

THE
CADOGAN
LOUNGE

BY BENOÎT BLIN

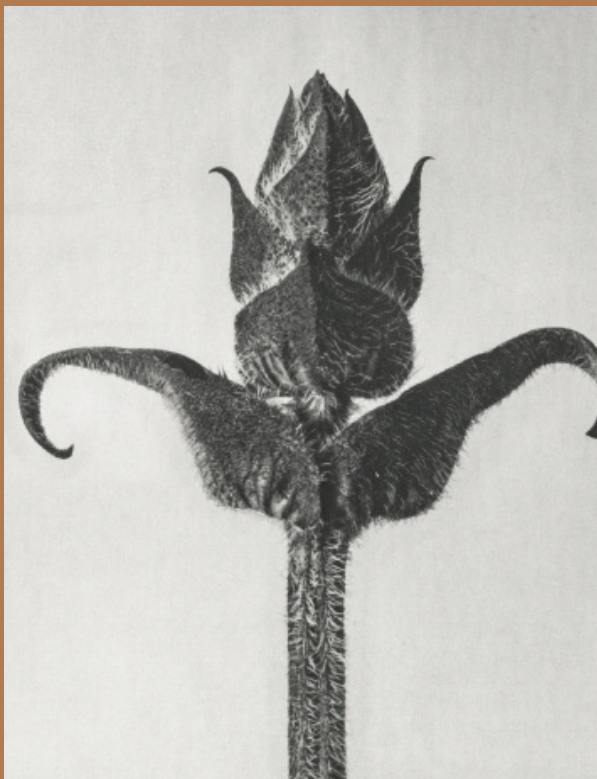
DESIGNED BY THE
CELEBRATED CHEF PÂTISSIER
BENOIT BLIN. BE TAKEN ON
HIS UNIQUE INTERPRETATION
OF A BRITISH CLASSIC WITH
A FRENCH TOUCH.

Take a seat. Using over 25 years of my Michelin-starred experience at the Le Manoir aux Quat'Saisons, in the Oxfordshire countryside, I am thrilled to be working with the incredible Cadogan team on my interpretation of the classic British custom. When it came to designing the menu, it all started with the ingredients, finding the very best which are in season and coming from the UK whenever possible.

Personal experience and stories have been a source of inspiration, from my time with acclaimed chefs around the world and fond family memories. You will notice with the presentation of the afternoon tea, some traditional aspects are gone (a little bit of a French revolution!), the savoury course is a selection of open sandwiches and the pastries are served without the traditional tea stand, allowing for the flavours to speak for themselves and each dish to be enjoyed

independently of the next.

BENOIT BLIN



TRADITIONAL AFTERNOON TEA
SERVED WITH A POT OF TEA
£75 PP

CREAM TEA
SELECTION OF CAKES FROM OUR TROLLEY
SERVED WITH A POT OF TEA
£50 PP

AFTERNOON TEA

OUR SAVOURY SIDE

SALMON GRAVADLAX ON TOASTED CROISSANT
WITH QUAIL EGG & CREAM CHEESE

BBQ CORN BREAD WITH CURED WAGYU BEEF
& CHILLI SAUCE (GF)

CORNISH CRAB BRIOCHE WITH PINK GRAPEFRUIT & TROUT
ROE WARM TARTINE OF WILD MUSHROOM (V)

EGG MAYONNAISE SANDWICH WITH PARMESAN CRISP &
WINTER TRUFFLE (V)

OUR SWEET SIDE

COFFEE BEAN & CARDAMOM RELIGIEUSE (V)

“LA RHUBARBE” YORKSHIRE RHUBARB & TIMUR PEPPER
PEBBLE (V)

