



Tradition has it that Afternoon Tea was 'invented' by Anna Maria, the seventh Duchess of Bedford, who in 1841 popularised the ritual of drinking tea and having a bite to eat in the afternoon, to tide her over until dinner. This swiftly developed into a social occasion which is as popular today as it was back then.



Rare Tea Company is an independent business based in London. The company was founded in 2004, by Henrietta Lovell (known as the Tea Lady), to source and supply the world's best tea - direct from farmers and their tea gardens.

CONTENTS

Black teas	Page 3
Pu'er teas	Page 8
Oolong teas	Page 8
Green teas	Page 10
White teas	Page 13
Herbal Infusions	Page 15
Herbal Blends	Page 19
Iced teas	Page 20

THE RARE BALMORAL COLLECTION

£7.95 EACH

1. 21ST CENTURY AFTERNOON TEA

Anxi, China & Hamilton, New Zealand

An iconoclastic blend of old and new world oolong teas to make something truly delicious. This oolong blend combines the Iron Goddess of Mercy from the ancient gardens of Anxi with the pristine new leaves of Waikato. Delicious any time of the day but particularly good with food - from caviar to cake.

£5.00 supplement

2. KASHMIRI SAFFRON

Meghalaya, Sikkim & Kashmir

A fragrant blend of black Himalayan tea from the tiny gardens of Lakyrstew and Temi, with precious strands of Kashmiri saffron. Rich flavour notes of burnt toffee, gentle elderflower, ripe gooseberry and physalis. Beautifully balanced and smooth with a yolky texture.

£5.00 supplement

3. EMPEROR'S GOLDEN EYEBROW

Wuyishan Nature Reserve, Fujian Province, China

Exquisite black tea, also known as Jin Jun Mei, hand rolled from tender spring buds by Master Wen in the protected forests of the Wuyishan. Over 100,000 buds are needed for one precious kilo and only a few prized kilos can be crafted each year. Over multiple infusions expect tropical fruit, honeysuckle and burnt toffee. It is best enjoyed without milk.

£20.00 supplement

4. RARE LAPSANG SOUCHONG

Wuyi Mountains, Fujian Province, China

A Lapsang unlike any other. Made using exacting traditional methods. Precious whole-leaf black tea from within the forests of the Wuyi Mountains, a UNESCO World Heritage site, gently smoked over bark-less pine wood. Subtle and delicate notes of wood smoke enhance the sweet, caramel notes.. Singularly elegant and profoundly delicious. Best enjoyed without milk.

£5.00 supplement

5. SUNSET OOLONG

Taitung, Taiwan

A rich, highly roasted oolong from the Eastern Rift Mountains of Taiwan. Smooth with a woody nuttiness and notes of cherry and sweet fruit. Full bodied and complex while maintaining the brightness and soft tannins of a Spring tea.

6. GYOKURO

Uji, Kyoto Prefecture, Japan

The highest grade of Japanese green tea - a shade-grown Sencha. The tea leaves are shaded over the last few weeks before being harvested. This slows the growth and intensifies the flavour resulting in a remarkably smooth and silky infusion that is rich, complex and deeply vegetal.

£15.00 supplement

7. RARE MINT TEA

England, Portugal & Malawi

A beautiful blend of some of the rarest mints from across the globe: combining pure leaf from a C14th Cornish Botanical Garden, a family farm in Beira Baixa of Portugal and smallholder gardens in the Shire Highlands.

—BLACK TEA—

8. RARE CHINESE KEEMUN

Anhui Province, China

Hand-crafted black tea from one of the most beautiful tea gardens in the world in Qimen, Anhui Province, China, where the terraces are shaded by ancient forests. The flavour is biscuity with subtle woody notes, milk chocolate and a silky, almost buttery texture. It is best enjoyed without milk.

