

# HARD ROCK HOTEL LONDON

## AFTERNOON TEA

### GO BOTTOMLESS

prosecco / draught beer

### BELGIAN WAFFLE FINGERS

streaky bacon / onion jam / maple syrup (212 cal)

ask for vegetarian 

### SALAMI & PROVOLONE BRIOCHE ROLL

rocket / pickled red onion / pickled cucumber / French's mustard (274 cal)

### MAC N' CHEESE TOASTIE

(289 cal)

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### CRISPY SHRIMPS' TORTILLA

coleslaw / spicy sauce (344 cal)

### OUR SIGNATURE BBQ PULLED PORK TACO

(402 cal)

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### CHURROS

cinnamon sugar / chocolate dipping sauce (302 cal)

### MINI FREAK SHAKES

cookies and cream or strawberry cheesecake (557 cal)

### MINI APPLE COBBLER

caramel toffee sauce (258 cal)

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### DRINKS

various flavoured ice teas

peach / lemon / blackberry & lime / raspberry & mint / mango & passion fruit

### UPGRADE BOTTOMLESS £15

signature cocktails

T&Cs apply. Our policy is that only guests who can prove they are 18 & above can be served alcohol for their own consumption. Afternoon tea bookings are 90 minute slots. The prosecco, draught beer, or cocktails are only available during this time. We will only top up drinks that are finished at our discretion. All members of the party must be ordering from the Afternoon Tea menu. Offer also available with soft drinks or mocktails. Price is per person & drinks cannot be shared. All persons must order the same package in the party, and if cocktail upgrade is made, it must be for the whole party. We reserve the right to cease serving at any time and drinking to excess won't be permitted. Participants are required to drink responsibly at all times ([drinkaware.co.uk](http://drinkaware.co.uk)).

Food allergies and intolerances.

 is suitable for vegetarians  is suitable for vegans and **(GF)** is gluten free

†Contains nuts or seeds. \* These items contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked hamburgers, meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

If you suffer from an allergy or food intolerance please let us know before ordering. An information pack is available from our operator; listing the allergenic ingredients used in our menu. *Please note:* that our kitchen and food service areas are not nut free or allergen free environments.

All weights are approximate before cooking. All prices are inclusive of VAT at the current rate. A discretionary service charge of 13.5% will be placed on the final bill.

Please talk to your server to arrange dietary needs. 2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional information is available on request.