



Inspired by the grand social promenade that connected the original Waldorf and Astoria hotels, Peacock Alley transpires grace and sophistication. It is the epicentre of The Waldorf Astoria social scene for afternoon tea, pre reception cocktails or an elegant night cap. Our gifted pastry chefs create a seasonal afternoon tea menu that can only be matched by the finest teas this world has to offer while our experienced team craft classic and exclusive Waldorf Astoria cocktails, using only the finest liquors and freshest ingredients.

Here is to be found the essence of the unique and unforgettable Waldorf Astoria experience.

Peacock Alley – “A Place To See And Be Seen”.

### **Sharing Platters**

#### **Charcuterie & Cheese - 24**

Selection of Scottish cheese, cured meats, sun-blush tomatoes, olives and crispbreads

*Glass of wine 175ml – Solandia Nero D’Avola 6.5*  
*Bottle – Dashwood Pinot Noir 39*

#### **Vegetarian Mezze - 22**

Chargrilled vegetables, stuffed chillis, falafel, hummus, marinated olives, sun-blush-tomatoes and garlic flatbread

*Glass of wine 175ml – Vavasour Sauvignon Blanc 9*  
*Bottle – The Manor Chenin Blanc 28*

#### **Scottish Salmon - 26**

Traditional smoked, gravlax and beetroot cured salmon, toasted multiseed bread, capers and saffron mayonnaise

*Glass of wine 175ml – Solandia Grillo 6.5*  
*Bottle – Paco & Lola Albariño 33*

#### **Ploughman’s - 23**

Mini pork pie, selection of Scottish cheese, ham, pickled onion, chutney, Waldorf salad and pumpkin seed bread

*Bottle of Thistly Cross Cider 6*  
*Bottle of Innis & Gunn Original 6*

## **BREAKFAST**

Available daily from 9am to 11am

|   |    |
|---|----|
| <b>Bakery basket</b><br>Selection of morning pastries   | 8  |
| <b>Pastry of the day</b>  | 4  |
| <b>Fruit &amp; yoghurt</b><br>Fruit compote, low fat yoghurt topped with granola  | 9  |
| <b>Bacon &amp; egg roll</b><br>Smoked streaky bacon with a fried free range egg<br>on a freshly baked artisan bread roll          | 9  |
| <b>Smoked salmon bagel</b><br>Lightly toasted bagel with cream cheese and traditional Scottish<br>smoked Salmon served with lemon | 14 |

## **SOUP & SALADS**

Available daily from 11am to 11pm

|  |    |
|--|----|
| <b>Seasonal soup of the day</b>  | 8  |
| <b>Superfood salad</b><br>Mixed leaves, pumpkin and sunflower seeds, pomegranate<br>Edamame beans and shredded red cabbage | 14 |
| <b>Caesar salad</b><br>Crisp bacon lardons, croutons, anchovies,<br>Romaine lettuce, classic Caesar dressing               | 15 |
| <b>Add free range grilled chicken breast</b>   | 18 |

## **TRADITIONAL SANDWICHES**

All sandwiches available daily from 11am to 11pm

|   |    |
|---|----|
| <b>Traditional closed sandwiches on white or brown bread</b><br><i>All served with crisps &amp; green salad</i> | 12 |
| Scottish smoked salmon, cucumber & crème fraîche  |    |
| Honey roast ham, tomato & mustard mayonnaise  |    |
| Coronation chicken  |    |
| Mull cheddar, mayonnaise and tomato   |    |
| Egg & cress mayonnaise  |    |
| <b>Upgrade to freshly made French fries or sweet potato fries</b>   | 2  |

## **DELI STYLE SANDWICHES**

*All served with crisps & green salad*

|   |    |
|---|----|
| <b>Classic club sandwich</b><br>Free range chicken breast, bacon, fried egg & tomato<br>on toasted white or brown bread                                 | 15 |
| <b>Vegetarian club sandwich</b><br>Roasted Mediterranean vegetables, fried egg, avocado,<br>mayonnaise, iceberg lettuce on toasted white or brown bread | 14 |
| <b>Avocado BLT</b><br>Crispy bacon, avocado, tomato and lettuce mayonnaise<br>On ciabatta loaf  | 15 |
| <b>Upgrade to freshly made French fries or sweet potato fries</b>   | 2  |

