



THE
DILLY
1908

AFTERNOON TEA AT THE DILLY

In the heart of Piccadilly, Afternoon Tea at The Dilly invites you to indulge in a taste of Britain. Beneath the glass roof of our iconic Terrace, surrounded by lush greenery, discover a menu inspired by the people, traditions and flavours woven into British culture, thoughtfully reimagined for the modern table.

We'd love to see photos of your Afternoon Tea experience.
Follow and tag us on Instagram @thedillylondon

SELECTION OF TEAS BY JING™

Assam Breakfast

Assam, India
Bold · Malt · Raisin

Earl Grey

Assam, India
Floral · Citrus · Honey

Rooibos

Cederberg, South Africa
Mellow · Seville Orange · Honey

Chamomile

Slavonia, Croatia
Calming · Honey · Hay

Moroccan Mint

Hunan, China
Peppermint · Grassy · Smooth

Blackcurrant & Hibiscus

Hungary & Nigeria, blended in Germany
Vibrant · Tart · Fruity

Jasmin Pearls

Dixu Garden, China
Enticing · Floral · Grass

Lemon Verbena

Agadir, Morocco
Citrus · Meadow · Fresh

Oolong Ali Shan

Chenjia Garden, Taiwan
Complex · Apricot · Cream

Decaf Ceylon

Ruhuna, Sri Lanka
Soothing · Clove · Malt

COFFEES BY ILLY®

Espresso

Double Espresso

Americano

White Americano

Latte

Cappuccino

KIDS DRINKS

Strawberry Lemonade

Homemade Lemonade

Hot Chocolate

SPARKLING WINES

	125ml	bottle
Louis Pommery English Sparkling	£19.00	£110.00
Louis Pommery English Sparkling Rosé	£20.00	£116.00
Pommery Champagne Brut Royal	£22.00	£125.00
Pommery Champagne Rosé Brut Royal	£26.00	£150.00

We welcome enquiries from customers who wish to know whether any dishes contain ingredients.
Please inform your server of any allergy or special dietary requirements that we should be made aware of.
The Dilly encourages responsible drinking and will add a discretionary 12.5% service charge to your bill.

AFTERNOON TEA

A celebration of London, British heritage
and the traditions of afternoon tea.

The Cigar - Crunchy Milk Chocolate & Earl Grey Delice

The chocolate cigar is a playful nod to Sir Winston Churchill, whose unmistakable image is famously associated with his cigar. The Earl Grey brings another distinctly British touch to this rich chocolate creation.

Chocolate · Earl Grey · Blackberry · Raspberry
Allergens: Gluten, Egg, Dairy, Soya, Sesame

The Apple - Yoghurt Mousse Galette

A refined interpretation of the traditional British teatime sweet, combining the familiar flavour of English apples with the elegance of modern London patisserie.

Apple · Yoghurt · Lime · Chocolate
Allergens: Dairy, Soya

St George's Cross - Battenberg

A British classic with a patriotic London twist. Battenberg has long been associated with British baking and the Victorian era, making it a natural addition to a celebration of British afternoon tea.

Victoria Sponge · Red Buttercream · Sugar Paste
Allergens: Gluten, Egg, Dairy

1840 - Victoria Sponge

When afternoon tea became fashionable, popularised by Anna Maria Russell, Duchess of Bedford and friend of Queen Victoria, the Queen's fondness for simple sponge cake with jam and cream helped establish the Victoria Sponge as a quintessential British teatime classic.

Vanilla · Raspberry · Cream
Allergens: Gluten, Egg, Dairy

SCONES

Plain & Raisin Scones

Served with Strawberry Jam & Clotted Cream

SANDWICHES

Coronation Chicken Wrap

Allergens: Gluten, Mustard, Soya, Sulphites, Egg

Red Leicester & Egg Mayo on Brioche Bread

Allergens: Gluten, Egg, Mustard, Dairy

Smoked Salmon & Cucumber Sandwich on White Bread

Allergens: Fish, Gluten, Nuts, Egg, Dairy, Sesame, Coconut

Grated Beetroot & Vegan Feta on Onion Bread

Allergens: Gluten, Nuts, Soya



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VEGETARIAN AFTERNOON TEA

A vegetarian interpretation of our Classic London Afternoon Tea

*A selection of our signature London-inspired patisserie,
traditional scones and carefully prepared vegetarian sandwiches.*

The Cigar - Crunchy Milk Chocolate & Earl Grey Delice

The chocolate cigar is a playful nod to Sir Winston Churchill, whose unmistakable image is famously associated with his cigar. The Earl Grey brings another distinctly British touch to this rich chocolate creation.