9. EMPEROR'S BREAKFAST TEA

Wuyi Mountains, Fujian Province, China

A rare Chinese tea crafted by masters to produce an astonishingly sweet black tea. Made from young and tender spring leaves and golden buds that have been carefully kept whole during hand rolling. A more delicate flavour than a modern breakfast tea. Remarkably smooth with flavours of rich toffee, butterscotch and vanilla. It is best enjoyed without milk.

10. FIRST FLUSH DARJEELING

Small tea Growers Society, Mirik Valley, Darjeeling, India

A bright, fresh tea plucked during the April Buddha Jayanti full moon. Highly fragrant and floral it is light and elegant as a green tea whilst combining satisfying malty notes and dark chocolate.

11. MILD LAPSANG SOUCHONG

Wuyi Mountains, Fujian Province, China

Made to exacting traditional methods, this black tea is smoked over pine wood in the Wuyi Mountains. Deep notes of peat like a fine malt whisky with a rich smoky aroma. It can be enjoyed with or without milk.

12. TARRY LAPSANG SOUCHONG

Wuyi Mountains, Fujian Province, China

A rich, peaty black tea smoked using traditional wood fires. The bark is left on the wood for a resinous depth of flavour. More of a Laphroaig than a Springbank. Can be enjoyed with or without milk.

13. SPRING CLOUD - CUMULUS

Lakrysiew Garden, Meghalaya, India

A micro lot of first flush black tea from the “Abode of Clouds”, this is a rich and floral infusion. Picked on the 29th March 2023 this young group of tea bushes endured a long and dry winter before producing their fresh new leaves of spring. A hard wither and minimal oxidation has conjured generous damask rose and pink peppercorn notes from the awakening leaves, softening to hints of lily. Best enjoyed without milk.

14. SIKKIM FIRST FLUSH BLACK TEA

Temi Estate, Sikkim, India

The first pick after the snow melts in the Himalayas and the bushes start to produce their first new leaves. Grown high in the secret gardens of Sikkim boarding Tibet. Crafted as a black tea, it is lighter and more ethereal than later harvests - almost like a silky green tea but with heady florals, deep richness and all the verdant sweetness of Spring. It infuses into a pale golden cup. It is best enjoyed without milk.

15. SIKKIM SECOND FLUSH MUSCATEL

Temi Estate, Sikkim, India

High in the Indian Himalayas, between Nepal and Bhutan, lies the secret region of Sikkim - not as famous as its Darjeeling neighbours, but making a black tea of such delicious delicacy that it makes the heart soar. The tea has a heady, floral aroma with soft notes of muscatel grapes.

Best enjoyed without milk.

16. CLOUD TEA

Lakysiew Garden, Meghalaya, India

A fragrant black tea from the “Abode of Clouds” – high in the verdant hills between Assam and Darjeeling. Light and floral as a Darjeeling with the rich caramel and malty notes you expect from the best Assam. This harvest has exceptional notes of apricot.

It is best enjoyed without milk.

17. NEPALESE HIMALAYAN BLACK TEA

Jun Chiyabari Tea Garden, Nepal

This very rare Nepali tea comes from the tiny and exquisite Jun Chiyabari Tea Garden. A particularly deep black tea with notes of dark chocolate and bright citrus. Best enjoyed without milk.

18. SRI LANKAN HANDROLLED

Amba Estate, Ravana Falls, Sri Lanka

Only a few precious kilos are produced each year due to the quality of the leaf required and the amount of craftsmanship entailed in hand-rolling the leaf. A uniquely sweet and delicate tea with a hint of honeysuckle, made with a great deal of devotion. It is best enjoyed without milk.

19. SPEEDY BREAKFAST

Satemwa Estate, Shire Highlands, Malawi

This is our strongest English Breakfast tea, blended from selected fields and harvests across the Satemwa Estate; a small, family-run tea garden in the Shire Highlands of Malawi. We have used a finer cut of tea to infuse faster.

Remarkably strong, rich and comforting with a deep malty finish.

