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.

“I can’t stand people who do not take food seriously.”

- Oscar Wilde

History of Afternoon Tea

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A Selection of traditional sandwiches

Roasted chicken, chicken butter, stuffing on brioche bun
Hot smoked salmon, dill & lemon cream cheese on caraway bread
Applewood smoked Cheddar, tomato chutney on onion bread
Curried egg mayonnaise on brown seeded bread
Roast beef, mustard, cress on treacle bread

A Selection of Savoury

Cheese & truffle doughnut
Warm pork pie, homemade piccalilli
Tea-smoked Cornish mackerel pâté, caviar
Carrot custard tart, BBQ’d carrot, hazelnut
Goat’s cheese, beer mustard gougère

Raisin Scones & Plain Scones

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

A Selection of Sweet

Tiramisu

Rose, raspberry, lychee
Chocolate, passion fruit, banana
Battenberg, Lemon drizzle, Dundee cake

Traditional Afternoon Tea £55

Adam Handling Own Label Sparkling, West Sussex, England - NV £14
Taittinger ‘Prélude’ Grand Cru, Champagne - NV £20
Billecart-Salmon Brut Rosé, Champagne, France - NV £21.50
Taittinger Comtes de Champagne, Blanc des Blancs, Côte de Blancs, Champagne - 2006 £30
Krug Grande Cuvée, Edition 167, Champagne - NV £45

Full champagne list available upon request

If you have a food allergy or intolerance, please tell us when placing your order.
A discretionary service charge of 12.5% will be added to your bill.
All prices are inclusive of V.A.T.
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

This roasted onion bread brings a light sweetness to our smoked Cheddar, paired with the smoky richness of our house-made tomato chutney.

Treacle

Our treacle bread is densely flavoured, with a subtle earthy quality and distinctive rich colour that complements our slow-roasted beef sirloin, which is cooked on the bone to maximise flavor and elevated by the tangy mustard and mustard cress.

Caraway

This bread is delicately laced with caraway seeds, bringing gentle aniseed overtones to complement the hot smoked salmon, which is lifted by the fresh dill and tangy lemon cream cheese.
Brioche
This rich and golden bread is the ideal partner for our signature chicken butter, which is topped with roasted, succulent chicken and finished with a classic herb stuffing.

Seeded
The distinctive nutty notes of seeded bread give it a full flavour that contrasts perfectly with the free-range hen’s egg and acts as the perfect backdrop to the sharpness of the homemade curry mayonnaise.
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 lychee have been balanced against the floral notes of rose; elsewhere, rich flavours of chocolate are complemented by a tropical marriage of passionfruit and banana.
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.
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.

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**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.
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 coffee’s 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.