



WILD HEART SHO

BAR & SHOKUDO

JAPANESE INSPIRED AFTERNOON TEA

£28.00 per person

SATURDAY FROM 12PM - 6PM

SAVOURY SELECTION

Aged Wagyu Beef Slider

Chicken Katsu Slider

Steamed Vegetable Gyoza

Salmon Tartare, Wasabi, Coriander and Mint

Marinated Tofu, Lime and Chilli Dressing

SWEET DELICATES

Mochi Seasonal Flavours

Matcha Panna Cotta-Freeze dried Raspberries

Mini Yuzu and Red Fruit Tart

Warm Scones served with Orange Blossom Curd

CHAMPAGNE OR COCKTAIL AFTERNOON TEA

Glass of Taittinger Brut £40.00 per person

Sake Royale Cocktail £40.00 per person

SAKE PAIRING

Carafe/200ml

Kokoryu Junmai - Black Dragon

£25

Dewazakura Oka - Cherry Bouquet

£24

TEA SELECTION

HOJICHA

Hojicha is a Japanese green tea unlike traditional green teas, as it is roasted after the leaves are steamed, giving it a signature earthy aroma, reddish-brown color, and a unique smoky taste.

MATCHA

The Classic Japanese green tea made from finely powdered dried tea leaves with a slightly bitter taste, and a vibrant green colour, known for its numerous health benefits that make you feel energized and focused, but still calm.

ENGLISH BREAKFAST TEA

A full-bodied Black Tea blended from assam and ceylan leaves, perfectly balanced to be enjoyed with milk and sugar.

CHAMOMILE & VANILLA

A smooth infusion prepared from dried flowers combining natural chamomile with rich vanilla and known for its natural health benefits.

FRESH MINT

Refreshing and invigorating caffeine-free infusion.

ROOIBOIS

Red Herbal Caffeine-Free Tea from South Africa with a sweet, delicate, and earthy flavour.

EARL GREY

Quintessentially British Black Tea flavoured with Bergamot, Orange, and Citrus Overtones.

FRUIT TEA

A Sugar-Free Fruit and Herbal Infusion.

UPGRADE £25.00 PER PERSON

Davidoff Cigar plus a glass of Jack Daniels Tennessee whiskey on our Roof Terrace

Please let our team know if you have any allergies, intolerances or dietary restrictions