## **DESSERT**

|                                       |   |
|---------------------------------------|---|
| <b>Chef's special cake of the day</b> | 5 |
|---------------------------------------|---|

## SOFT DRINKS

|   |      |
|---|------|
| Coke Zero / Diet Coke 33cl              | 3    |
| Coca Cola 33cl                          | 3.35 |
| Fentiman's Rose Lemonade 27.5cl         | 3.2  |
| Appletiser 27.5cl                       | 3.2  |
| Fever Tree Lemonade 20cl                | 3.2  |
| Fever Tree ginger ale 20cl              | 3.2  |
| Fever Tree ginger beer 20cl             | 3.2  |
| Fever Tree tonic 20cl                   | 3.2  |
| Fever Tree elderflower tonic water 20cl | 3.2  |
| Fever Tree slimline tonic 20cl          | 3    |
| Strathmore mineral water 33cl           | 2.5  |
| Strathmore mineral water 1L             | 5    |
| Selection of fruit juices               | 3    |

## NON-ALCOHOLIC COCKTAILS

|  |   |
|--|---|
| <b>Spring Flush</b>                              | 6 |
| Strawberry, peach, lemon, vanilla syrup and soda |   |
| <b>Berrylicious</b>                              | 6 |
| Blackberry, strawberry, lime and lemonade        |   |

### **Cloud catcher cooler                      6**

Using one of our favourite Herbal loose leaf teas, Cloud Catcher will brighten up a dull day while leaving a refreshing taste in your mouth, using fruits such as apple and kiwi.



### **The Art of Sabrage**

*The act of opening Champagne with a sabre.*

In the early 19<sup>th</sup> century during Emperor Napoleon's march through Europe, the Hussars – his light cavalry – would open bottles of champagne using their side sabres on a field of battle.

“In victory you want it. In defeat you need it”

*-Napoleon Bonaparte*

This is a direct quote from Napoleon's war diaries, in relation to his soldiers' fondness of champagne.

The technique was refined in the early 20<sup>th</sup> century and for more than 30 years the Confrerie du Sabre d'Or has taken extreme pride in celebrating champagne with its spectacular artistry.

Here in the Waldorf Astoria Edinburgh we offer Sabrage through our inducted team members at no extra cost.

*If you have any questions regarding Sabrage or how to book, please ask a member of our team.*

## CHAMPAGNE

|   | 125ml | Bottle |
|---|-------|--------|
| Perrier Jouët Grand Brut                      | 14    | 79     |
| Perrier Jouët Blason Rosé                     | 16    | 99     |
| Perrier Jouët Belle Époque - <b>2011</b>      |       | 145    |
| Perrier Jouët Belle Époque Rosé - <b>2006</b> |       | 255    |
| Laurent-Perrier La Cuvée Brut                 |       | 83     |
| Laurent-Perrier Cuvée Rosé Brut               |       | 119    |
| Dom Pérignon Brut - <b>2009</b>               |       | 210    |
| Louis Roederer Cristal Brut - <b>2009</b>     |       | 255    |



Founded in 1811, Perrier-Jouët have delighted the world over with their champagne. Favoured by Princess Grace of Monaco and a key beverage at the Rose Ball for many years.

With their characteristic Japanese Anemone flowers painted onto the vintage Belle Époque earned it's rightful place by being light, crisp and refreshing.

### The Grand Brut:

Finely crafted with floral notes including Elderflower, Honeysuckle and lime flowers, following through with flavours of nectarines, grapefruit and green apples.

### The Belle Époque:

On the nose, gentle notes of Hawthorne and plum blossoms. A long lasting finish with hints of peaches, Seville oranges and sweet lemon zest.

