



## *Fancy a Tipple?*

*Join us at The Chelsea Bar and discover our brand-new cocktail menu, crafted to delight your taste buds.*



Present this menu to enjoy **10% off** your bill at The Chelsea Bar.

### **SERVICE TIMES**

Afternoon Tea is served daily in The Drawing Room and Hans Bar & Grill From 2pm to 5:45pm

Reservations recommended.

Walk-ins welcome subject to availability



# 11 CADOGAN GARDENS CH E L S E A

## CHELSEA GARDEN AFTERNOON TEA A Heritage Experience in the Heart of Chelsea

In the 1840s, Anna, the 7th Duchess of Bedford, introduced what became one of Britain's most enduring rituals: afternoon tea. What began as a simple remedy for a late-afternoon lull soon blossomed into a graceful custom of pause, indulgence, and connection.

At 11 Cadogan Gardens, a distinguished townhouse built in the 1890s on the historic Cadogan Estate, we continue this tradition with a sense of place uniquely our own. Inspired by Chelsea's gardens, our afternoon tea celebrates British heritage through floral and botanical touches found in both the setting and the menu.

Chelsea has long been defined by its gardens, from tranquil squares and the world renowned Chelsea Flower Show to the centuries-old Chelsea Physic Garden. A sanctuary for botanists, artists, and thinkers, it remains a place where nature and creativity intertwine.

By anchoring our tea in the theme of The Chelsea Garden, we honour this cultural and horticultural legacy. It is our way of bringing the outdoors in, celebrating the seasons, the quiet charm of an English garden, and the enduring joy of gathering together over tea.

Here, in the heart of Chelsea, afternoon tea is more than a meal. It's a moment of reflection, connection, and timeless ritual, lovingly re-imagined for today.

## OUR TEAS BY BIRCHALL

A Legacy of Excellence in Every Cup

### ENGLISH BREAKFAST

A classic blend, sharp and full-bodied, with a bold, malty character - the perfect companion to traditional scones and preserves.

### DARJEELING

Often called “the Champagne of teas,” this elegant brew offers delicate floral aromas with subtle muscatel and sweet notes.

### EARL GREY

A refined black tea, delicately scented with the citrusy lift of Italian bergamot oil - fragrant, balanced, and timeless.

### LAPSANG SOUCHONG

A distinctive black tea with bold, smoky notes, dried over pinewood fires. Rich, robust, and deeply warming.

### OO LONG

Lightly oxidised and semi-fermented, this tea offers a mellow, nutty flavour with hints of orchid and a smooth, buttery texture.

### CEDERBERG REDBUSH (ROOIBOS)

From South Africa's Cederberg Mountains, this organic caffeine-free tea has earthy notes and a naturally honeyed sweetness

### VIRUNGA CHAI

An aromatic blend of African black tea and warming spices, including cardamom and cinnamon - rich, bold, and gently spiced.

### GREEN TEA

Harvested in the misty hills of China's Fujian province, this tea is light, refreshing, and gently vegetal with a smooth finish.

### GREEN TEA & PEACH

A crisp green tea delicately infused with ripe, juicy peach, offering a fragrant aroma and a gently refreshing finish.

### FRESH MINT

Naturally caffeine-free and intensely refreshing, it delivers a cooling, tingling finish and crisp herbal aroma.

### CHAMOMILE

A soothing, floral infusion with gentle apple undertones and a silky mouthfeel - the perfect cup for calm and contemplation.

### RED BERRY & FLOWER

A vibrant caffeine-free blend of red berries and delicate florals. Naturally sweet, fruity, and full of colour.

## VEGAN & GLUTEN-FREE AFTERNOON TEA

### Something Savoury

Hummus, carrot, spiced chickpea

Avocado, blush tomato, pesto

Plant chicken, coronation mayonnaise

Smoked aubergine, whipped cream cheese

### Freshly baked scones

Served with strawberry jam, Chef's lemon curd & clotted cream

### Sweet moments

White Chocolate and Rhubarb Cube

Dark Chocolate and Caramel Pebble

Mango Cheesecake

Carrot Cake

Raspberry Finger

Treats & Cakes

**£55 per person with a pot of tea of your choice**

**£65 per person with a glass of Laurent-Perrier Champagne**

**£69 per person with a glass of Rosé Laurent-Perrier Champagne**

### LAPSANG LUMIERE

£16

Kraken spiced rum, Peach  
liqueur, Kalamansi syrup,  
Maple spice syrup, Lapsang tea

### TEA OF THE RISING SUN

£21

Roku gin-infused jasmine tea,  
kalamansi juice, pandan syrup

For dietary requirements and food allergies, please ask a member of our team for assistance. All prices are inclusive of VAT, a discretionary service charge of 12.5% will be added to your bill.