



AFTERNOON TEA MENU SERVED FROM 2PM-5PM
BURGER MENU SERVED FROM 5PM-11PM

VOLTAIRE AFTERNOON TEA AND COCKTAILS

£35.00

Classic Afternoon Tea accompanied by three miniature cocktails to compliment each course

Canapés

Goat's cheese with pumpernickel bread
Bruschetta

Pumpkin with Rosemary Infused Vodka to enjoy with a selection of sandwiches

Smoked duck with tomato relish
Smoked salmon and cucumber with cream cheese
Egg mayonnaise with mustard cress

Hendricks, Elderflower & Cucumber Martini to accompany fruit and plain scones

Homemade scones served with clotted cream and
strawberry jam

Lemon, Limoncello & Lemon Syrup Fizz served with a selection of cakes and pastries*

Chocolate gâteau
Lemon syllabub
Fruit tart
Banana cake
Madeira cake

Your choice of teas and herbal infusions

*Cake and pastries selection subject to change

CLASSIC AFTERNOON TEA

£26.00

Full Afternoon Tea accompanied by your
choice of teas and herbal infusions

VOLTAIRE AFTERNOON TEA AND COCKTAILS

£35.00

CHAMPAGNE AFTERNOON TEA

£35.00

Full Afternoon Tea accompanied by
a glass of chilled Pommery NV Champagne

CREAM TEA

£10.00

Fruit and plain scones accompanied by your
choice of teas and herbal infusions

AFTERNOON TEA MENU SERVED FROM 2PM-5PM

BLACK TEA

Assam

Strong and smooth with notes of sweetness. India's finest Assam derives character from cool winter nights and monsoon rains.

English Breakfast

Developed in Edinburgh by the Scottish tea master Drysdale, Queen Victoria brought a supply back to London and renamed it English Breakfast tea.

Earl Grey

Named after the British prime minister the second Earl Grey who was believed to have received a gift of black tea scented with bergamot orange from the Chinese in 1830.

Darjeeling

Long sunny days, rainy nights and a cool mountain breeze give Darjeeling its delicate taste, combining floral aromas with flashes of muscatel grape.

Lapsang Souchong

From leaves dried over pinewood fires, the smoky taste of Lapsang Souchong has been perfected over thousands of years in China's Fujian Province. Full-bodied, layered and dramatic.

Masala Chai

Highlighting the Indian tradition of blending black tea leaves with exotic spices: cardamom, clove, cinnamon, black pepper. Vibrant, complex and warming to the soul.

Galadari Special Blend

Exclusively created for Crowne Plaza London The City this intense blend combines the sharpness of Earl Grey and the smokiness of traditional Chinese black tea into one intriguing cup.

Decaffeinated English Breakfast

The caffeine-free companion of our classic English Breakfast. As rich and full-bodied as the original.

GREEN TEA

Green Jasmine Blossom

This tea is created by repeatedly placing fragrant night flowering jasmine blossoms on fresh green tea. Its smooth floral flavour reflects its unique hand production.

Green Sencha

Green sencha is plucked from the early spring tea bush when flavour and quality are at their peak; the young leaves are gently steamed to create a distinctive taste.

Oriental Sencha

A Japanese style tea blending traditional green sencha with flower petals and sweet exotic fruit flavours, resulting in a tea bursting with a heady aroma.

Jasmine Pearls

Exquisite hand-rolled pearls of green leaves encased in aromatic jasmine blossom. A delightfully unforgettable tea.

Genmeicha

To prolong a season's harvest, Japanese peasants traditionally combined green tea with rice in this judicious blend. Now loved for its taste, with a brilliantly nutty overture and a toasted denouement.

Longjing (dancing tea)

Smooth and nutty, warming Longjing, or 'dragon well', is produced by hand-pressing the leaves against a hot wok - retaining the pointed shape reminiscent of a dragon's tail.

WHITE TEA

Silver Needle

The tiny white hairs found on the buds of the tea bush give this rare white tea its velvet appearance. The liquor is pale, smooth and white.

MATURED TEA

Premium Pu-erh

Pu-erh is the only type of tea that can be aged for years before drinking. The tea leaves undergo a fermentation process after they are dried and rolled.

OOLONG TEA

Milk Oolong

This traditional Tieguanyin oolong tea is scented with a sweet and creamy milk flavour. This addition gives an extra layer of fragrance and sweetness to the floral oolong.

Fujian Oolong

Light yellow-green in colour, a grassy aroma and notes of chestnut. A warm, nutty taste with a smooth finish.