Best enjoyed with a drop of milk.

20. SINGLE ESTATE LOST MALAWI ENGLISH BREAKFAST

Satemwa Estate, Shire Highlands, Malawi

Handcrafted black tea blended from harvests across one small, independent estate in the Shire Highlands. The oldest tea estate in Malawi and still family-run. Deep, rich and malty, it has notes of caramel and burnt sugar. Can be enjoyed with the addition of milk for a sweet and chocolatey taste.

21. HUNTINGDON HAND-ROLLED

Satemwa Estate, Shire Highlands, Malawi

Hand-rolled black tea with a surprising depth and intensity. Rich as an Assam with spicy top notes and honey blossom aroma. Remarkably for such an elegant handmade tea, it has enough body to balance the addition of milk.

22. MALAWI MOUNTAIN MOTO

Satemwa Estate, Shire Highlands, Malawi

An extraordinary hand-rolled black tea smoked in the Thyolo Mountains of Malawi over guava leaf. Sweet and aromatic, it has softer and less resinous notes than a Chinese wood-smoked Lapsang Souchong. Unique to this innovative tea garden – making use of the rich biodiversity of the lush African estate. It is best served without milk.

23. RARE BREAKFAST TEA

Sikkim, India, Shire Highlands, Malawi & Fujian, China

Blended in the style of the original 19th century English Breakfast from only the finest leaf. A combination of some of our single-estate black teas to create something even greater than the sum of its parts. A rich and aromatic honey nose with a deep malty finish. It can be enjoyed with or without milk or a twist of lemon zest.

24. WAIKATO BLACK

Zealong Estate, Hamilton, New Zealand

A rare find from New Zealand showcasing an innovative new tea terroir. In 1996 the Zealong Estate imported rigorously selected tea cuttings from the best tea-growing regions across Asia. This whole-leaf black tea is full-bodied and biscuity. Notes of gingerbread and late summer honey. It is best enjoyed without milk.

25. SRI LANKAN BLACK

Diyanillakelle, Lindula, Sri Lanka

A rich black tea from the cool mountains of Nuwara Eliya, with notes of burnt sugar and fresh cardamon pods. A golden cup that develops rich marzipan and butterscotch flavours and delicate floral top notes with the addition of milk.

26. EARL GREY TEA

Satemwa Estate, Malawi & Reggio Calabria, Italy

A traditional Earl Grey - hand-crafted black tea with pure bergamot oil from ancient citrus groves in Calabria, Southern Italy. A British classic, full-bodied and rich with heady citrus notes, it is a clean and exceptionally bright infusion. With a malty base and exhilarating citrus notes, it can be enjoyed with or without milk or a twist of lemon.

27. MORIUCHI KOUCHA

Shizuoka, Japan

A rare black Japanese tea hand crafted in Shizuoka by the revered master Moriuchi-san. Smooth, soft, buttery mouthfeel with flavours of walnuts and enoki mushrooms. A rare contrast of sweetness and umami.

28. GOLDEN MASALA CHAI

Satemwa Estate, Malawi & Sikkim, India

A quick infusion yields a subtle flavour whilst a longer steep will bring out deeper, earthier flavours of the turmeric and the rich tannins in the tea. A beautiful blend of black teas enhanced with cinnamon, cardamom, ginger, black pepper and turmeric.

29. RARE AFTERNOON TEA

Satemwa Estate, Malawi & Jun Chiyabari Tea Garden, Nepal

A luxurious blend of black teas designed specifically to be enjoyed in the afternoon. There are notes of chocolate and a malty richness. With a short infusion, you can find a silky subtlety with intense cacao aromas. With a longer extraction (and milk), the tea becomes creamier and the malty, milk chocolate flavours develop even further.