OUR SCONES

CHOOSE BETWEEN A FRUIT OR PLAIN SCONE (V)
SERVED WITH STRAWBERRY JAM AND CLOTTED CREAM

FROM OUR TROLLEY

ULTRA LEMON CAKE (V, GF)
LITTLE BRAMLEY APPLE PIE (V)
PISTACHIO ROSE & RASPBERRY TEA CAKE (V)
HAZELNUT & CHOCOLATE MARBLE CAKE (V)

*FOR ANY DIETARY REQUIREMENTS OR MENU REQUESTS PLEASE ASK YOUR WAITER.
AN OPTIONAL 15% SERVICE CHARGE APPLIES AND ALL PRICES INCLUDE VAT.*

ENGLISH SPARKLING

RATHFINNY CLASSIC CUVEE, BRUT

EAST SUSSEX, ENGLAND

£18 | £90

RATHFINNY BRUT ROSE

EAST SUSSEX, ENGLAND

£20 | £115

RATHFINNY BLANC DE NOIRS

EAST SUSSEX, ENGLAND

£120

RATHFINNY BLANC DE BLANCS

EAST SUSSEX, ENGLAND

£120

WILD IDOL BRUT

ALCOHOL FREE SPARKLING WHITE

£16 | £75

WILD IDOL ROSE

ALCOHOL FREE SPARKLING ROSE

£18 | £85



CHAMPAGNE

BILLECART

SALMON BRUT RESERVE

£20 | £115

BILLECART

SALMON BRUT ROSE

£24 | £120

RUINART BRUT

REIMS, CHAMPAGNE, NV

£22 | £120

RUINART BRUT ROSE

REIMS, CHAMPAGNE, NV

£26 | £160

RUINART BLANC DE BLANC

£27 | £170

FLAVOURFUL,
SEASONAL
INGREDIENTS, EACH
WITH A STORY TO
TELL.



TEA COLLECTION

CLASSIC BLACK

ASSAM

A BRIGHT COPPER CUP WITH A FULL-BODIED, MALTY TASTE AND A SMOOTH, LASTING FINISH

DARJEELING

A LIGHT AMBER CUP WITH FLORAL AND MUSCATEL NOTES, FOLLOWED BY A REFRESHING, INVIGORATING FINISH

THE CADOGAN BLEND

THIS CLASSIC BREAKFAST TEA IS SATISFYINGLY RICH AND FULL-BODIED CONFIRMED BY A PLEASING MALTY AROMA. A HINT OF CITRUS ADDS BALANCES TO THE BLEND'S ROBUST TASTE

CLASSIC GREEN

HUNAN GREEN

A LIGHT GREEN CUP WITH A SUBTLE VERDANT FRAGRANCE AND A REFRESHINGLY SWEET AFTERTASTE

BLUE PEAK

A PALE GREEN CUP WITH A SOFT, GRASSY AROMA, A SWEET MELON TASTE AND REFRESHING FINISH (£6 SUPP)

GREEN SENCHA

FROM THE EARLY SPRING HARVEST, JAPANESE GREEN SENCHA IS A DELICATE STEAMED GREEN TEA WITH HINTS OF RICE

TEA COLLECTION

AROMATIC GREEN

JASMINE PEARLS

A LIGHT HONEY-YELLOW CUP WITH THE AROMA OF FRAGRANT JASMINE.
SWEET WITH A LASTING, FLORAL FINISH

ORIENTAL SENCHA

A BRIGHT YELLOW-GREEN CUP WITH THE FRUITY AROMA OF MANGO
AND PAPAYA. FLORAL IN TASTE WITH A SWEET, LASTING FINISH

GUNPOWDER

A FRAGRANT, BRIGHT YELLOW CUP WITH A YELLOW LIQUOR,
A FULL-BODIED TASTE AND MILD, SMOKY FINISH (£6 SUPP)

