

# Afternoon Tea at The Adria



## THE ADRIA

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THE LEADING HOTELS  
OF THE WORLD®

If you have any questions about allergies or intolerances, please ask your server. Our products are made in an environment where allergens are present, which will result in a risk of cross-contamination.

A discretionary service charge of 12.5% will be added to your bill.

All prices are inclusive of VAT



## Traditional Afternoon Tea

From January through March, enjoy a refined afternoon tea at The Adria, inspired by the quiet beauty of winter transitioning into spring. Thoughtfully crafted by our chefs, it is a celebration of delicate flavours, seasonal elegance, and unhurried indulgence.

### Finger Sandwiches

Cucumber & Orange Zest – cream cheese, white bread

Mushroom & Chestnut – harissa bread

Roast Beef & Rocket with Chimichurri – horseradish butter, multi-seed bread

Smoked Chicken with Sage Mayonnaise – granary bread

### Open Sandwiches

Forman's Smoked Salmon – crème fraîche, dill, avruga caviar, brioche

Clarence Court Egg & Truffle Mayonnaise – fresh chives, brioche

### Plain & Fruit Scones

Served with Dorset clotted cream and a selection of:

strawberry jam

raspberry jam

apricot jam

orange marmalade

### Sweets

Pistachio and Raspberry Mousse – raspberry gelée, pistachio sponge, red cocoa glaze

Vanilla & Cinnamon Macaron

Pecan and Coffee Délice – pecan sponge, salted caramel, hazelnut dip, coffee and malt whip

Poire Belle Hélène – poached pear, dark chocolate, vanilla cream

Afternoon Tea	£55.00 per person
With a Glass of Lanson Le Black Reserve Champagne	£65.00 per person
With a Glass of Saicho Sparkling Tea	£62.00 per person



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## Vegan Afternoon Tea

From January through March, enjoy a refined afternoon tea at The Adria, inspired by the quiet beauty of winter transitioning into spring. Thoughtfully crafted by our chefs, it is a celebration of delicate flavours, seasonal elegance, and unhurried indulgence.

In order to provide the highest standard of service and ensure that our vegan, vegetarian, and gluten-free options are available for your enjoyment, we kindly ask for all special dietary requests to be made with at least 24 hours' notice.

### Finger Sandwiches

Cucumber & Orange Zest – vegan cream cheese, white bread

Mushroom & Chestnut – harissa bread

Avocado & Rocket with Vegan Chimichurri – horseradish vegan butter, multi-seed bread

Tapenade & Grilled Courgette, granary bread

### Open Sandwiches

Truffle Tofu Mayonnaise – white bread

Beetroot Hummus – white bread

### Plain & Fruit Scones

Served with Oatly crème fraîche and a selection of:

strawberry jam

raspberry jam

apricot jam

orange marmalade

### Sweets

Pistachio and Raspberry Mousse – raspberry gelée, pistachio sponge, red cocoa glaze

Vanilla Macaron

Poire Belle Hélène – poached pear, dark chocolate, vanilla cream

Orange & Almond Cake – notes of orange and toasted almond in a tender sponge

Afternoon Tea £55.00 per person

With a Glass of Lanson Le Black Reserve Champagne £65.00 per person

With a Glass of Saicho Sparkling Tea £62.00 per person



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## Gluten Free Afternoon Tea

From January through March, enjoy a refined afternoon tea at The Adria, inspired by the quiet beauty of winter transitioning into spring. Thoughtfully crafted by our chefs, it is a celebration of delicate flavours, seasonal elegance, and unhurried indulgence.

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### Finger Sandwiches

Cucumber & Orang Zest – cream cheese, white bread  
Mushroom & Chestnut – brown bread  
Roast Beef & Rocket with Chimichurri – horseradish butter, multi-seed bread  
Smoked Chicken with Sage Mayonnaise – gluten-free wrap

### Open Sandwiches

Forman's Smoked Salmon – crème fraîche, dill, avruga caviar, white bread  
Clarence Court Egg & Truffle Mayonnaise – fresh chives, white bread

### Plain & Fruit Scones

Served with Dorset clotted cream and a selection of:  
strawberry jam  
raspberry jam  
apricot jam  
orange marmalade

### Sweets

Pistachio and Raspberry Mousse – raspberry gelée, pistachio sponge, red cocoa glaze  
Vanilla & Cinnamon Macaron  
Poire Belle Hélène – poached pear, dark chocolate, vanilla cream  
Orange & Almond Cake – notes of orange and toasted almond in a tender sponge

Afternoon Tea	£55.00 per person
With a Glass of Lanson Le Black Reserve Champagne	£65.00 per person
With a Glass of Saicho Sparkling Tea	£62.00 per person



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## Archie's Teddy Tea for Children

Join Archie the Teddy for a delightful afternoon tea adventure at The Adria. Created especially for our youngest guests, this charming experience is filled with playful treats, sweet surprises, and a cuddly teddy bear to take home — a keepsake of a truly special day.

