



PEGGY PORSCHEN®  
CHELSEA

## DRINKS MENU



### COCKTAILS & COOLERS

**Aperol Spritz | 12** Aperol, Prosecco, orange juice, sparkling water

**Mimosa | 14** Prosecco, orange juice

**Raspberry Mimosa | 15**

N.V. Hunter's Mirumiru Sparkling Rosé, raspberry purée and a fresh raspberry

**Rose Petal Prosecco | 15**

Pink rose syrup, Prosecco

**Sparkling Berries | 15** Chambord, mixed berry granita, Prosecco

**La Vie en Rose | 15** Silent Pool English Rose Gin, elderflower tonic water, strawberry syrup & fresh berries

For **allergen** information,  
please see back page

## COFFEE & HOT DRINKS

**Espresso** | 2.80 **Macchiato (Milk)** | 3.20

**Americano** | 3.20

**Flat White (Milk)** | Small 3.40 | Large 3.60

**Cappuccino (Milk)** | Small 3.60 | Large 4

**Latte (Milk)** | 4 **Chai Latte (Milk)** | 4

**Mocha (Milk, Soya)** | 4.20

**Matcha Latte** Steamed milk, organic matcha green tea powder, honey (Milk) | 5

**Beetroot Latte** Espresso, steamed milk, beetroot powder (Milk) | 5

**Sweet Dreams Rose Latte** ♦

Steamed milk, rose syrup, beetroot powder and dried rose petals (Milk) | 6

**Rose & Pistachio Latte** ♦ Steamed milk, beetroot powder, pistachio cream, rose and pistachio syrup, chopped pistachios (Milk, Nut (Pistachio)) | 7

**Caramel Spanish Latte (Milk)** | 6

## HOT CHOCOLATE

**Classic Hot Chocolate** with mini marshmallows ▲ (Milk, Soya) | 5.50

**Ruby Hot Chocolate\*** with whipped cream and heart sprinkles (Milk, Soya) | 6.95

**Caramel Hot Chocolate** with whipped cream, caramel sauce and salted caramel macaron (Milk, Egg, Nut (Almond), Soya) | 8.00

**Pistachio Hot Chocolate** With whipped cream, pistachio drizzle, chopped pistachios and mini rose macaron (Milk, Egg, Nut (Almond), Pistachio), Soya) | 8.95

## ICED DRINKS

**Iced Americano** | 3.20 **Iced Latte (Milk)** | 4

**Iced Mocha (Milk, Soya)** | 4.20

**Iced Chai Latte (Milk)** | 4

**Iced Caramel Spanish Latte (Milk)** | 6

**Iced Pistachio Latte** ♦ | 7.50 With whipped cream, pistachio cream, pistachio syrup and chopped pistachios, milk (Milk, Nut (Pistachio))

## EXTRAS

**Coffee Syrups** Caramel, Vanilla, Cinnamon, Hazelnut (Nut) | 0.50

**Milk Alternatives** | 0.50 Almond (Nut), Oat, Soya (Soya), Coconut (Soya)

**Whipped Cream & Cocoa Powder (Milk)** | 0.50

## SOFT DRINKS

**Mineral Water** Still or sparkling 330ML | 3

**Coca Cola** Regular, Diet or Zero | 3

**English Apple Juice** | 4.50

**French Lemonade** Pink or lemon | 4.50

**Orange Juice** Freshly squeezed | 6

## SIGNATURE TEA BLENDS & INFUSIONS

A bespoke selection of much-loved Parlour favourites

**Tea for one** | 4 **Tea for two** | 6.50

**Belgravia Breakfast** Full-bodied blend of North Indian & Kenyan leaves

**Earl Grey & Orange Blossom** A blend of black tea, bergamot, orange peel & orange flowers

**Chelsea Floral Rose** ♦

A relaxing herbal infusion of chamomile, rosehip, rose petals, linden blossom and lavender

**Vanilla Rooibos** A red rooibos blend with sweet vanilla & smooth cocoa shells low in caffeine

**Peppermint** ♦ An invigorating classic tea with a cooling mint flavour

**Jasmine Blossom** An aromatic blend of Chinese green tea & perfumed jasmine flowers

## LUXURY TEA BLENDS

In partnership with **Camellia's Tea House** Master Tea Sommelier

**Tea for one** | 6 **Tea for two** | 8.50

**Dreamy Afternoon** A black tea blend with raspberry, cranberry & elegant rose buds

**English Rose & Raspberry** White and black tea with apple and raspberry pieces, roses & pink peppercorns

**Cherry Blossom** Sencha green tea leaves with peony flowers, rose petals & a touch of cherry

**Milky Oolong** Deliciously light and buttery-rich black & green tea with distinct vanilla notes

♦ Naturally caffeine free

▲ Contains gelatine

\* Not suitable for Vegetarians, heart sprinkles contain E120 (a natural food colour derived from the cochineal bug)

**A discretionary 12.5% service charge will be added to your bill.**

## WHITE WINE

**Pinot Grigio Gianni Tessari**, Italy.

Clean and refreshing with pear, apples

175ml glass | **9.50** Bottle | **35**

**Chardonnay Limoux Hors Pistes**, France

2018. Buttery notes, apricot and citrus. A

creamy texture with hints of oak

175ml glass | **11.50** Bottle | **38**

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## ROSÉ WINE

**La Tour de Montfrin Organic Rosé**,

2019 France. Pale and dry, full of ripe and refreshing summer fruits

175ml glass | **8.50** Bottle | **30**

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## PROSECCO, SPARKLING WINE & CHAMPAGNE

**Prosecco Valdobbiadene Bortolin**

**Angelo**, 2020 Italy. Gentle and refreshing with aromas of apples and pears

125ml glass | **9.50** Bottle | **38**

**N.V. Hunter's MiruMiru Rosé, Marlborough Brut**, NZ.

Aromas of strawberry, raspberry and a hint of brioche.

125ml glass | **10** Bottle | **50**

**Laurent Perrier Brut la Cuveé**, France.

Fine and elegant, with white fruit and refreshing lemon flavours

125ml glass | **18** Bottle | **95**

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## NON-ALCOHOLIC

**Copenhagen Organic Sparkling Tea**

**Pink** 0% ABV. Elegant creamy raspberry rose hibiscus, with a well rounded after-taste

125ml glass | **10** Bottle | **36**

**Allergens**, where applicable, are listed in brackets next to each drink. Please note that all drinks are prepared behind a counter where we also handle CELERY, WHEAT (GLUTEN), EGG, FISH, MILK, MUSTARD, NUTS, PEANUTS, SESAME SEEDS, SOYA and SULPHUR DIOXIDE. Some drinks are garnished with fresh edible flowers which may contain traces of CELERY and MUSTARD as well as pollen, which might not be suitable for hay-fever sufferers.