## WHITE WINE

|  | 175ml | 250ml | Bottle |
|--|-------|-------|--------|
| <b>Grillo</b> , Solandia,<br><i>Sicily, Italy</i>                            | 6.5   | 9     | 25     |
| <b>Sauvignon Blanc</b> , Cullinan View,<br><i>Western Cape, South Africa</i> | 7     | 9.5   | 27     |
| <b>Pinot Grigio</b> , Antonio Rubini,<br><i>Veneto, Italy</i>                | 7.5   | 10    | 28     |
| <b>Chardonnay</b> , Granfort,<br><i>Languedoc-Roussillon, France</i>         | 8     | 11    | 30     |
| <b>Sauvignon Blanc</b> , Vavasour,<br><i>Marlborough, New Zealand</i>        | 9     | 13    | 38     |

### Paco & Lola – Rias Baixas Albariño

Albariño is a delicious, white grape easily paired with appetisers, fish, white meats and seafood.

Boasting a medium-high acidity and intense mouthfeel. Notes of orange blossoms, guava and papaya on the nose, the palate picking up intense hints of lychee.

|   |    |
|---|----|
| <b>Chenin Blanc</b> , The Manor,<br><i>Western Cape, South Africa</i> | 28 |
| <b>Albariño</b> , Paco & Lola Lolo tree,<br><i>Rias Baixas, Spain</i> | 33 |
| <b>Gavi/Cortese</b> , Toledana,<br><i>Gavi, Italy</i>                 | 39 |
| <b>Sauvignon Blanc</b> , Sancerre,<br><i>Loire Valley, France</i>     | 48 |
| <b>Chardonnay</b> , Chablis Louis Jadot,<br><i>Burgundy, France</i>   | 50 |

## RED WINES

|   | 175ml | 250ml | Bottle |
|---|-------|-------|--------|
| <b>Nero D'Avola</b> , Solandia,<br><i>Sicily, Italy</i>                     | 6.5   | 9     | 25     |
| <b>Cabernet Sauvignon</b> , The Manor,<br><i>Western Cape, South Africa</i> | 7.5   | 10    | 28     |
| <b>Malbec</b> , Portillo,<br><i>Mendoza, Argentina</i>                      | 8     | 11.5  | 32     |
| <b>Pinot Noir</b> , Dashwood,<br><i>Marlborough, New Zealand</i>            | 9.5   | 14    | 39     |

### Shingleback – Red Knot Shiraz

Syrah is a red grape with deep plum flavour paired easily with grilled meats such as steaks or lamb, and even strong cheeses such as mature cheddar but the sweetness pairs nicely with a soft blue as well.

The lighter notes feature sweet strawberries and blackberries, heavier hints of coffee and dark chocolate. The flavours initially are light and fruity with a spicy tannin finish

|  |    |
|--|----|
| <b>Merlot</b> , Bonavita,<br><i>South Eastern Australia</i>                  | 27 |
| <b>Tempranillo</b> , Viña Pomal,<br><i>Rioja, Spain</i>                      | 36 |
| <b>Shiraz</b> , Red Knot,<br><i>Maclaren Vale, Australia</i>                 | 39 |
| <b>Gamay</b> , Châteaux de Fleurie,<br><i>Burgundy, France</i>               | 45 |
| <b>Saint-Émilion Merlot</b> , Château des Bardes,<br><i>Bordeaux, France</i> | 50 |
| <b>Zinfandel</b> , The Federalist<br><i>California, USA</i>                  | 60 |

## ROSE WINES

|  | 175ml | 250ml | Bottle |
|--|-------|-------|--------|
| <b>Grenache</b> , La Gordonne,<br><i>Provence, France</i>              | 7.5   | 10    | 29     |
| <b>Gamay Noir</b> , Kleine Zalze,<br><i>Stellenbosch, South Africa</i> |       |       | 30     |