30. RAFA - TEA FOR HEROES ENGLISH BREAKFAST

Temi Estate, Sikkim, India & Satemwa Estate, Shire Highlands, Malawi

Traditional British tea at its finest - made as a bespoke blend for a Battle of Britain World War II veteran. A more delicate flavour than a modern breakfast tea. Soft florals balanced by smooth, malty notes, and a deep finish.

PU'ER TEA

31. MALAWI PU'ER

Satemwa Estate, Shire Highlands, Malawi

Extremely rare, epicurean tea from Malawi. This is a very gentle fermented tea with warm, earthy notes. These precious leaves hold the wonderful flavours of silky rainwater and Autumn forests.

32. CHINESE PU'ER

Yunnan Province, China

An aged tea from Yunnan Province – the home of Pu-er tea. Silky as well water with deep earthy flavours and umami notes. In China, it is believed to aid digestion and is often drunk alongside rich food.

OOLONG TEA

33. OOLONG TEA

Anxi, Fujian Province, China

This Chinese Oolong is known as the Iron Goddess of Mercy (Tie Guan Yin). Crafted to an exact point at which the leaves reveal their hidden subtleties. It has rich floral aromas leading to a perfectly balanced mineral finish. The first infusion has a succulent sweetness with later infusions leading to green floral notes. With each infusion, different subtleties are revealed.

34. GOLDEN LILY MILK OOLONG

Taitung, Taiwan

An aromatic Taiwanese Oolong loose-leaf tea with a smooth, creamy texture. Sweet and grassy with soft floral notes leading to a deep verdant finish. Crafted from a rare cultivar renowned for its succulent, milky texture.

35. HWANGCHA YELLOW

Jangsung Tea Garden, South Korea

A beautiful Korean 'yello' tea, leaning softly towards an oolong. Fruity and subtle tart notes of grape, quince, dark cherries and rye berries; balanced by a gentle toasted, roasted flavour. This tea is particularly good with rich food, both sweet and savoury.

£20.00 SUPPLEMENT

36. DA HONG PAO (BIG RED ROBE)

Wuyi Mountains, Wuyishan, China

Perhaps the finest Oolong in China, grown from a unique and ancient cultivar in the Wuyishan UNESCO World Heritage site. Also known as 'rock tea' because of the high mountain rock below the soil that enriches the leaves.

Notes of nutty chocolate and a rounded, earthy, yet sweet aroma.

37. WAIKATO OOLONG

Zealong Estate, Hamilton, New Zealand

The Tea Masters in New Zealand work from a simple precept: tea is a science, but it is also an art. The fresh-tasting leaves give a green, slightly mineral note, with a long-lasting sweetness, reminiscent of crème anglaise. The leaves can be infused many times; the fourth infusion has a hint of fresh pea.

38. PIPACHÁ

Fujian, China / Porto, Portugal

Chinese Fujian Oolong tea matured for many months in Niepoort barrels once used to age fine port wine, though the tea does not contain alcohol due to this process. Complex flavours of dried fruits, delicate tannins, honey and an elegant port wine nose and finish.

—◆◆◆— GREEN TEA —◆◆◆—

39. GREEN WHOLE LEAF

Fuding, Fujian Province, China

An exquisite Chinese green tea that is meticulously handcrafted. The leaves are fired in a wok over charcoal in the same way and in the same place they have been made for over 3,000 years. Clean, bright and remarkably delicate.

40. EMERALD GREEN

Fanjing Mountain, Guizhou Province, China

The leaves are painstakingly pan-fired into their distinctive rolled shape in small batches, a process that takes over seventeen hours, resulting in an extraordinarily fine green tea. Soft hay with notes of apricots and an elegant and lingering buttery finish.

41. LONG JING

Hangzhou, Zhejiang Province, China

The most succulent and fragrant of green Chinese teas is known as Dragon Well. Picked in the early Spring before the first rains, it has a fresh sweetness with rich green vegetal flavours and a subtle note of hazelnut.

