

The Delaunay



REGIS' AFTERNOON TEA



REGIS' AFTERNOON TEA SELECTION



Available on Saturday and Sunday 3pm to 5pm



CLASSIC AFTERNOON TEA



Assorted Finger Sandwiches

Fruit Scones

with homemade strawberry jam and clotted cream

Selection of Regis' handmade cakes



— THE DELAUNAY TEAS —

Delaunay Blend ~ English Breakfast

Earl Grey ~ Darjeeling ~ Green

Fresh Mint ~ Camomile

*A further selection of teas & infusions
are available*



36.50 *per person*



CHAMPAGNE AFTERNOON TEA



Our classic afternoon tea

served with a glass of Pommery Brut Royal NV



52.00 *per person*



COCKTAILS

Floradora 15.50

no.3 london gin, fresh raspberries, lime juice, fever-tree ginger ale

Revolver 15.50

bulleit bourbon, coffee liqueur, chocolate & orange bitters

Brigadoon 15.50

johnnie walker black label scotch, apricot liqueur, almond syrup, lemon

NON-ALCOHOLIC COCKTAILS

Crystal Clear 9.75

everleaf marine, lemongrass cordial, grapefruit peel

Fortune Peach 9.75

tanquerary 0%, peach, lemon juice, basil leaves, fever tree lemonade

CHAMPAGNE AND SPARKLING

	Glass 150ml	Bottle	Half 375ml
Crémant de Loire, Brut Réserve, Langlois NV	14.75	65.00	~
Louis Pommery, Brut NV, Hampshire, England	19.25	88.00	~
Pommery Brut Royal NV	20.25	92.00	52.00
Ayala Rosé Majeur NV	22.00	96.00	~
Bollinger Special Cuvée NV	24.00	105.00	~
Pol Roger Brut Réserve NV	~	108.00	~
Billecart-Salmon Rosé NV	~	116.00	~
Pommery Blanc de Blancs NV	28.00	140.00	~

Please inform your server if you have any food allergies or special dietary needs.

v - vegetarian | vg - vegan ~ Gluten free alternatives available on request ~ Cover charge in dining room 2.00

Prices include VAT ~ A discretionary 15% service charge will be added to your bill.

All gratuities are managed independently ~ No intrusive or flash photography



MEET REGIS

Having begun his career in France working in boulangeries, patisseries and Michelin-starred restaurants, Regis, Group Executive Pastry Chef, has been crafting delicacies - from Victoria Sponge to Kaiserschmarrn - for over four decades. From his various stints in kitchens around Europe, from Paris, Berlin and Vienna, Regis has a keen interest in the amalgamation of European pastry techniques, and is the inspiration from which our grand café haven was born here in The Delaunay.



"Being a pastry chef is a balance between maths and art. Everything is weighed out to the exact gram, and the method must be consistently applied. But at the same time, the finished product needs to contain an air of fantasy. That's the beauty of this craft"

Regis Negrier



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