## BOTTLED BEERS & CIDERS

|   |      |
|---|------|
| <b>Peroni</b> , Italy, 33cl                             | 5.5  |
| <b>Innis &amp; Gunn Original</b> , Scotland, 33cl       | 6    |
| <b>Innis &amp; Gunn Lager</b> , Scotland 33cl           | 6    |
| <b>Innis &amp; Gunn Gunpowder IPA</b> , Scotland 33cl   | 6.25 |
| <b>Lawless Village IPA</b> , Scotland 33cl              | 6.5  |
| <b>Caesar Augustus</b> , Scotland, 50cl                 | 6.5  |
| <b>Ola Dubh 12 Year Old</b> , Scotland, 33cl            | 9    |
| <b>Thistly Cross Strawberry Cider</b> , Scotland, 33cl  | 5.5  |
| <b>Thistly Cross Traditional Cider</b> , Scotland, 50cl | 6    |
| <b>Brewdog Nanny State 0.5% ABV</b> , Scotland, 33cl    | 4    |

### Innis & Gunn

Brewed in Perthshire in the heart of Scotland, Innis and Gunn have enticed patrons to try their oak-aged products.

From the Original Ale wielding deep dark caramels to the IPA with its citrus floral notes there is something for everyone.

#### **The Gunpowder IPA - 6.25**

Using Cascade, Centennial and Mandarin hops, it carries bold flavours of orange and grapefruit zest with a long finish of caramel and pine wood.

### COGNAC & ARMAGNAC, 25ml

|                       |     |
|-----------------------|-----|
| Martell VS            | 5.5 |
| Janneau Armagnac VSOP | 6.5 |
| Courvoisier VSOP      | 6.5 |
| Remy Martin VSOP      | 6.5 |
| Martell VSOP          | 6.5 |
| Martell XO            | 15  |

### SHERRY & PORT, 50ml

|                              |     |
|------------------------------|-----|
| Harvey's Bristol Cream       | 5   |
| Graham's Late Bottle Vintage | 5   |
| Tio Pepe                     | 5   |
| Grahams 10 Year Old Tawny    | 6.5 |

### RUM, 25ml

|                             |      |
|-----------------------------|------|
| Koko Kanu                   | 5    |
| Cachaça Sagatiba Velha      | 5    |
| Havana Club Gold 3 year old | 5    |
| Captain Morgans Spiced      | 5.25 |
| Kraken Black Spiced         | 5.25 |
| Bacardi Oakheart Spiced     | 5.5  |
| Havana Club 7 year old      | 6    |
| Ron Zacapa 23 Year Old      | 8    |

### VODKA, 25ml

|            |      |
|------------|------|
| Absolut    | 5.25 |
| Zubrowka   | 5.25 |
| Ketel One  | 5.25 |
| Belvedere  | 6.5  |
| Grey Goose | 7    |

### TEQUILA, 25ml

|                  |     |
|------------------|-----|
| Olmecca Blanco   | 5   |
| Olmecca Reposado | 5   |
| Patron Café XO   | 6.5 |
| Patron Silver    | 8.5 |

### WANDERING WHISK(E)Y, 25ML

|   |      |
|---|------|
| <b>Jameson</b> , Ireland<br><i>Sweet, smooth woody finish</i>   | 5    |
| <b>Jack Daniels</b> , Lynchburg, Tennessee, USA<br><i>Sweet woodiness, caramel finish</i>                 | 5    |
| <b>Maker's Mark Bourbon</b> , Kentucky, USA<br><i>Heavy sweetness, light spice</i>                        | 5    |
| <b>Monkey Shoulder</b> , Kininvie, Scotland<br><i>Earthy notes, caramel finish</i>                        | 5.5  |
| <b>Woodford Reserve Bourbon</b> , Kentucky USA<br><i>Medium spice, plenty of sweet caramel notes</i>      | 5.5  |
| <b>Johnnie Walker Black</b> , Kilmarnock, Scotland<br><i>Medium earth notes with a light sweet finish</i> | 5.75 |

