

# Afternoon Tea

**SERVED DAILY FROM 2.30PM UNTIL 5.30PM**

Anna, the Seventh Duchess of Bedford (1783–1857), is credited with the invention of Afternoon Tea in 1840. In her days, “dinner” was not served until 8pm or 9pm and the Duchess often felt hungry late afternoon. One day she instructed her maid to serve a pot of tea and some light snacks in her room. These refreshments satisfied her hunger so well, that she ordered the same the next day and every afternoon thereafter.

Others followed the Duchess’ lead. In 1842, a well-known actress, Fanny Kemble, heard of Afternoon Tea and began inviting guests to join her. Shortly after, all of fashionable London was sipping tea and eating sandwiches and cakes in the middle of the afternoon.

In just a few decades, around the middle of the nineteenth century, the custom of “taking tea” in the afternoon had become well established, along with a complex set of rules and etiquette.

Respecting these exquisite traditions from the 1800s in modern-day Edinburgh, our celebrated Afternoon Tea is a real treat.

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“There are few hours in life more agreeable than the hour dedicated to the ceremony known as afternoon tea”

**HENRY JAMES**

## LET THE AFTERNOON BE 'GIN'

per person **£32.00**

Just in time for the warmer weather, One Square has teamed up with our friends at Edinburgh Gin to create a truly gin-spiced Afternoon Tea menu. With a whole host of gin-infused treats and botanical ingredients, this is the perfect way to celebrate spring!

### ASSORTED SAVOURIES

Mini pulled pork burger with spiced gin & onion chutney

Smoked duck breast with rhubarb and beetroot relish & toasted fruit bread

Grapefruit and rosemary marinated rainbow trout with samphire, celeriac remoulade & malt bread *N*

Lemon & black pepper goat's cheese with watercress on toasted walnut bread *N*

### FRESHLY-MADE SCONES

Banana & Cinnamon, Almond & Cherry *N* and Plain scone

Served with rhubarb and vanilla jam and clotted cream

### A SELECTION OF FINE SWEETS & ONE SQUARE FAVOURITES

Coconut, ginger & chocolate cone

Edinburgh Gin macaroon *N*

Lemon grass & vanilla bavaois

Rose & grapefruit opera cake *N*

Pine nut caramel tart *N*

Lemon drizzle cake

Orange & elderflower marshmallow teacake

Earl grey tea infused fruit loaf

### GIN

Upgrade to either an Edinburgh Gin inspired cocktail or a Rhubarb & Ginger liqueur cocktail for an additional £5



#### ALLERGY NOTICE:

We welcome enquiries from customers who wish to know whether any dishes contain particular ingredients. Please inform your server of any allergy or special dietary requirements that we should be made aware of, when preparing your menu request.

A discretionary service charge of 10% will be added to your bill.

## CHAMPAGNE AFTERNOON TEA

**£44.00**

Our Afternoon Tea complemented with an indulgent chilled glass of Moët Impérial Champagne, ideal to celebrate or just as a decadent treat.

## MAKE AN AFTERNOON OF IT...

**£129.00**

Afternoon Tea for two plus a bottle of Moët Impérial Champagne.

## CHAMPAGNE & SPARKLING WINE

### FRANCE

Moët & Chandon Brut Impérial, Épernay

*A classic blend of Chardonnay, Pinot Noir and Pinot Meunier, this is a lemon scented Champagne with really lovely, light toasty notes.*

Bottle

£65.00

Moët & Chandon Rosé Impérial, Épernay

*Intense aromas of fresh red summer berries with floral notes and a light peppery touch.*

£85.00

Moët & Chandon Grand Vintage, Épernay

*Every Grand Vintage is unique and original, this particular year embodies maturity, complexity and charisma*

£110.00

Veuve Cliquot Yellow Label, Reims

*A perfect balance of finesse and forcefulness*

£79.00

Dom Pérignon Brut Vintage, Épernay

*A fine line between density and weightlessness*

£230.00

### ITALY

Prosecco Fantinel

*Pale straw in colour with light and elegant aromas of fruit and honeysuckle followed by crisp flavours of citrus, melon and pear.*

£32.00



Moët Impérial is the House's iconic champagne. Created in 1869, it embodies Moët & Chandon's unique style, a style distinguished by its bright fruitiness, its seductive palate and its elegant maturity

# TWININGS

In 1706 Thomas Twining set up as a tea merchant at 216 Strand, London. The firm has traded continuously ever since from the same address, an amazing and unique record. Now, as then, Twinings teas give the world unequalled pleasure and satisfaction.

As expert blenders for over 300 years, Twinings has sought out some of the most exclusive and rare teas and infusions to delight your senses. Let us take you on a virtual journey through the world of tea, bringing you tea tastes and rituals from far-flung locales, served in a way to highlight the beauty and culture of each particular tea ceremony.