AROMATIC BLACK

LAPSANG SOUCHONG

THE COLOUR OF DARK CHOCOLATE WITH A STRONG AROMA.
A FULL, ROUNDED TASTE AND A LONG, SMOKY FINISH

EARL GREY

A BRIGHT AMBER CUP WITH A FRAGRANT CITRUS AROMA AND SMOOTH FINISH.
BALANCED AND FULL-BODIED WITH SWEET HINTS OF BERGAMOT

TEA COLLECTION

OOLONG

MILK OOLONG

A PALE YELLOW-GREEN CUP WITH A FLORAL, SMOOTH FINISH
AND THE COMFORTING AROMA OF CREAM AND CARAMEL

ORIENTAL OOLONG

THE MOST HIGHLY-PRIZED TEA IN THE OOLONG COLLECTION.
THE BRIGHT RED CUP IS SWEET AND SMOOTH WITH
FLAVOURS OF HONEY AND RIPE PEACH

DONG DING

NAMED AFTER THE TAIWANESE MOUNTAIN ALSO KNOWN AS THE
'FROZEN PEAK', THIS OOLONG TEA HAS A WELL-ROUNDED TASTE WITH
NOTES OF HONEY, MELON AND LILAC, AND A RICH, SMOOTH BODY (£6 SUPP)

WHITE TEA

SILVER NEEDLE

A PALE YELLOW CUP WITH AROMATIC NOTES OF MELON AND HONEY.
SLIGHTLY CREAMY WITH A CLEAN, REFRESHING FINISH

WHITE PEONY

A PALE GOLDEN GREEN CUP WITH AROMATIC NOTES OF HONEY,
CUCUMBER AND MELON. A REFRESHING AND ROUNDED TASTE
WITH A SWEET FINISH

TEA COLLECTION

ROOIBOS

ROOIBOS BREAKFAST

CAFFEINE-FREE ROOIBOS BREAKFAST BLEND IS NOTED FOR ITS RICH, NUTTY TASTE, SWEET ORANGE AND MANGO AROMA (£6 SUPP)

