

Adam Handling

CHELSEA

"I can't stand people who do not take food seriously."

- Oscar Wilde

History of Afternoon Tea

The tea experience at Cadogan's by Adam Handling combines the history and importance of High Tea with the luxury of Afternoon Tea.

During the Industrial Revolution, High Tea was the main meal for the working classes – a filling meal after a hard day's labour.

Anna, the Duchess of Bedford, was the trailblazer for the luxury custom of Afternoon Tea. She believed there was simply too much time between lunch and dinner and desired something to satisfy her appetite, during the afternoon. The natural course of action was a tray brimming with tea, bread and butter, and cake.

AFTERNOON TEA MENU

A Selection of Traditional Sandwiches

The Valley Smokehouse smoked salmon, crab salad, rocket on caraway bread
Roasted chicken, lemon thyme mayonnaise, gem lettuce on malt bread
Honey-roasted smoked ham, tomato & mustard seed chutney, watercress on onion bread
Clarence Court duck egg, curry mayonnaise, mustard leaf on white bread
English cucumber, dill crème fraîche, sorrel on rye bread



Raisin Scones & Plain Scones

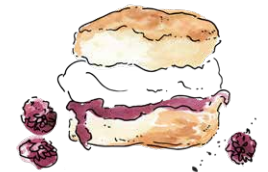
Freshly baked every day served with home-made jam and Cornish clotted cream



A Selection of Savoury

Mushroom & truffle egg
Sausage roll, brown sauce
Salt cod croquette, tartare sauce
Cheese & truffle gougère

Yoghurt, mango, lime



A Selection of Sweet

Granny Smith & lemongrass cremeux,
Almond streusel

White chocolate & raspberry mousse,
Earl Grey tea

Salted caramel Sacher,
Milk chocolate Chantilly

Passion fruit curd tart,
Coconut mousse

Battenberg, Lemon drizzle, Dundee cake



Traditional Afternoon Tea £70

Additional glass of champagne charged at:

Adam Handling Own Label Sparkling, West Sussex, England - NV £14

Billecart-Salmon Brut Rose, Champagne, France - NV £21.50

Bollinger 'la Grande Année' Ay, Champagne - 2007 £27.50

Taittinger Comtes de Champagne, Blanc des Blancs, Côte de Blancs, Champagne - 2006 £30

Krug Grande Cuvee, Edition 164, Champagne - NV £45

Full champagne list available upon request

OUR BREADS

Showcasing the very best of British ingredients, the Afternoon Tea offering at Cadogan's by Adam Handling is full of family favourites that evoke a sense of nostalgia and warmth. You can expect to experience familiarity, luxury, and an abundance of flavour.

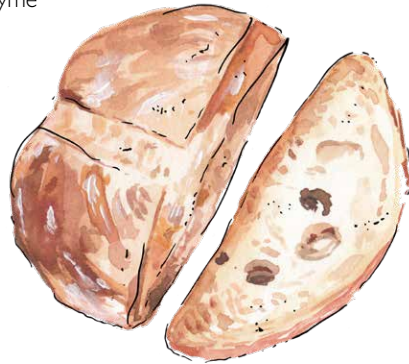


Onion

Tantalisingly sweet roasted onion bread brings a light sweetness to our honey and orange home-roasted ham, which is balanced against green tomato, pungent mustard seeds and fresh watercress.

Malted

Our malted bread is densely flavoured, with a subtle earthy quality and distinctive golden colour, designed to enhance the flavours of our British chicken, which is poached before being roasted to a succulent finish and lifted with a lemon thyme mayonnaise.



Caraway

This bread is delicately laced with caraway seeds, bringing gentle aniseed overtones to complement the smoked salmon, sweet, fresh crabmeat, and peppery rocket.

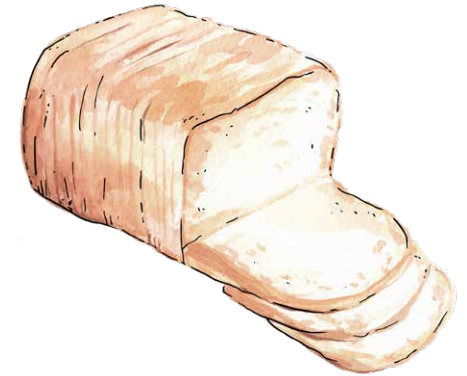


Rye

The distinctive bright, sharp notes of rye bread give it a full flavour that contrasts perfectly with the acidity of foraged sorrel crème fraîche, and the crisp, cool freshness of cucumber.

White

This classic, homely bread is the ideal partner for Clarence Court duck eggs, and acts as the perfect backdrop to the rich spices in our curry mayonnaise, which is developed using our own homemade curry oil and partnered with warming mustard leaf.



SCONES

An iconic British staple of any afternoon tea, our scones are baked fresh in our in-house bakery every day. Light, airy, with a fine crumbly texture and crisp crust, we make both plain scones and scones packed with sultanas to serve as the ideal accompaniment to the classic combination of preserves and clotted cream.



SWEET PASTRIES

Honouring the building's historic location on Sloane Street, the sweet dishes at Cadogan's by Adam Handling have been inspired by the fascinating life story of its namesake, Sir Hans Sloane.

A notable physician, scientist and collector, Sloane is remembered for his many voyages across the world. It was during his explorations that Sloane discovered and collected an abundance of new fauna and flora, alongside many exciting flavours and ingredients.

The sweet menu at Cadogan's by Adam Handling has taken inspiration from these travels – with a balance of refreshing, international elements set alongside quintessential British ingredients and classic Afternoon Tea dishes. For example, Asian flavours of lemongrass and ginger have been balanced against the sharpness of Granny Smith apples; elsewhere, Earl Grey's floral bergamot flavours are complemented by a mousse of rich white chocolate and the sharp, fruity raspberries.