42. SENCHA

Shizuoka, Japan

Crafted by Moriuchi-san, one of the most revered tea masters in Japan, in his 200-year-old tea garden. The tea is grown on this tiny estate by Moriuchi-san with his wife and daughter. This Sencha is remarkably complex and deep. It has a rich texture with bright buttery notes of asparagus.

43. SOFU BLUE WIND SENCHA

Shizuoka, Japan

Top grade sencha, from the Sofu Blue Wind tea varietal. Many infusions can be made of this tea to rich different subtleties. It starts with a wonderfully silky, grassy flavour and reveals surprising citrus notes of grapefruit and lemon. Late the flavour becomes more vegetal with a smooth buttery mouthfeel.

£5.00 supplement

44. FUKAMUSHI SHINCHA

Wakohen, Kagoshima, Japan

A deliciously mellow first flush sencha. Long steamed to accentuate the sweeter, less astringent characteristics of the tea, making a buttery smooth infusion enriched with fragments of leaf.

£15.00 supplement

45. GENMAICHA

Shizuoka, Japan

Top-grade Sencha with organic, Japanese brown rice. Crafted by Moriuchi-san, one of the most revered tea masters in Japan, in his 200-year-old family-run tea garden. This Sencha is buttery and soft. Rich, verdant notes with a deep, comforting aroma of popcorn.

46. HOJICHA

Uji, Kyoto Prefecture, Japan

This rich, dark tea started life as a green tea – but has been skilfully roasted. Some of the catechins and caffeine are lost in this roasting, softening the tea in every way. It has significantly lower tannins, with sweet caramel and toasty notes.

47. YUZU GENMAICHA

Wahoken Garden, Kagoshima Prefecture, Japan

Soft and clean, green sencha tea, with comforting toasty notes and bright lift of citrus zest. Traditional Genmaicha is a blend of sencha green tea and toasted rice - this rare and exquisite tea has been enhanced with an elegant citrus hit of yuzu - a Japanese take on Earl Grey.

48. JAPANESE MATCHA

Wahoken Garden, Kagoshima Prefecture, Japan

A top-grade organic Matcha tea crafted from only the tender first flush of the Yutakamidori cultivar. Made from precious Tencha - shade-grown green tea - the leaf is de-veined, de-stemmed and ground using traditional ceramic stones to a fine powder. This meticulous crafting results in a tea of great depth and intensity.

49. LATTE MATCHA

Wahoken Garden, Kagoshima Prefecture, Japan

A blend of organic Matcha comprised of Saemidori, Yabukita, Yutakamidori and Okumidori cultivars. Intensely vegetal and deep with uniquely sweet umami notes and is ideal with milk or a milk alternative.

50. TOASTED MATCHA

Wahoken Garden, Kagoshima Prefecture, Japan

Malty, nutty, and chocolatey toasted green tea. What makes this ground green tea so special is that the leaf and stem has first been toasted to become a Hojicha. The colour is nutty brown rather than green- and the resulting tea is far sweeter and much lower in caffeine. Extremely comforting.

51. NEPALESE HIMALAYAN SPRING

Jun Chiyabari Tea Garden, Nepal

A hand-rolled Nepalese green tea from Jun Chiyabari that truly exemplifies the idea of terroir. This early Spring pick originates from one specific field and one specific harvest. Notes of mango and cooked pineapple, yet low in acidity.

52. MALAWI STEAMED GREEN

Satemwa Estate, Shire Highlands, Malawi

This is a very rare African green tea steamed in a traditional Japanese style. Made from original Chinese seed taken from Fujian to Malawi by way of the Royal Botanical Gardens of Edinburgh in 1921. The flavour is succulent and extremely rich with high tannins. Can be beautifully enhanced with the addition of honey.

53. 21ST CENTURY BREAKFAST BLEND

China, Japan & India

A revolutionary new take on an English Breakfast tea – a rich, luxurious and highly delicious blend of green teas, created to pair perfectly with a 21st Century Breakfast. A succulent, deeply complex green tea blend with buttery asparagus notes, nutty sweetness and heady floral aromas.