### Sandwiches

Choose your two favourites from:

ham  
cucumber and cream cheese  
strawberry jam  
peanut butter

Select from white, multi-seed, granary or harissa bread

### Plain & Fruit Scones

Dressed with Dorset clotted cream and strawberry jam

### Sweets

Mini Chocolate and Vanilla ice cream cones  
Vanilla & Cinnamon Macaron – filled with soft vanilla cream and a hint of cinnamon magic  
Orange & Almond Cake – a golden sponge with zesty orange and toasted almond,  
Pistachio and Raspberry Mousse – raspberry gelée, pistachio sponge, red cocoa glaze

Afternoon Tea £ 30.00 per child

Offered with your choice of juice, smoothie, hot chocolate, or tea.



THE ADRIA

## Sparkling Beverages

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### Champagne

BY THE GLASS	125ml
Lanson Le Black Reserve	£17.00
HALF BOTTLES	375ml
Lanson Black Label	£45.00
Lanson Le'Rose	£45.00
BOTTLES	750ml
Lanson Le'Black Reserve	£80.00
Veuve Clicquot	£90.00
Dom Pérignon Vintage	£350.00

### Saicho Sparkling Tea

BY THE GLASS	200ml
Darjeeling	£ 9.00
Hojicha	£ 9.00
Jasmine	£ 9.00
BOTTLES	750ml
Darjeeling	£ 25.00
Hojicha	£ 25.00
Jasmine	£ 25.00



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## Tea Selection

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Indulge in a world of refined luxury as we proudly partner with Newby, the world's most awarded luxury tea brand, to present an afternoon tea like no other. Founded in London at the turn of the millennium, Newby embarked on a mission to reintroduce quality tea and reignite the world's passion for it. At The Adria, we share Newby's commitment to excellence, ensuring that only the finest tea leaves grace our teacups. Selecting only first and second flush leaves, harvested during prime season from March to July, Newby teas boast uncompromising flavour profiles that reflect the essence of their origins. Tea is meticulously handled and preserved at Newby's state-of-the-art facility in India, strategically located amidst the world's finest tea-growing regions. This careful approach not only guarantees the preservation of quality but also ensures that every sip of Newby tea is an unparalleled sensory experience. With unrivaled standards that surpass all others, Newby stands at the pinnacle of the luxury tea industry, and we are delighted to share this exceptional journey with you at The Adria. Indulge in the epitome of tea sophistication and elevate your afternoon tea experience to new heights.



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## White Tea

### Silver Needle

An exquisite white tea from China's Fujian Province, silvery leaf buds are plucked in spring and left to dry naturally in the sun for a clean, pure and delicate finish. It produces a pale-yellow cup with aromatic notes of melon and honey. Slightly creamy with a clean, refreshing finish.

## Black Teas

### English Breakfast

According to legend, this full-bodied black tea owes its popularity to Queen Victoria, who is said to have enjoyed the blend with breakfast. Newby's English Breakfast produces a dark-amber cup boasting a malty flavour with a refreshing hint of citrus and a prolonged spicy after taste.

### Assam

Hailing from the remote Assam region of northeast India, Newby uses whole leaf second-flush Assam tea. The product of high temperatures and lush monsoons, this luxury blend makes a brisk bright-amber cup, full-bodied and malty with hints of sweet honey.

## Flavoured Black Teas

### Earl Grey

A British classic and a royal favourite, Earl Grey takes its name from the eponymous Prime Minister who so loved the scent of bergamot and orange in smooth black tea. The archetypal British blend, combining fine black tea with sweet yet subtle bergamot oil. Rich and balanced with a citrusy edge, it gives a bright-amber cup with a fragrant citrus aroma and smooth finish. Balanced and full-bodied with sweet hints of bergamot.

### Masala Chai

An uplifting blend infused with rich, warming flavours, Masala Chai has long been part of the Indian culinary experience. While many variations exist, with milk and sugar sometimes blended with the black tea, the addition of spices is integral. Made with fresh, locally sourced cinnamon, clove, black pepper, cardamom and ginger, our Masala Chai has an irresistible edge. A dark-amber cup with a fragrant aroma, a sweet, spicy taste and full-bodied finish.





## Green Tea

### Hunan Green

Grown at an elevation of 1,220 metres, this Chinese green tea embodies the mountainous landscape of Hunan Province. It exudes a delicate freshness, accompanied by lingering sweet notes and a subtle taste reminiscent of freshly cut grass. Hand-harvested and delicately rolled, the fresh leaves produce a light green liquor. Hunan Green stands out as a verdant green cup with a sweet, refreshing aroma. Sharply minty with a cooling finish, leaving you feeling revitalised and hydrated.

## Flavoured Green Teas

### Moroccan Mint

Inspired by the cultural tapestry of Morocco, immerse yourself in the calming allure of Moroccan Mint. Combining fresh peppermint leaves with green tea, it evokes the essence of a tranquil Casablanca waterfront. A verdant green cup with a sweet, refreshing aroma. Sharply minty with a cooling finish.

### Jasmine Pearls

Exquisite hand-rolled pearls of green leaves infused with the scent of aromatic jasmine blossom. A delightfully unforgettable tea. A light honey-yellow cup with the aroma of fragrant jasmine. Sweet with a lasting, floral finish.

### Garden Berries

A fresh infusion combining fine green tea with fruits including cranberry, redcurrant and raspberry, Garden Berries is delectably dusky-pink cup with a fruity berry aroma. Tastes sweet and fresh with a slightly tart finish.