Chocolate · Earl Grey · Blackberry · Raspberry

Allergens: Gluten, Egg, Dairy, Soya, Sesame

The Apple - Yoghurt Mousse Galette

A refined interpretation of the traditional British teatime sweet, combining the familiar flavour of English apples with the elegance of modern London patisserie.

Apple · Yoghurt · Lime · Chocolate

Allergens: Dairy, Soya

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Victoria Sponge · Red Buttercream · Sugar Paste

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Vanilla · Raspberry · Cream

Allergens: Gluten, Egg, Dairy

SCONES

Plain & Raisin Scones

Served with Strawberry Jam & Clotted Cream

SANDWICHES

Roasted Vegetable & Pesto on White Bread

Allergens: Lupin, Soya, Mustard, Sesame

Red Leicester & Egg Mayo on Brioche Bread

Allergens: Gluten, Egg, Mustard, Dairy

Butternut Squash & Caramelised Onion on White Bread

Allergens: Lupin, Soya, Mustard, Sesame

Grated Beetroot & Vegan Feta on Onion Bread

Allergens: Gluten, Nuts, Soya



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VEGAN AFTERNOON TEA

A contemporary plant-based London afternoon tea

Modern plant-based patisserie and savouries inspired by London's multicultural food scene, alongside classic afternoon tea traditions.

Chocolate & Chai Cake

Inspired by London's historic relationship with tea and its multicultural food scene, this dessert combines classic chocolate patisserie with the aromatic spices of chai.

Chocolate · Chai · Coconut · Spice

Allergens: Soya

Apricot & Sunflower Cheesecake

A modern plant-based interpretation of the traditional British afternoon tea, bringing contemporary London dining together with classic patisserie.

Apricot · Coconut · Sunflower Seed · Date

Allergens: Soya

1840 - Victoria Sponge

When afternoon tea became fashionable, popularised by Anna Maria Russell, Duchess of Bedford and friend of Queen Victoria, the Queen's fondness for simple sponge cake with jam and cream helped establish the Victoria Sponge as a quintessential British teatime classic.

Raspberry · Vanilla · Chantilly

Mini Mango, Orange & Saffron Polenta Cake

A contemporary expression of London's multicultural character, bringing together bright citrus and aromatic saffron with a modern plant-based patisserie style.

Mango · Blood Orange · Saffron

Allergens: Soya

SCONES

Plain & Raisin Scones

Served with Strawberry Jam & Clotted Cream

SANDWICHES

Grated Beetroot & Vegan Feta on Onion Bread

Allergens: Lupin, Soya, Mustard, Sesame

Roasted Vegetable & Hummus Wrap

Allergens: Lupin, Soya, Mustard, Sesame

Spiced Tomato Relish & Rocket on White Bread

Allergens: Lupin, Soya, Mustard, Sesame

Butternut Squash & Caramelised Onion on White Bread

Allergens: Lupin, Soya, Mustard, Sesame



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GLUTEN FREE AFTERNOON TEA

A gluten-free interpretation of our Classic London Afternoon Tea

Our gluten-free selection brings together contemporary patisserie, traditional scones and a selection of savouries prepared with gluten-free ingredients.

Chocolate & Chai Cake

Inspired by London's historic relationship with tea and its multicultural food scene, this dessert combines classic chocolate patisserie with the aromatic spices of chai.

Chocolate • Chai • Coconut • Spice

Allergens: Soya

Apricot & Sunflower Cheesecake

A modern plant-based interpretation of the traditional British afternoon tea, bringing contemporary London dining together with classic patisserie.

Apricot • Coconut • Sunflower Seed • Date

Allergens: Soya

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Mini Mango, Orange & Saffron Polenta Cake

A contemporary expression of London's multicultural character, bringing together bright citrus and aromatic saffron with a modern plant-based patisserie style.

Mango • Blood Orange • Saffron

Allergens: Soya

SCONES

Plain & Raisin Scones

Served with Strawberry Jam & Clotted Cream

SANDWICHES

Coronation Chicken on White Bread

Allergens: Lupin, Soya, Mustard, Sesame, Sulphites, Egg

Red Leicester & Egg Mayo on Brown Bread

Allergens: Lupin, Soya, Mustard, Sesame, Dairy, Egg

Smoked Salmon & Cucumber Sandwich on Brown Bread

Allergens: Lupin, Soya, Mustard, Sesame, Fish, Coconut

Grated Beetroot & Vegan Feta on White Bread

Allergens: Lupin, Soya, Mustard, Sesame



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