Sloane is also widely credited with introducing drinking chocolate to Europe following a tour of the Caribbean in 1687. In a nod to this famous discovery, sweet Caribbean flavours of coconut and vanilla have been used in the menu, deliciously lifted by tropical passionfruit and accompanying white chocolate cream.

OUR TEAS

Newby

Tea is made from leaves of the tea plant; Camellia Sinensis.

When picking tea, the best parts of the bush are the new 'bud' or shot of the plant, and the top leaves either side of it. This part of the bush, once made into tea is also commonly called Orange Pekoe. This is named not for the colour of flavour but because the Dutch discovered it and therefore titled it after their royal family- the House of Orange

*From any tea bush, 5 major types of tea can be made:
White, Green, Oolong, Black and Pu Erh.*



Camellia sinensis

WHITE TEA

Silver Needle

A pale yellow cup with aromatic notes of melon and honey. Slightly creamy with a clean, refreshing finish.

White Peony

A pale golden green cup with aromatic notes of honey, cucumber and melon. A refreshing and rounded taste with a sweet finish.



CLASSIC GREEN

Hunan Green

A light green cup with a subtle verdant fragrance and a refreshingly sweet aftertaste.

Blue Peak

A pale green cup with a soft, grassy aroma, a sweet melon taste and refreshing finish.

Oriental Sencha

A bright yellow-green cup with the fruity aroma of mango and papaya. Floral in taste with a sweet, lasting finish.

AROMATIC GREEN

Jasmine Pearls

A light honey-yellow cup with the aroma of fragrant jasmine. Sweet with a lasting, floral finish.

Green Sencha

From the early spring harvest, Japanese Green Sencha is a delicate steamed green tea with hints of rice.

Gunpowder

A fragrant, bright yellow cup with a yellow liquor, a full-bodied taste and mild, smoky finish.

OOLONG

Milk Oolong

A pale yellow-green cup with a floral, balanced taste. A sweet, smooth finish and the comforting aroma of cream and caramel.

Oriental Oolong

The most highly-prized tea in the Oolong Collection, the award-winning Oriental Beauty is a deep-fermented tea grown at 100–150 metres in Taiwan's Hsinchu County, and is also known as White Tip Oolong. Unusually, insects are encouraged to feed on the leaves, and their bites help to begin the oxidation process. The bright red cup is sweet and smooth with flavours of honey and ripe peach.

Dong Ding

Named after the Taiwanese mountain also known as the 'Frozen Peak', this oolong tea has a well-rounded taste with notes of honey, melon and lilac, and a rich, smooth body. Gathered at heights of up to 1200m in Nantou County, the leaves benefit from deeper oxidation and longer firing.

CLASSIC BLACK

Adam Handling Assam

A bright- copper cup with a full- bodied, malty taste and a smooth, lasting finish.

Darjeeling

A light- amber cup with floral and muscatel notes, followed by a refreshing, invigorating finish.

Adam Handling Breakfast Blend

This classic breakfast tea is satisfyingly rich and full- bodied confirmed by a pleasing malty aroma. A hint of citrus adds balances to the blend's robust taste.

AROMATIC BLACK

Lapsang Souchong

The colour of dark chocolate with a sweetly strong aroma. A full, rounded taste and a long, smoky finish.

Earl Grey

A bright- amber cup with a fragrant citrus aroma and smooth finish. Balanced and full- bodied with sweet hints of bergamot.

ROOIBOS

Persian Rose

A light- golden cup with a subtle rose aroma, a gentle floral taste and a mild, lingering finish.

TISANE

Peppermint

A rich green cup with the spicy aroma of real peppermint. Cool and intense, with a clean, refreshing finish.

Chamomile

A bright- yellow cup with a powerful aroma, a floral, grassy taste and mellow finish.

OUR COFFEES

Union

At Adam Handling Chelsea, we are committed to sourcing the most delicious coffee possible. This journey has seen us taste and test numerous samples from different producers and origins in order to find the most exciting and interesting coffee to bring back to our guests.

The result is a carefully curated menu created in partnership with Union Coffee, using beans from a number of producing origins, including Guatemala, El Salvador, Colombia, Costa Rica, Brazil, Rwanda, Ethiopia, Kenya and Burundi.

We brew single-origin coffees rather than blends which allow the specific and nuanced characteristics of each coffee to be showcased at their best. Our seasonal approach means that coffees are always prepared in their prime, when they taste fresh, vibrant and with a full depth of flavour.



Espresso

Concentrated and brewed under pressure, our espresso coffee possesses a balance of delicate sweetness, ripe acidity and a smooth, silky body. Expect toffee and dried fruit notes and the aftertaste to linger in the same way a square of high quality dark chocolate on your tongue might.

Cappuccino

Creamy, plush and pillowy steamed milk atop a caramelly and smooth espresso is one of the most satisfying and dessert like drinks. Our cappuccino is a textural and flavoursome delight.

Latte

A subtler coffee flavour provides a back note in a longer, velvety milk drink, prepared in such a way as to highlight the coffees toasted nut, custard and creamy notes.

Filter Coffee

Precisely ground and brewed to bring out the unique characteristics of the coffee's origin and variety. This style of coffee allows for a greater clarity of flavour and should be enjoyed over longer period of time. As the coffee cools, the sweetness and delicate taste become increasingly evident.

Taken black, expect a crisp and clean cup. A splash of milk will highlight toasted nut and milk chocolate tones.

Ask your waiter for specific information on today's coffee choices.