54. WAIKATO GREEN

Zealong Tea Garden, New Zealand

A sublime and beautifully balanced smooth green tea from one of the most extraordinary tea gardens on the planet. This rarest of rare green teas has a velvety soft mouth feel with flavours of sweet gooseberries and pineapple cake. The unique flavour of one of the rarest and most exquisite green teas lies somewhere between the succulent vegetal notes of asparagus found in Japanese sencha and the hazel nutty richness of Chinese Lonjing.

£15.00 supplement

55. GREEN TEA & MINT BLEND

Zhejiang Province, China & Shire Highlands, Malawi

A delicate, pan-fired Spring green tea that has been combined with an uplifting blend of spearmint from selected smallholder farms in Malawi. Smooth texture and a refreshingly clean flavour: Soft and gently uplifting.



56. WHITE SILVER TIP

Fuding, Fujian Province, China

The most prized of all white teas, it is crafted entirely from tender Spring buds, high in the remote mountains of Fujian. Picked for only five days of the year, just before the buds unfurl to the first new leaves. Remarkably delicate, with a silky texture.

57. JASMINE SILVER TIP

Fuding, Fujian Province, China

A delicate white tea crafted entirely from Spring buds. The tea is not flavoured but carefully scented over six consecutive nights with fresh Jasmine flowers. Once the preserve of the Chinese Imperial family. A deep and heady aroma with a light and gentle flavour.

£5.00 supplement

58. MALAWI WHITE SILVER TIP

Satemwa Estate, Shire Highlands, Malawi

A rare and exquisite white tea with rich, complex fruit notes and precise tannins. Clean and fresh with a lovely minerality. Drinking this elegant tea is like cupping your hands in a bubbling stream passing through a stone fruit orchard. The wet leaf has an entrancing aroma of petrichor.

£5.00 supplement

59. FIRST FLUSH HIMALAYAN WHITE

Jun Chiyabari, Nepal

An exquisitely fruity and floral white tea with notes of mango, vanilla, and elderflower. Picked just after the snow melts in the high Himalayas of Nepal.

A beautifully light tea with almost no astringency but rich in flavour.

Almost like a very elegant “solero” ice lolly.

60. MALAWI WHITE PEONY

Satemwa Estate, Shire Highlands, Malawi

A fragrant and extremely beautiful whole-leaf tea. Picked from a unique field and carefully handcrafted to retain the sublime flavours. A delicate infusion with aromas of hay, peach and stewed apricots with a subtle umami note.

61. MALAWI ANTLERS TEA

Satemwa Estate, Shire Highlands, Malawi

Rather than being made from the leaves of the tea bush, this incredibly rare white tea is made from the velvety stem of finely plucked spring shoots. Only a few kilos are produced each year from just one field. Smooth tea with flavours of ripe stone fruit, peach and apricot with a mellow woody depth.

62. WHITE PETAL TEA *

Tarragona, Spain, Gujarat, India & Yunnan, China

A unique blend of Chinese white silver tips, almond blossom from Spain and rose petals from India – a love letter to the taste of Spring. A smooth base with bright honeysuckle and almond notes; with a subtle flavour of roses.

** Contains traces of nuts*

HERBAL INFUSIONS

63. CORNISH PEPPERMINT

Tregothnan Estate, Cornwall, UK

A rare English Peppermint is grown in the private botanical garden of the Tregothnan Estate. The menthol oils infuse from the dried leaf, providing a brighter and cleaner flavour than that of fresh mint. Powerful and uplifting with a gentle approach, leading to a long finish.

64. MALAWI SPEARMINT

Satemwa Estate, Shire Highlands, Malawi

The most elegant of mints grown on the rolling, green hills of the Shire Highlands of Malawi, these gentle leaves create a remarkably smooth infusion with an elegant softness while still revealing intense layers of flavour.