CAFFINE-FREE ROOIBOS

A BRIGHT COPPER CUP WITH A SUGARY COCOA AROMA. TASTES OF NUTS, CHOCOLATE AND COFFEE WITH A SWEET LASTING FINISH

TISANE

PERSIAN ROSE

A LIGHT- GOLDEN CUP WITH A SUBTLE ROSE AROMA, A GENTLE FLORAL TASTE AND A MILD, LINGERING FINISH

PEPPERMINT

A RICH GREEN CUP WITH THE SPICY AROMA OF REAL PEPPERMINT. COOL AND INTENSE, WITH A CLEAN, REFRESHING FINISH

CHAMOMILE

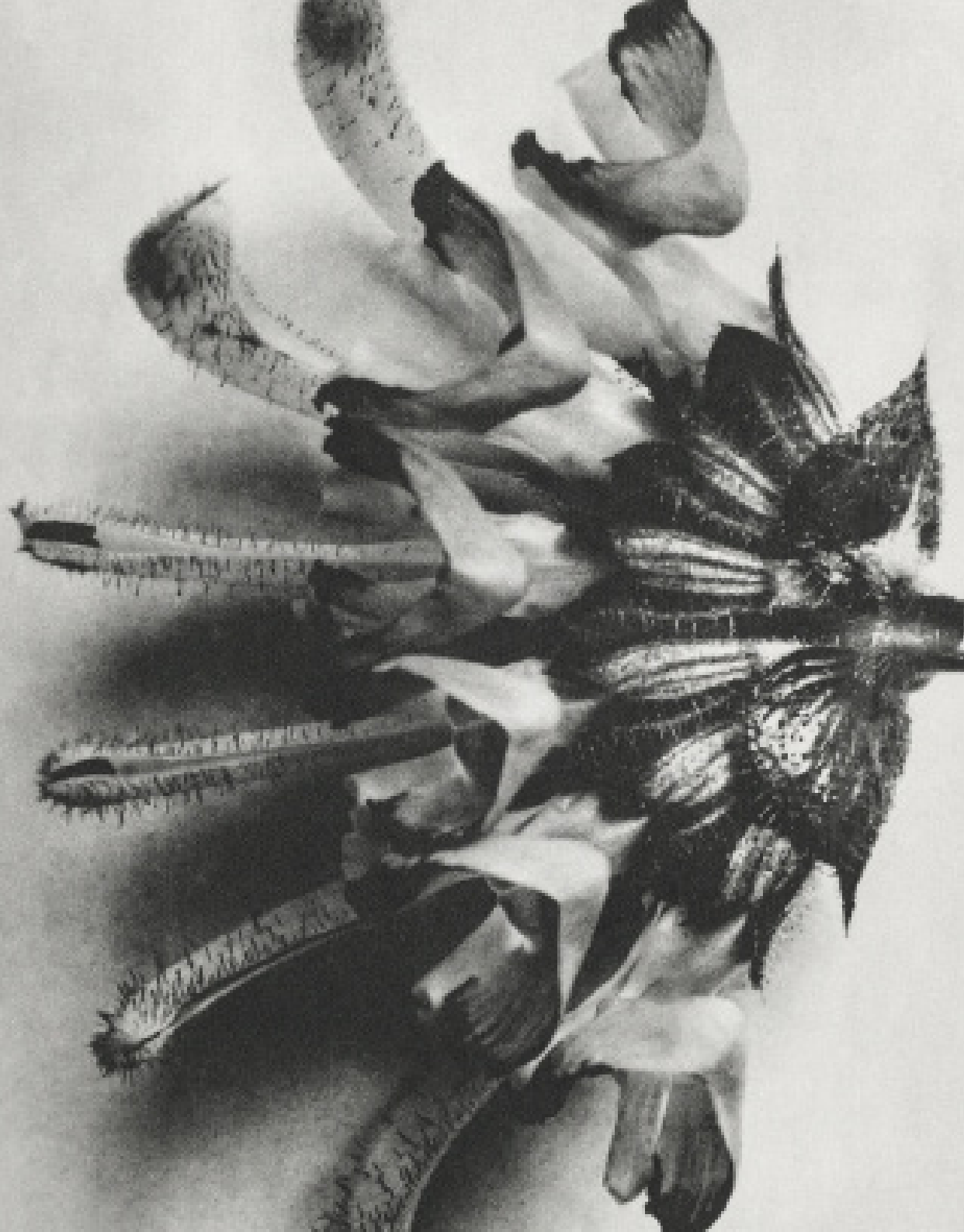
A BRIGHT- YELLOW CUP WITH A POWERFUL AROMA, A FLORAL, GRASSY TASTE AND MELLOW FINISH.

LEMON VERBENA

A PALE GREEN-YELLOW CUP WITH CITRUS AROMA, LEMON NOTES AND A REFRESHING HERBAL TASTE

ROSEHIP HIBISCUS

A RICHLY COLOURED RED CUP WITH FRUITY AROMA, NOTES OF CITRUS TASTE, SLIGHTLY TART FINISH



BEVERAGES

COFFEES

- ESPRESSO £5
- DOUBLE ESPRESSO £7
- AMERICANO £7
- FLAT WHITE £7
- LATTE £7
- CAPPUCCINO £7

HOT CHOCOLATE

- GRAND CRU 70% WITH MARSHMALLOWS & CREAM £12

SOFT DRINKS

- COCA-COLA £5
- DIET COKE £5
- FEVER-TREE INDIAN TONIC £5
- FEVER-TREE GINGER BEER £5
- FEVER-TREE GINGER ALE £5
- FEVER-TREE LEMONADE £5

JUICES

- FRESHLY SQUEEZED PINK GRAPEFRUIT £8
- FRESHLY SQUEEZED ORANGE £8
- CRANBERRY £7
- APPLE £7

‘THE THEATRE IS DONE
BY THE INGREDIENTS,
STRONG AND
GENUINE FLAVOURS.’

BENOIT BLÎN