### GIN, 25ml

|   |      |
|---|------|
| <b>Bombay Sapphire</b> ,<br>Hampshire, UK                             | 5    |
| <b>Tanqueray</b> ,<br>London, UK                                      | 5    |
| <b>Edinburgh Gin</b> ,<br>Edinburgh, Scotland                         | 5.25 |
| <b>Edinburgh Gin Elderflower</b> 50ml,<br>Edinburgh, Scotland         | 6    |
| <b>Edinburgh Gin Raspberry</b> 50ml,<br>Edinburgh, Scotland           | 6    |
| <b>Edinburgh Gin Rhubarb &amp; Ginger</b> 50ml,<br>Edinburgh Scotland | 6    |
| <b>Hendrick's</b> ,<br>Girvan, Scotland                               | 5.5  |
| <b>Caorunn Gin</b> ,<br>Highlands, Scotland                           | 5.5  |
| <b>Pickering's Gin</b> ,<br>Edinburgh, Scotland                       | 5.5  |
| <b>The Botanist</b> ,<br>Islay, Scotland                              | 5.75 |
| <b>Gin Mare</b> ,<br>Villanova, Spain                                 | 6.5  |
| <b>Tanqueray 10</b> ,<br>London, UK                                   | 7    |

## SINGLE MALT WHISKY, 25ML

|  |      |
|--|------|
| <b>Isle of Jura 10</b> Year Old, Island<br><i>Light smoke, earthy peaty notes</i>                            | 5.75 |
| <b>Glenmorangie 10</b> Year Old, Speyside<br><i>Rich vanilla and honey flavours with a nice sweet finish</i> | 6    |
| <b>Bunnahabhain 12</b> Year Old, Islay<br><i>Sharp sweetness, lasting smoke</i>                              | 6    |
| <b>Glenkinchie 12</b> Year Old, Lowland<br><i>Gentle smoke, lengthy sweetness</i>                            | 6.5  |
| <b>Macallan Gold</b> Double Cask, Highland<br><i>Classic light wooden finish, notes of sherry sweetness</i>  | 6.75 |
| <b>Auchentoshan Three Wood</b> , Lowland<br><i>Lots of sweet dried fruits, long lasting sweet finish</i>     | 7    |
| <b>The Balvenie 12</b> Double Wood, Speyside<br><i>Sweet dried fruits, caramel finish</i>                    | 7.25 |
| <b>Laphroig 10</b> Year Old, Islay<br><i>Heavy long lasting peat smoke</i>                                   | 7.25 |
| <b>Oban 14</b> Year Old, Highland<br><i>Cognac-style sweetness light earthy tones</i>                        | 8    |
| <b>Glenfiddich 15</b> Year Old, Speyside<br><i>Delightful rum-like sweetness, light berry notes</i>          | 8    |
| <b>Lagavulin 16</b> Year Old, Islay<br><i>Smokey body, sweet length</i>                                      | 9    |
| <b>Dalmore 15</b> Year Old, Highland<br><i>Deep wood notes, long flavour of molasses</i>                     | 9.5  |
| <b>Bowmore 15</b> Year Old, Islay<br><i>Strong dried fruits, lengthy smoke</i>                               | 10   |
| <b>Glenfiddich 18</b> Year Old, Speyside<br><i>Incredible sharp sweetness</i>                                | 10.5 |
| <b>Highland Park 18</b> Year Old, Island<br><i>Delightful honey notes, lovely oak finish</i>                 | 21   |