65. MALAWI LEMON VERBENA

Satemwa Estate, Shire Highlands, Malawi

Grown by smallholder farms in the Thyolo Mountains of Malawi. This pure, whole-leaf verbena reveals complex aromatics. Lemon is the bright top note and beneath lie hints of sage and oregano to give a deeply herbaceous infusion.

66. NEPALESE CHERRY BLOSSOM

Jun Chiyabari Tea Garden, Nepal

Luscious blossoms grown in the gardens of the Jun Chiyabari Tea Garden, 1835m above sea level. The altitude affects the growing conditions: the tree cannot produce the cherry fruit, but the climate brings out aromatic and intense flavours in the blossom. A rich marzipan scent adds to the succulent floral and vanilla taste, with a light, honeyed sweetness. A delicious infusion to truly savour.

67. PORTUGUESE CINNAMON BASIL

Castelo Branco, Portugal

A deliciously soothing herbal tea with deep cinnamon flavours and a subtle hint of strawberry. Grown on a small, family-run, organic farm in the Beira Baixa Province of Portugal. Set in the rich biodiversity between Tejo Nature Park and UNESCO recognised Naturetejo Geopark. Traditionally used to ease anxiety.

68. SRI LANKAN LEMONGRASS

Dambulla, Sri Lanka

This uniquely complex and full-bodied lemongrass is made using a tender leaf rather than a woody base. It is grown in a remote mountain tea garden above the Ravana Falls combined with smallholder organic farms. A rich and exceptionally bright herbal infusion with grassy notes of fresh hay and lemon drops.

69. WILD ROOIBOS

Cederberg Mountains, South Africa

The real South African Red Bush. Beyond organic, this Rooibos is harvested completely wild in its indigenous habitat in the Cederberg Mountains. A richly delicious infusion with deep earthy notes, bright red berries and cedar. Can be beautifully enhanced by the addition of a twist of lemon zest.

70. CORNISH MANUKA

Tregothnan Estate, Cornwall, UK

A unique Manuka tea made with the leaves and stem of this rare Australian and New Zealand herb. It was brought to Cornwall 200 years ago and flourishes in the soft Cornish climate. It has a light sweetness, deep woody notes, and a subtle hint of ginger. The flavour is incomparable and utterly delicious.

71. ETHIOPIAN KOSERET

Kafa Biosphere Reserve, Ethiopia

From a cooperative of female farmers, who have built a community and livelihood in an area of incredibly rich soil. A relation of the verbena and oregano plant, Koseret offers a complex and exciting flavour profile. With an incredible aroma of tomato vines and basil, the taste is mildly sweet and herbaceous with a gentle lemon finish.

72. RARE TULSI

Gujarat, India

Also known as Holy Basil - this pure herb is considered a sacred plant and used in Ayurvedic medicine to relieve anxiety and tension. A delicious, creamy mouthfeel with comforting notes of cinnamon bark, cloves and a subtle basil note.

73. WHOLE CHAMOMILE FLOWERS

Slavonija & Podravina, Croatia

These delicate flowers are carefully dried and kept intact. Combining the petals, stems, and stamen creates a beautiful sweet and soft flavour of Summer meadows. Clean and subtle, these flowers are also wonderfully calming and caffeine-free.

74. INDIAN ROSE PETALS

Gujarat, India

Forget cloying Turkish Delight or sickly Parma Violets, this is a flavour experience that can't be missed. Beautifully fragrant petals from organic roses. Glorious, bright, heady and gentle: the complete antithesis to synthetic rose flavouring.

75. HIBISCUS FLOWERS

Satemwa Estate, Shire Highlands, Malawi

A delicious herbal infusion made from the beautiful red petals of Hibiscus Sabdariffa. These whole hibiscus flowers produce a tea that is raspberry red with the flavour of rich berries and a cranberry sweet finish.