## Tea Service

The One Square Tea Service revolves around our Tea Trolley and Samovar.

A water boiling device used mainly in Russia and the surrounding regions, the Samovar dates back to the 1700s, and by the 19th century it had become a common feature of Russian tea service. Our tea service harks back to the elegance of this most civilised tradition.

The water in the Samovar is continually boiled and the tea pots we use are especially designed to bring out the best in each blend.

Once you have selected your tea we use the appropriate tea pot along with a timer to ensure a perfectly brewed cup each and every time.

To help guide you on your journey of discovery, a member of our expert team will talk you through our range of teas, giving you the opportunity to see, touch and smell before you taste!

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### THE ORIGINS OF TEA

The original origin of tea dates back to 2737 BC and Chinese Emperor Shen Nung's discovery when the leaves of a nearby tree fell into some water his entourage was boiling.

## What's Your Cup of Tea?

### SELECTION OF FINE TEAS

£4.00

Please ask your waiter for details of our range of enveloped teas

### FRUIT & HERBAL TEAS

£4.00

Please ask your waiter for details of our delicious fruit and herbal infusions

### SPECIALITY LOOSE LEAF TEAS

£4.50

#### THE FULL ENGLISH

Golden by name, golden by nature. Golden tipped broken orange pekoe is the secret to this blend – quite a mouthful first thing in the morning. We think this is breakfast tea as it should be. A well rounded blend with a full flavour. Created to ease you gently into the day.

*This tea can be enjoyed with or without milk and sweetened to taste, if preferred.*

#### ALL DAY DECAF

This is a fantastically well-rounded cup of tea, bold, brisk and full of flavour; and now it has been decaffeinated, so it is perfect for any time of day or night.

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“There is a great deal of poetry and fine sentiment in a chest of tea.”

**RALPH WALDO EMERSON, LETTERS AND SOCIAL AIMS**

# Black Tea

## THE MIGHTY ASSAM

Mighty by name, mighty by nature. Smooth, rich & full bodied with an unmistakable malty punch. This typical golden broken orange pekoe is Assam as it should be. Quite a mouthful really.

*Enjoy this tea black or with a drop of milk.*

## THE EARL

This sublime Earl Grey blends Chinese black loose leaf tea with the wonderfully citrusy flavour of bergamot. Truly perfect.

*This tea can be enjoyed with a dash of milk, or with a slice of lemon to bring out the Bergamot flavour.*

## ELDERFLOWER & BLOSSOM DARJEELING

Darjeeling may be known as the champagne of the tea world, but this isn't the time to be dusting off your finest flutes.

It is simply the finest flavours with a burst of floral sweetness.

*Enjoy this tea black or with a drop of milk.*

# Oolong Tea

## EMERALD DRAGON OOLONG

This high mountain oolong is a honey-coloured tea with a spring-like fragrance and light, blossomy taste.

*Best enjoyed without milk or sugar*

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“Although my neighbors are all barbarians and you, you are a thousand miles away, there are always two cups on my table.”

**TANG DYNASTY**

# Green Tea

## SIMPLY SENCHA

This is a wonderfully mellow and slightly sweet green tea that makes for such easy drinking that we've added nothing to it. It is simply Sencha.

*Best enjoyed without milk or sugar.*

## MOROCCAN MINT WITH ROSE

Tea in Morocco is a real tradition and everyone has their own version.

We've blended green tea with spearmint leaves and a subtle taste of rose; our favourite recipe.

*Best enjoyed without milk or sugar.*

## JASMINE PEARLS & PETALS

These delicate Jasmine Pearls are the result of light green tea layered with Jasmine flowers, to create the perfect balance of flavour.

The camomile flowers & rose petals add soft floral notes to the blend.

*Best enjoyed without milk or sugar.*

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“Drinking a daily cup of tea will surely starve the apothecary.”

**CHINESE PROVERB**

# Fruit & Decaf Tea

## **PURE CAMOMILE**

Camomile flowers in all their glory for the perfect relaxing drink. Golden & sweet, subtly flowery with a light and gentle taste.  
*Best enjoyed without milk or sugar.*

## **SUPERFRUITY**

A deliciously juicy and fruity blend, packed with wonderful countryside flavours of blueberry, raspberry and blackcurrant.  
*Best enjoyed without milk or sugar.*

## **ROSY FIG WHITE TEA**

White tea is a real delicacy and we've blended this extraordinary leaf with just a hint of rose and fig for a beautifully sweet and mellow cup.  
*Best enjoyed without milk or sugar.*

## **REDBUSH CARAMEL VELVET**

Think luxurious dulce de leche with a light, refreshing aftertaste. The flavour of rich, creamy, sweet caramel goes perfectly with redbush. It's ideal any time of day as it's naturally caffeine free.  
*Best enjoyed without milk or sugar.*

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“Better to be deprived of food for three days, than tea for one.”

**ARTHUR GRAY**