

Friday and Saturday Nights at The Wallace

Join us on Friday and Saturday evenings for dinner, cocktails or just a glass of wine. Separate dining space available for parties. For more information, please ask at reception or call reservations on 020 7563 9505.

Wallace Wine Nights

The Wallace Wine Club provides a welcoming space to convene once a month on a Friday evening and learn more about all things wine and food related! The evening begins at 6.30pm with an aperitif in the stunning surrounds of the Wallace Restaurant atrium. Guests will be treated to a delicious three course meal with paired wines.

To Start

French 75 | Gin, lemon & Champagne £8

Kir Royal | Crème de cassis topped with sparkling wine £8

Wallace G&T | East London Liquor Co. gin with berries and pink peppercorns £10

Rose lemonade £4.50

The Wallace Afternoon Tea

£22.50 | £30.00 with a glass of fizz

£33.50 with a glass of Jean Paul Deville rosé Champagne

A selection of handmade finger sandwiches including:

Cucumber and dill cream

Free range egg

Smoked salmon with cream cheese

Coronation chicken

Freshly baked fruit or plain scones served with Cornish clotted cream and strawberry preserve

Assortment of Peyton and Byrne mini cakes and pastries

Your choice of fine loose leaf tea or coffee

English Breakfast | Earl Grey Blue Star | Darjeeling 1st Flush |
Assam 2nd Flush | Lapsang Souchong | Venetian Rose | Decaffeinated |
Green Fog | Gardenia | Sencha Genmai Cha | Jasmin Chung Hao |
Camomile | Fresh Mint | Peppermint | Orange Rooibos | Nettle |
Wild Berries | Vanilla Chai



All of our dishes are made in an environment where nuts and gluten are present, please speak to a member of staff if you have any dietary requirements. A discretionary 12.5% service charge will be added to your bill. All prices are inclusive of VAT at 20%.

BLACK TEA

ENGLISH BREAKFAST

The secret to a superlative British cuppa is getting the balance of black teas just right, from the robust and malty ones with their complex flavours, to the delicate and aromatic types that work on your tastebuds and quench your thirst. When it comes to a proper British tea, accept no compromise.

Origin: Sri Lanka, India, China

EARL GREY

Perhaps even more so than with English Breakfast tea, getting the right balance is essential to the perfect Earl Grey blend. Our superior version pairs the unique characteristics of fine Chinese and Indian black teas with the distinctive citrusy fragrance of bergamot oil. This produces a light and refreshing but full-bodied tea.

Origin: India

ASSAM SECOND FLUSH

While the first flush Assam pickings produce the most delicate teas, the second flush leaves and buds give richer, maltier flavours and fruity notes.

Origin: Assam Region, India

DARJEELING LEAF FIRST FLUSH

At 1200 meters, the tea plantations of Darjeeling are cool and damp, the perfect environment for growing tea. Made with only the first flush of leaf buds, this subtle but characterful organic tea is rightfully known as the 'Champagne of teas'.

Origin: Darjeeling, India

LAPSANG SOUCHONG

Large Souchong leaves are roasted and then smoked over rich, resinous pine wood to create this distinctively bright and complex smoky tea.

Origin: China

VENETIAN ROSE

A beautifully balanced blend of Indian, Chinese and Sri Lankan black teas scented with dried rose buds to create a rich and floral tea. Equally lovely with or without milk.

Origin: Sri Lanka, India, China

GREEN TEA

GARDENIA

An intriguing blend of Japanese green tea and green and white China teas, flavoured with dried berries and apricots pieces and scented with cornflower and jasmine blossoms.

Origin: Japan and China

JASMINE CHUNG HAO

Once reserved solely for the Emperor's Imperial Court, this refined and aromatic tea is produced from delicate silvery buds and the finest flowers.

Origin: Fujian, China

ORGANIC FOG

In the mountains of China's Jiangxi Province the ever-present mists envelop the tea plantations and create the perfect conditions for delicate sweet teas like this to develop.

Origin: Jiangxi Province, China

HERBAL & FRUIT INFUSIONS

CHAMOMILE FLOWERS

Freshly picked whole chamomile flowers, quickly dried to retain all their delicate, grassy flavour. A soothing, calming brew.

Origin: Croatia

ELDERFLOWER & GINGER

A powerful blend of fragrant elderberries, elderflowers and mallow blossoms balanced with spicy ginger, cardamom, cinnamon and bruised pepper. Delicious hot or cold.

Origin: Mixed

ORGANIC PEPPERMINT LEAF

Pure, natural peppermint leaf, unsweetened and bursting with flavour. Perfect as a palate-cleansing after-dinner 'tisane' or equally good over ice.

Origin: USA

VANILLA CHAI

A smooth and warming chai that balances aromatic spices – cinnamon, ginger, cardamom and pepper – with gentle rooibos, vanilla and cornflowers. At its best with milk.

Origin: South Africa

WILD BERRIES

A punchy tea blending blackcurrant, blueberry, elderberry, strawberry and raspberry pieces with exotic papaya and hibiscus blossom. Deliciously intense.

Origin: Mixed

ORGANIC ORANGE ROOIBOS

Finest quality organic rooibos mixed with pieces of dried natural orange zest. Light and fragrant with a zesty, fruity edge.

Origin: South Africa