76. TARRAGONA ALMOND BLOSSOM *

Terres D'Elba, Tarragona, Spain

The beautiful blossoms are grown on a rocky hillside next to olives, carob trees, Marcona almonds and fragrant orange groves. Each flower is picked individually and then carefully air-dried on a muslin bed to prevent the blossoms from bruising. Farmed organically by Ferran Rojo Sol, the tea has a deep and heady flavour of almonds, honey and a note of globe artichoke.

** Contains traces of nuts*

77. MALAWI COFFEE LEAF

Satemwa Estate, Malawi

The leaves of the coffee bush make a stunning infusion. the flavour is closer to black tea than to coffee. It's low in caffeine, and high in antioxidants with a gentle sweetness and rich notes of chocolate and vanilla.

78. ANISE HYSSOP

Valle de Bravo, Mexico

A bright and refreshing Mexican herb grown on a small, organic farm in Michoacán. Exquisitely combining subtle aniseed flavours and sweet mint, with a hint of citrus.

79. PORTUGUESE PEPPERMINT

Castelo Branco, Portugal

A delicious and bright mint from a small, family-run organic farm in the Beira Baixa Province of Portugal - set between Tejo Nature Park and the UNESCO-recognised Naturetejo Geopark. Rich menthol aromas and a clean, smooth flavour. Uplifting without caffeine, peppermint aids digestion and sweetens the breath.

HERBAL BLENDS

80. HIMALAYAN GINGER & LEMONGRASS

Sikkim, India & Sri Lanka

A bright infusion of lemongrass gathered from a collective of tiny smallholder organic farms across Sri Lanka. Carefully blended with pure ginger from the high Himalayan region of Sikkim in India. Notes of sweet lemon drops combine with the rich tingle of spice.

81. LEMON BLEND

Sri Lanka & Malawi

A truly global blend. Vibrant lemongrass from Sri Lanka has been blended with soft, smooth Malawian lemon verbena. A full-bodied infusion with grassy notes of fresh hay and the sweetness of lemon drops.

82. PICK-ME-UP

England, India & Malawi

A delicious blend of pure herbs designed to stimulate the immune and digestive systems, lift spirits, and boost energy. Containing our Cornish Manuka peppermint, lemongrass and gotu kola.

83. SOOTHE-ME

Croatia, India & Malawi

A soothing blend of pure herbs designed to aid relaxation and restful sleep. Our calming chamomile flowers and gently settling spearmint are combined with tulsi, also known as holy basil, to relieve anxiety.

84. RECOVERY TEA

China, Japan, South Africa & India

A blend of green and white tea with Himalayan ginger and wild harvest Rooibos – designed to restore the body's natural balance.

—◆◆◆—**ICED TEA**—◆◆◆—

85. BROKEN CLOUD

Lakysiew Garden, Meghalaya, India

An exquisite black tea with extraordinary depth of flavour, soft citrus notes and rich malty sweetness.

86. CRUSHED SUNSET OOLONG

Taitung, Taiwan

Smooth with a rich nuttiness and notes of cherry and sweet fruit.

87. MISTY GREEN

Zhejiang Province, China

An elegant green, sweet and grassy tea with soft vegetal notes.

88. ICED ENGLISH BREAKFAST

Taitung Taiwan, Meghalaya, India & Shire Highlands, Malawi

A black iced tea blend from selected harvests across the Satemwa Estate. Exceptionally smooth, rich and refreshing. Tropical fruit, burnt caramels, honey and a subtle floral note. A silky texture and bright finish.

HOURS OF SERVICE

*Morning Elevenses,
9.00 am till Noon*

*Afternoon Tea reservations,
Noon till 5.00 pm*

*In consideration of other guests,
please silence mobile phones.*

Prices are inclusive of VAT.

*An optional 12.5% service charge
will be added to your final bill.*

*If you require further information relating to allergens,
please ask a member of our team,
who will be delighted to assist you.*