

THE CROSBY BAR

LEWIS MILLER DESIGN AFTERNOON TEA

A collection of pastries inspired by the floral designer's favorite blooms.

Smoked salmon, lemon butter, sourdough
Cucumber, cream cheese, chives, white bread
Ham, grain mustard mayonnaise, brioche
Truffle egg salad, white bread



Hydrangea

Citrus shortbread, white wine gelée

White Clematis

Lemon poppy chiffon

Dainty Bess Rose

Pavlova, rosewater crèmeux

Lavender

Violet cake, vanilla mousse

Scones, clotted cream and preserves

Includes your choice of
Bespoke English Breakfast Blend or Rare Earl Grey tea

\$55 per person



Please inquire with your server if you would like to purchase a signed copy of Lewis Miller's book 'Styling Nature, A Masterful Approach to Floral Arrangements'.

#TheCrosbyBar @LewisMillerDesign @firmdalefoodanddrink

We hope you enjoy your meal. Tim & Kit Kemp

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness. An automatic gratuity of 20% will be added to parties of 5 or more

THE CROSBY BAR

SPECIALITY TEAS

\$3 supplement

Mythical Creatures

Whole chamomile flower

English peppermint

Fresh ginger

Fresh mint

Hibiscus flowers

Jasmine silver tip

Lapsang Souchong

Lemon verbena

Marigold flowering tea

Oolong

Second Flush Darjeeling

White silver tip

Whole leaf green tea

Wild rooibos



#TheCrosbyBar @LewisMillerDesign @firmdalefoodanddrink

We hope you enjoy your meal. Tim & Kit Kemp

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness. An automatic gratuity of 20% will be added to parties of 5 or more