## Cocktails

|  |      |
|--|------|
| <b>Highland Fizz</b><br>From the glens of the Highlands, to the rolling fields of the lowlands we bring you a refreshing spritzer, fusing Caorunn gin with notes of elderflower, lime and cucumber finished with a splash of Prosecco. | 13.5 |
| <b>Edinburgh Rose</b><br>Raspberries and rose water are elegantly paired with Hendrick's gin then topped off with Perrier-Jouët Champagne. Sophistication, in a glass.   | 16.5 |
| <b>Caley Summer Cup</b><br>A refreshing combination of Pimms and blackberry, sweetened with just a hint of vanilla and lime. A flawless tipple whether you're soaking up the sun or sipping in your own Garden of Eden.                | 11   |
| <b>Ivory Monkey</b><br>Kahlua and vanilla Absolut vodka combined with creamy banana hints, creating a complete luxury indulgence!  | 11   |
| <b>Cherry Blossom</b><br>A fresh blend of Edinburgh gin and raspberry liqueur finished with Lychee liqueur has this twist on a martini bringing images of Sakura trees in bloom.   | 14   |
| <b>The Burgh</b><br>This drink will make you feel like you're on the beach sipping a cocktail catching some rays? Edinburgh Gin and elderflower liqueur balance perfectly with lime juice, mint leaves and peach bitters.              | 13   |

## Cocktails

### **Razzmatazz**

16

A tempting fusion of Chambord, raspberries and Absolut raspberry vodka topped up with Perrier-Jouët Champagne make this drink perfect for all the berry lovers!

### **Black Islay**

13

Using Bunnahabhain 12 year old from Islay and combining it with honey, fresh blackberries and a touch of lemon allows this drink to showcase Scotland's national drink, whisky.

### **Raspberry Collins**

13

A variation of a classic with the addition of summer berries designed to refresh and reinvigorate.

### **Midsummer Breeze**

12

Using a floral, limited release Hendricks's gin, blended with citrus fruits and a delicate, house made tea syrup infused with orange peel. A light and fragrant way to enjoy this unique gin.

### **Amalfi Clouds**

Let us transport you to the picturesque coastline of southern Italy. This lively fusion of limoncello, blackcurrant and a homemade tropical tea syrup is sure to have you looking for your next summer retreat.

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pekoetea  
EDINBURGH

Established in 2008 by Jon Cooper, Pekoe Tea has gone from a small market stall and online order business to where they are today, importing teas directly from around the world and creating their own blends in-house. The centrepiece is their tea shop on Leven Street in Edinburgh, where their customers can taste some of the finest teas available in the world.

Their focus is to bring the best teas available to their base in Scotland and to share their discoveries and expertise. To do this, they have built personal relationships with growers and producers around the world and trade directly with them. This way, not only do they get access to some of the finest teas available, but they also have the inside story on how they are produced as well as the history of why and how the methods came to be. Building these personal relationships is key, but they are also accredited by the **Ethical Tea Partnership**.

### **Waldorf Astoria Christmas Blend**

Enjoy the true Waldorf festive spirit in the comfort of your own home by purchasing your own tin of signature Waldorf Astoria Christmas Blend.

*£12.50 per tin*



## HERBAL TEA

### **Peppermint** – USA

Peppermint tea is a naturally caffeine free infusion made from the leaves of the peppermint plant (*Mentha piperata*). Our peppermint is cut leaf and makes a very refreshing brew.

### **Chamomile** – Egypt

Chamomile flowers (*Chamomilla recutita*) were used thousands of years ago in ancient Egypt, where they were honoured for their great curative properties. They were first used in Europe about 1600, to help with insomnia, back pain, rheumatism, neuralgia and nervousness. Used as a tea, chamomile is known to relax smooth muscle tissue. The tea is often used to promote relaxation and alleviate stress.

### **Rooibos** - South Africa

Our Rooibos tea is made from finely chopped, fermented leaves, dried in the sun. During the process its colour changes from green to a deep red/brown mahogany. The dry leaves have an appetizing honey aroma.

### **Lemongrass and Ginger** – Edinburgh, Scotland

Blended by hand in our Edinburgh premises, our Lemongrass and Ginger creates a refreshing drink that is warming, soothing and especially ideal for the winter months. Used in traditional medicines and cuisines for centuries, lemongrass and ginger carry strong natural flavours.