TISANE

Ginger and Lemon

A classic combination of flavours, blending fresh lemon grass and ginger pieces. The infused leaf has the distinct clean fragrance of lemon with the refreshing tingle of spicy ginger root.

Peppermint

The herbal infusion is the perfect after-dinner drink. Almost spicy when sipped, the predominant flavour sensation is penetratingly minty, with a refreshing clean aftertaste.

Chamomile

With a reputation as old as the pyramids for aiding sleep and relaxation, chamomile is perfect in the evening. Its infused flowers have a heady aroma of sweet hay and a floral grassy flavour.

Roobois Breakfast

The perfect caffeine free alternative, blended with mango, curranr, orange, sandalwood and liquorice flavoured with pineapple and peach.

Roobois Tiramisu

The layered nuttiness of rooibos brilliantly blended with barley malt, dark and white chocolate. Naturally caffeine-free, a rich and indulgent dessert in a cup.

Strawberry and Mango

First cultivated from wild strawberries in 18th century France, the garden strawberry combines with South Asian mango in this exquisite East-meets-West tisane. Newby's blend is perfect iced on a summer day or served hot as a warming winter drink.

BURGERS

Voltaire cheeseburger **£8.00**

Prime English beef, seasoned with salt, pepper, mustard and Worcestershire sauce, mixed with onions and chopped parsley. Served with lettuce, tomatoes, sliced gherkins, melted Monterey Jack cheese and presented in a toasted brioche roll.

Chicken burger **£8.00**

Grilled breast of chicken and fried onions served with lettuce, tomatoes and sliced gherkins in a toasted brioche roll.

Mushroom burger **£9.00**

Portobello mushrooms and caramelised onions with melted halloumi cheese, served in a toasted brioche roll.

Lamb burger **£12.00**

Lamb mince lightly seasoned with garlic, salt, pepper, fresh mint and lemon, served in a toasted brioche roll with yoghurt and mint sauce.

Double cheeseburger **£13.00**

Our signature Voltaire cheeseburger with twice the meat!

German burger **£10.00**

Prime beef lightly seasoned and served with sauerkraut, in a laugenbrot roll (think pretzel!).

Himalayan salt-aged burger **£16.00**

Glenarm Shorthorn cattle provide the beef for this succulent burger. The meat is aged and tenderised in Himalayan salt before we season it and serve like our cheeseburger, in a toasted brioche roll.

Gourmet burger with seared foie gras **£25.00**

If you are serious about your burgers then our gourmet burger is a must try. Made with beef from Glenarm Shorthorn cattle that has been aged and tenderised in Himalayan salt, we season it and serve it in a toasted brioche roll with fried onions and a decadent helping of seared foie gras. Sublime!

COMBO DEAL

£15.00

Voltaire cheese, chicken or mushroom burger plus your choice of side and a cocktail*.

NOT A BURGER

House hot dog **£6.50**

Classic dog served in a brioche roll with fried onions, mustard and mayonnaise.

BLT hot dog **£8.00**

Our classic dog served in a brioche roll with fried onions, mayonnaise... and bacon, lettuce and tomato.

Caesar salad **£8.00**

Romaine lettuce, garlic croutons, parmesan cheese, bacon pieces and classic Caesar sauce.

SIDES

Fries **£3.00**

Chunky chips **£3.50**

Homemade onion rings **£3.00**

Olives **£3.50**

Nachos **£5.50**

With cheese, salsa, sour cream and guacamole.

House salad **£4.00**

Iceberg lettuce, cherry tomatoes, red onions, garlic croutons, house dressing.

PUDDINGS

Chocolate brownie **£6.00**

The Voltaire brownie served with vanilla ice cream and chocolate sauce.

Banoffee mess **£6.00**

Vanilla ice cream, banana, caramel sauce, biscuit and whipped cream...and caramel sauce.

Ice cream **£5.00**

Vanilla, chocolate or strawberry ice cream.

Cheesecake **£5.00**

Classic vanilla cheesecake.

TEA AND COFFEE

Espresso **£2.00**

Double espresso **£3.00**

Americano **£3.00**

Latte **£3.50**

Cappucino **£3.50**

Tea **£3.50**

Hot chocolate **£3.50**

BURGER MENU SERVED FROM 5PM-11PM

*excludes Voltaire Bubbles

Voltaire
COCKTAILS CHAMPAGNE & VAULTS

voltairebar.com

