

AFTERNOON TEA OF THE GODS

SANDWICHES

Egg Mayonnaise Brioche

Aroma of fresh-baked brioche? We make our own to create that 'just right' bite, the perfect hold for egg and chive mayonnaise with a malty edge of cacao nibs. (V)

Pea & Tarragon Mousse on Rye Sourdough

Made with chickpea, lychee-like cacao pulp and fresh lemon juice. Pea shoots and radish thinly sliced. (VE)

Cacao Gin Salmon, Cream Cheese & Dill

Lightly smoked Scottish salmon, marinated in our own Cacao Gin. Cream cheese whipped with cacao pulp. Hint of fresh dill. The classic, taken up a notch. (A)

Creole Chicken with Pumpkin Mayonnaise

Heat of warm, smoky Saint Lucian spices and cayenne pepper, tamed with pumpkin mayonnaise.

Marinated Beef & White Chocolate Horseradish

A cut above. Grass-fed Hereford beef 24-hour marinated with treacle and parkin spices. Fiery wasabi horseradish tempered with our high-cacao-butter white.

1416kcal per portion

ALLERGEN INFORMATION If you have any allergies or dietary requirements, for example you are avoiding wheat or gluten, please speak to a member of our team.

DIETARY INFORMATION (V) Vegetarian, (VE) Vegan, (A) Contains Alcohol, (SF) Shellfish, (N) Nuts. *This dietary can be removed from some of our dishes. **CALORIE INFORMATION** Adults need around 2000kcal a day

£35 each. Includes your choice of hot drink: tea, coffee or drinking chocolate. Vegetarian options available; please ask your server.

Add a glass of Hotel Chocolat Valdobbiadene Prosecco Superiore D.O.C.G. for £5 each.

CAKES & SCONES

Strawberry & Vanilla Cheesecake

Forget tradition. Cheesecake reimaged as a light, airy mousse made with fragrant Madagascan vanilla and all-natural strawberry gel. Cacao nib crunch in the biscuit base. (V)

Chocolate & Cherry Gâteau Opéra

Opulent layers of light chocolate mousse, cherry coulis and Madagascan vanilla sponge. Topped with a kirsch-soaked cherry and 70% dark ganache. (V, A)

Fresh-Baked Sultana Scone & Cinnamon Scone

Lavish your way. Strawberry jam, clotted cream or 70% chocolate ganache first?

Tasting Chocolates

Ask your server for today's selection. Accompanied by cacao beans. (V, N)

RABOT RESTAURANT

DRINKS

SPARKLING

125 ML BTL

Hotel Chocolat Prosecco £7.50 £31
Superiore DOCG Brut, Italy NV.
Apricot, green apple.

Champagne Perrier-Jouët £12 £70
Grand Brut, NV.
White cherry, ripe apricot, lively.

Champagne Perrier-Jouët £12 £70
Blason Rosé.
Fresh and intense, full of berries and blossoms.

HOT CHOCOLATE

Made with grated flakes of real chocolate, for cacao depth in every sip. Deeply chocolatey, comforting and authentic, there's one for every mood and every taste.

Regular £3.50 Large £3.95

Vanilla-White 232kcal | 260kcal

Salted Caramel 220kcal | 246kcal

Hazelnut Praline 243kcal | 269kcal

Milky 50% 225kcal | 252kcal

Mint-Dark 234kcal | 262kcal

Chilli-Dark 225kcal | 252kcal

Classic 70% 234kcal | 262kcal

85% Dark 262kcal | 293kcal

100% Dark 229kcal | 256kcal

The calorie information shown for hot chocolate is made with skimmed milk.

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RABOT ESTATE COFFEE

Made with our signature serve, The One – our timeless classic, with notes of milk chocolate and caramel and a fruit finale.

	Regular	Large
Americano 15kcal 16kcal	£2.75	£3.25
Cappuccino 81kcal 109kcal	£2.85	£3.35
Latte 142kcal 160kcal	£2.85	£3.35
Espresso 142kcal	£1.95	
Macchiato 15kcal	£1.95	
Flat White 120kcal	£2.75	

MOCHA

Regular £3.95 Large £4.40

Salted Caramel 238kcal | 266kcal

Vanilla-White 255kcal | 282kcal

Chocolate 223kcal | 260kcal

TEA & INFUSIONS

£2.50

English Breakfast 2kcal

Earl Grey 2kcal

Green 2kcal

Peppermint & Cacao 5kcal

Chai, Chilli & Cacao 5kcal

Ginger & Cacao 5kcal