### **Cloud Catcher** – Edinburgh, Scotland

A colourful fruit infusion designed to brighten up those grey days. Pieces of cherry, cranberry and kiwi combined with coconut flakes invoke the feeling of a tropical island.

## GREEN TEA

### **Jade Tips** – Xin Yang, Henan Province, China

A green tea with a fresh, elegant flavour. The name, Mao Jian, means literally 'Hair Point' in reference to the long, fine shape of the leaves. Our Xin Yang Mao Jian is a high quality example of this outstanding tea, considered to be one of the top 10 'great Chinese teas.'

### **Scottish Summer Fruits** – Edinburgh, Mixed Origin

Sencha green tea blended with plants found naturally growing around Scotland with rose blossoms and dried strawberry pieces, mallow and sunflower petals.

### **Kukicha** – Japan

The stalks of Sencha tea leaves. Kukicha infuses lighter in the cup than regular Sencha and is an easy tea for first time tea drinkers. It is a very refreshing tea and is a great drink to reenergize. The stalks contain a lot of amino acids which accounts for the sweet flavour.

### **Jasmine Dragon Pearl** – Fujian Province, China

A premium grade Chinese green tea made from the same tender young buds and leaves as Dragon Eye, this hand-rolled green tea is naturally scented with jasmine blossoms over several nights. The result is an exquisitely light and sweet green tea.

### **Dong Ding Oolong** – Fujian Province, China

The name of this green oolong refers to Dong Ding (Frozen Summit) mountain - the first place oolong was planted in Taiwan. Our Dong Ding has made a round trip, however, as it is now hand-crafted by a Taiwanese tea master in its original home, Fujian. It is Floral with light buttery notes.

## **BLACK TEA**

### **Chai Black – India**

A classic blend of Ceylon with an assortment of traditional chai spices to give a warming and intense yet smooth flavour. Try with milk to balance the spiciness and add sugar to taste.

### **Blue Lady Tea – Blended tea, Mixed Origin**

A black tea – similar in style to Earl Grey - blended with petals of mallow and marigold flowers and flavoured with grapefruit. The citrus flavours support the richness of the premium China black tea leaves

### **Orange Blossom Oolong – Blended tea, Mixed Origin**

This loose leaf Oolong tea is combined with orange peel and natural flavours, giving it a light, airy character with delicate orange flavour. The aroma will leave others wondering what's in your cup, so make enough to share.

### **Rose Black Tea – Anhui Province, China**

Black tea blended with fresh rose petals using a traditional scenting process. The result is not only a refreshing drink but is visually pleasing because of the vibrant pink petals mixed with the dark coloured tea.

## **WHITE TEA**

### **Moonlight White – Yunnan Province, China**

It is very similar in appearance to Silver Needle white tea from Fujian Province, which is made purely from early harvested leaf buds; however, Moonlight White comes from a different variety of the tea plant and is often classed as a white Pu Erh. The name is said to come from the process of withering the leaves at night, 'under the moon' as opposed to under the sun.

## **BLACK TEA**

### **Duchess Grey – Mixed Origin, China**

A classic Earl Grey tea with a touch of Royal flair. The natural scent of bergamot essence coupled with a subtle hint of orange, enlivened with the freshness of lemon verbena (*Aloysia citrodora*). Calendula petals and orange peel add a perfect decorative finish. *Not suitable during pregnancy.*

### **Darjeeling – Gopaldhara Estate, India**

This is a broken leaf tea from one of the prime estates in the Darjeeling district. With an average elevation of 6,500ft, this is an excellent estate that provides many fine teas. This second flush example is full bodied, fragrant and of medium strength.

### **Assam – Mokalbari, India**

A high quality broken leaf Assam tea with a malty, full-bodied flavour and a floral aftertaste. It is harvested during the second flush on the famous Mokalbari East tea estate.

