
Hattingley Valley Classic Reserve NV England	£17	£97
Bottega Gold Prosecco Italy	£13	£76
WHITE WINE	175 ML	BTL
Tenuta del Porconero Fiano Paestum IGT 2021 Italy	£12	£48
Leiras Albariño Rias Baixas 2022 Spain	£13	£54
Urlar Sauvignon Blanc 2019 New Zealand	£16	£61
ROSÉ WINE	175 ML	BTL
Torre Mora Scalunera Rosato 2022 Italy	£13	£54
Château Léoube Love by Léoube 2022 France	£18	£72
RED WINE	175 ML	BTL
Catena Appellation Vista Flores Malbec 2020 Argentina	£13	£56
Torre dei Beati Montepulciano d'Abruzzo 2020 Italy	£16	£69
Château Musar Jeune Rouge 2020 Lebanon	£17	£72

Wines by the glass are available as a 125ml measure on request.

## COCKTAILS

Martini	£19
Gin or vodka, dry vermouth, lemon peel or olives	
Gimlet	£20
Gin or vodka, lime juice, simple syrup	
Vesper	£18
Gin, vodka, Lillet Blanc vermouth	
Tom Collins	£20
Old Tom gin, lemon juice, simple syrup, soda	
Negroni	£19
Gin, Campari, sweet vermouth	
Moscow Mule	£18
Vodka, ginger beer, lime juice	
Cosmopolitan	£19
Citrus vodka, Cointreau, lime juice, cranberry juice	
Manhattan	£21
Rye whiskey, sweet vermouth, Angostura bitters	
Old Fashioned	£19
Bourbon or rye whiskey, Angostura bitters, sugar	
Sidecar	£18
VSOP Cognac, Cointreau, lemon juice	
Daiquiri	£17
White rum, simple syrup, lime juice	
Caipirinha	£17
Cachaça, lime, sugar	
Mai Tai	£18
White rum, dark rum, Cointreau, almond syrup, lime juice	
Buck's Fizz	£22
Champagne, orange juice	
Spritz	£17
Aperol or Campari, Prosecco, soda	
Margarita	£18
Tequila, Cointreau, lime juice	
Paloma	£18
Tequila, lime juice, grapefruit soda	

## BOTANICAL COCKTAILS

Mango Colada 178 kcal	£12
Pineapple, coconut, mango	
Passionata 124 kcal	£12
Strawberry, passion fruit, coconut	
Virgin Mojito 14 kcal	£12
Mint, lime, soda	

Adults need around 2,000 kcal a day. Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order, please inform a member of the team if anyone in your party has a food allergy. Prices include VAT. A discretionary service charge of 13.5% will be added to your bill.

## NO & LOW SPARKLING

Wild Idol Sparkling Rosé Bottle	£69
Wild Idol Sparkling White Bottle	£69
Noughty Sparkling Chardonnay Bottle	£48

## NO & LOW BEER

Big Drop Brewing Co. Pale Ale 0.5% 62 kcal 330ml	£8
Peroni Lager Libera 139 kcal 330ml	£8

## SOFT DRINKS & MINERAL WATER

Coca-Cola 84 kcal 200ml	£6
Diet Coke 1 kcal 200ml	£6
Fever-Tree 200ml	£6
Ginger ale 36 kcal   Ginger beer 74 kcal   Soda 0 kcal Lemonade 30 kcal   Tonic 56 kcal	
Franklin & Sons Lemonade 275ml	£7
Elderflower 90 kcal   Raspberry 68 kcal	
Acqua Panna 0 kcal 250ml	£5
Perrier 0 kcal 330ml	£5
Evian 0 kcal 750ml	£7
Perrier 0 kcal 750ml	£7

Adults need around 2,000 kcal a day. Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order, please inform a member of the team if anyone in your party has a food allergy. Prices include VAT. A discretionary service charge of 13.5% will be added to your bill.