



THE FRANKLIN
LONDON

TEA MENU



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The first cup moistens my lips and throat.

The second shatters my loneliness.

*The third causes the wrongs of life to fade
gently from my recollection.*

The fourth purifies my soul.

The fifth lifts me to the realms of the unwinking gods.

*Chinese saying, Tang Dynasty
(618 AD - 907 AD)*





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TEA SELECTION FROM CAMELLIA'S TEA HOUSE, LONDON

THE GREAT CLASSICS

£

Franklin Bespoke Breakfast Tea (Blended black tea)

5

This English Breakfast is a blend of Assam, Ceylon, Darjeeling, Kenyan and Keemun teas, which produces a lovely full-bodied tea with a coppery infusion with hints of flowery sweetness, muscatel and spiciness.

Franklin Afternoon Bespoke Tea (Blended black tea)

5

This wonderful Afternoon tea is medium bodied black tea ideally drunk between 2 pm and 6 pm. It is a blend of decadent earl grey laced with the sweetness from oolong tea and finished with English rose petals.

Earl Grey Tea (Scented black tea)

5

Earl Grey is one of the most widely drunk teas in the world. Its distinct flavour is a result of combining high quality Chinese black tea and oil of bergamot, originally used to protect the flavour from mould and tar during long sea voyages. This beautifully scented tea with its flowery and citrusy flavour remains the embodiment of the finest English tea.

All prices are inclusive of VAT.

If you require any further information on food allergens, please ask one of our team members.

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



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GREEN TEA

£

Bai Mao Hou (Green Tea - Fujian Province, China)

5

Bai Mao Hou or White Monkey is a green tea that grows along the slopes of the Taimu mountains in the Fujian province of China. The young leaves and unopened buds are carefully gathered and processed exclusively by hand. The result is a tea that appears intricately woven with large and beautiful white tips looking like white-haired monkey's paws, hence the name.

Jasmine Pearls (Scented green tea - Fujian Province, China)

5

This tea comes from the Fujian province and is also known as “Phoenix Dragon Pearls”. The dragon represents the green tea whilst the beauty of the phoenix is found in the jasmine flowers. The jasmine flowers are blended with tea leaves and hand-rolled together. As the pearls unfold, a wonderfully sweet jasmine fragrance is released

Hōjicha (Roast Green Tea - Nara prefecture, Japan)

5

Hōjicha is a roasted green tea made from the summer crop of Sencha. The high heat treatment diminishes tannins and caffeine in the leaves. Toasty nutty flavour is easy to pair with food. This tea is warming and soothing, a real comfort drink for any time of the day.



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WHITE TEA

£

Bai Mu Dan (White tea - Fujian Province, China)

5

Also known as White Peony, this Chinese white tea from the Fujian province is well-known for its delicate and refreshing flavour. The multi-coloured leaves, ranging from faint green to pale brown, create a clear, light yellow cup with a pleasantly sweet aroma and smooth, mellow flavour with a hint of spiciness and even a touch of nuttiness.

BLACK TEA

£

Darjeeling 2nd Flush Goomtee (Black tea - Darjeeling, India)

5

Goomtee is ranked among the top gardens in the Darjeeling district, India and produces luscious green leaves with hues ranging from oaky-brown to light green. This tea offers a deliciously light, smooth and refreshing cup with distinctive muscatel characteristics and hints of citrus.



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OOLONG TEA

£

Tie Guan Yin (Oolong tea - Fujian Province, China)

5

Tie Guan Yin is a legendary oolong tea from the Fujian province, China. This loosely-rolled, lightly oxidised tea yields a pale-gold cup with soft, buttery texture and orchid notes that linger to reveal the leaves' complexity. As the liquor cools, a sweet finish becomes apparent and offers faint hints of honeydew melon.

Jin Xuan (Oolong tea – Taiwan)

5

Jin Xuan or “Milky oolong” is a variety of oolong tea developed in 1980 in Taiwan. It has a delicious and distinctive flavour with vanilla undertones. This extraordinary tea is characterised by a milky and smooth infusion and is a true delight to all the senses.



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RARE TEA

£

Matcha Premium Organic, Ceremonial grade

8

(Powdered Green tea - Kagoshima prefecture, Japan)

The Matcha Premium is a powdered shaded green tea, a classic for the traditional Japanese Tea ceremony. This matcha has a slightly nutty taste with a harmonious balance of bitter-sweet. We serve it with a white chocolate chip for better appreciate the aroma.

Sencha Organic, semi shaded

6

(Green tea - Kagoshima prefecture, Japan)

Sencha is the most popular Japanese tea worldwide. This particular organic green tea is grown in semi shaded conditions which creates the very highest quality green tea. The tea is picked in May and offers a pale golden-green cup with a light and pleasantly tangy flavour, the aroma reminiscent of freshly cut grass and sea breeze.

Feng Huang Dan Cong

6

(Oolong tea – Guangdong Province, China)

This stunning premium tea is made on Feng Huang (or Phoenix”) mountain, Guangdong province. The Chaozhou people have been producing this tea for several hundred years which involves roasting the soft tea leaves to produce an elegant flowery and citrusy aroma and taste.



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INFUSION

£

Chamomile (Flower Infusion – Egypt)

5

Our Chamomile tea is made of the finest chamomile flowers from the Nile River Valley in Egypt. Considered a remedy for all ills by the ancient Egyptians, this golden herb remains a modern favourite to promote calm and relieve anxiety.

Peppermint (Leaves Infusion – United Kingdom)

5

A native of the Mediterranean, peppermint leaves were often used to crown luminaries in ancient Greece and Rome. It continues to be revered for its cooling, crisp aroma, deeply refreshing flavour and smooth finish.

Verbena (Leaves Infusion – Morocco)

5

Verbena, known and used in European cuisine since the 17th century, is believed to be a great tonic for the nerves and also known to aid digestion. Its therapeutic effect on the body helps to create a sense of well-being, whereas its highly aromatic flavour is reminiscent of liquorice and camphor with a distinct lemon aftertaste.

Fresh Ginger Tea (Roots Infusion – South and East Asia)

5

Globally popular, ginger root offers a wide range of culinary applications and traditional medicinal uses. Bright notes of sweet heat and lingering fire can give any tea blend a little boldness. Historically used for settling temperamental tummies, and soothing colds, ginger is a favourite spice the world over.