### **Ceylon Orange – Kenilworth Estate, Nuwara Eliya, Sri Lanka**

A beautiful handmade tea from the Kenilworth Estate is available in very limited supplies and is produced on a field by field basis. This full leaf orange Ceylon produces a copper gold liquor with interesting menthol notes and a dried fruit aftertaste that is characteristic of teas from Sri Lanka's Nuwara Eliya region.

**Peacock Alley Blend** – Inspired by the history of the Caledonian railway station we have created a special blend. Based on Ceylon tea, we have added a single malt Scottish whisky selected to pair well. A small amount of a Lapsang Souchong and roasted oolong recalls the heyday of the railway.

**HOT**  
**BEVERAGES**

|                     |      |
|---------------------|------|
| Espresso            | 4.75 |
| Americano           | 5.5  |
| Flat White          | 5.5  |
| Latte               | 5.5  |
| Cappuccino          | 5.5  |
| Espresso Doppio     | 5.5  |
| Macchiato           | 4.75 |
| Macchiato Doppio    | 5.5  |
| Mocha               | 5.5  |
| Extra shot          | 0.5  |
| Hot Chocolate       | 4.75 |
| <br>                |      |
| Fine Loose Leaf Tea | 4.75 |

**COFFEE & CAKE**

Enjoy the perfect cup of coffee, complimented by a cake  
of the day, freshly baked by our executive pastry chef.

7.5

**Liqueur Coffees**

**8.75**

**Irish** – *Jameson's Irish whisky*

**Amaretto** – *Disaronno Amaretto*

**Bailey's** – *Bailey's Irish Cream*

**Cuban** – *Havana Club 3 Year Old*

**Scottish** – *Monkey Shoulder Scotch whisky*

**French** – *Martell VS Cognac*

A discretionary service charge of 10% will be added to your bill.  
All prices are inclusive of VAT at the current rate

For guests with special dietary requirements or allergies, additional information can be provided.  
Please ask a team member.



### **THE HISTORY OF AFTERNOON TEA**

Tea consumption increased dramatically during the early nineteenth century and it is around this time that Anna, the 7<sup>th</sup> Duchess of Bedford, is said to have complained of “having that sinking feeling” during the late afternoon. At the time, it was usual for people to take only two meals a day, breakfast and then dinner around eight o'clock in the evening. The solution for the Duchess was a pot of tea and a light snack, taken in her private rooms during the afternoon. Later, friends were invited to join her in her rooms at Woburn Abbey and this summer practice proved so popular that the Duchess continued it when she returned to London, sending cards to her friends asking them to join her for “tea and a walk in the fields.” Other social hostesses quickly picked up on the idea and the practice became respectable enough to move it into the drawing room. Before long, all of the fashionable society were sipping tea and nibbling sandwiches in the middle of the afternoon.

### **WALDORF ASTORIA AFTERNOON TEA**

Available Monday to Sunday from 12pm to 5pm

#### **Finger Sandwiches**

Crispy duck, rocket, cucumber and coriander wrap  
Ayrshire roast ham, mustard and tomato  
Cream cheese and cucumber  
Smoked salmon with dill crème fraiche  
Coronation chicken  
Egg and cress brioche bun

#### **Freshly Baked Scones**

Selection of plain & lavender

#### **Pastries**

Orange and blackberry dome  
Lemon and basil macaron  
Lychee and rose jelly  
Elderflower and rhubarb tart  
Peach and blueberry mousse  
Sakura choux

Your choice of our fine loose leaf tea or speciality coffee

#### **Traditional Afternoon Tea**

£35 per person

#### **Champagne Afternoon Tea**

£45 per person

## **WALDORF ASTORIA SAVOURY AFTERNOON TEA**

Served daily from 3pm to 6pm

Chef's selection of sandwiches

Selection of Scottish cheese, cured meats,

Sun-blush tomatoes, olives and crispbreads

A tea cup of homemade soup, mini pork pie and haggis spring roll

A glass of house wine

Selection of freshly baked scones served with clotted cream

and home-made jam

Your choice of our fine loose leaf tea or speciality coffee

### **Savoury Afternoon Tea**

£35 per person