

Afternoon Tea at DUKES LONDON
A Majestic and Historical Home in St James's
1908-2019

The historical courtyard at DUKES LONDON St. James's Place can be traced back to 1532 when King Henry VIII bought a convent at the bottom of the hill. In its place he built St. James's Palace as a hunting lodge and refuge from the feckless gossip which pervaded court life at the Palace of Whitehall. The Palace was also an ideal setting for King Henry's secret meetings with Anne Boleyn, who later became his second wife and was then subsequently beheaded.

St. James's Palace was the birthplace of King George IV and the venue for seven royal weddings, and it was here that Bloody Mary died, and King Charles I lived prior to his execution. British monarchs are still proclaimed from its balcony and foreign ambassadors are accredited to the Court of St. James's. The Palace remained a royal residence until the mid-19th century when Queen Victoria then made Buckingham Palace her home.

During Charles II's five-year reign from 1660, St. James's Place became highly fashionable and elegant coffee houses sprang up around the area of the hotel. These coffee houses were forerunners of today's gentlemen's clubs, three of which are still located in St. James's. It's documented that during this time, the courtyard around DUKES LONDON led to the house occupied by Barbara Villiers.

The Duchess of Cleveland, one of the King's mistresses, bore the King three sons – the Dukes of Cleveland, Grafton and Northumberland. After the King's death, the courtyard was known as Cleveland Court and the two houses which it contained formed a small inn. These buildings were demolished in 1885 and replaced with the building originally utilised as the London Chambers for the sons of Britain's Aristocracy until it became DUKES LONDON in 1908.

St James's Place has, in the past, been home to many famous writers, musicians, bankers and politicians – Lord Byron and Oscar Wilde wrote there, Chopin lived there while in London for his last performance and Sir Edward Elgar always stayed in the DUKES LONDON apartments when he was in the city for concerts.

DUKES Traditional Afternoon Tea
£35.00pp

From 12pm to 6pm | 4 sittings: 12pm, 2pm, 4pm and 5.45pm

A Selection of Traditional Sandwiches

Smoked Scottish salmon, horseradish cream cheese on rye & onion bread
Poached chicken, toasted cumin mayonnaise on carrot & coriander bread
Free range egg, watercress, on white bread
Maple glazed ham, smoked tomato & onion relish on granary bread

Fruit Scones & Plain Scones

Freshly baked daily by our Pastry Chef
Served with strawberry jam and Rodda's Cornish clotted cream

A Selection of Handmade Patisseries

Cinnamon crumble choux Bramley apple & custard
Gâteau Opéra
Chocolate & Seville orange roulade
Almond tart with plum confit, honey glaze

Cake of the Day

A slice of cake freshly baked by our Pastry Chef

Fine Loose Leaf Teas & Infusions

By The East India Company

DUKES Champagne Afternoon Tea
£45.00pp

Our Traditional Afternoon Tea, including a glass of Pommery Brut N.V Champagne

MarTEAni Afternoon Tea
£48.00pp

DUKES MarTEAni Afternoon Tea is comprised of three beautifully crafted mini martinis, created with The East India Company Gin and the DUKES LONDON team.

Please notify our team should you have any dietary requirements.
Should you have any questions regarding the content or preparation of our dishes, please ask a member of our team.
All prices are inclusive of VAT at the prevailing rate and a 12.5% discretionary service charge will be added to your bill.

Teas & Herbal Infusions

Sourced by The East India Company

Black Tea

Dukes Royal Breakfast, India And Sri Lanka

A strong English Breakfast tea, blended to provide a rich and malty brew. This blend has teas selected from the misty hills of Ceylon, known for their brightness and floral notes, and from the lush estates of Assam to bring out malty and rich characters.

Dukes Blend, Sri Lanka And China

A distinct aromatic blend of black teas with citrus notes balanced with a gentle smokiness.

Green Tea

Dragonwell Lung Ching, China

Named after the Dragon Well village in Hangzhou, this variety of green tea was once a favourite of the Chinese emperor Kang Xi in the 1600's. Pressed and fired in a wok, this refreshingly sweet and delicate tea has a pale yellow liquor unlike any other.

Jasmine Pearls, China

Beautiful in form and fragrance, each pearl is individually crafted by rolling the high grade white needle green tea leaves naturally scented using fresh Jasmine flowers. The harmony between fresh aromatic jasmine and the soft creamy notes of young tea buds produces a gentle and fragrant green tea.

White Tea

Blend 68 Tropical Punch

A delicate white tea blended with blackcurrants, hibiscus, rosehip and orange peel tangled with sweet aromas of pineapple, mango, passionfruit and banana. With its deliciously fruity taste and a striking reddish tint, this flavourful blend is as uplifting as an island breeze.

Herbal Infusions

Peppermint, England

Made from the finest English Mitcham Black Peppermint, this infusion is fresh, aromatic and bright, valued for its digestive and calming qualities.

Please ask your waiter should you require more tea choice.

Little Duke and Duchess Afternoon Tea

£17.50pp

From 12pm to 6pm | 4 sittings: 12pm, 2pm, 4pm and 5.45pm

DUKES LONDON has transformed the DUKES Traditional Afternoon Tea and adapted it to suit the palettes of Little Dukes and Duchesses.

A Selection of Sandwiches

Ham sandwiches
Cheese sandwiches
Cream cheese and cucumber sandwiches

Freshly baked scones with chocolate spread

Treats

Marshmallow and fruit lollipops with chocolate sauce
Popping candy rice krispie clusters
Strawberry milkshake

DUKES Vegan Afternoon Tea

£35.00pp

From 12pm to 6pm | 4 sittings: 12pm, 2pm, 4pm and 5.45pm

A Selection of Traditional Vegan Sandwiches

Wholegrain mustard and apple slaw on beetroot bread
Grilled courgette with tomato and olives tapenade on white bread
Cucumber, avocado, hummus on granary bread
Vegan cheese and fig chutney on white bread

Freshly baked vegan scones

Patisseries

DUKES Cream Tea

£15.00pp

Available daily from 12pm to 6pm

Warm scones freshly baked daily by our pastry chef, served with Rodda's Cornish clotted cream, strawberry preserve accompanied by a pot of loose leaf tea.

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