

THE CHEF'S EDIT

Café Eighty-One
JAGUAR



The Chef's Edit at Café Eighty-One

A modern expression of British hospitality, inspired by Jaguar's spirit of originality: confident, considered and designed with intent.

Developed by Michelin-starred chef Michael O'Hare, this experience reimagines a familiar ritual through flavour, form and detail.



The Edit, Course by Course

Begin with a choice between Gusbourne English sparkling wine or Saicho Jasmine Sparkling Tea before moving through savoury bites, a seasonal soup and our sculptural interpretation of the scone. Each moment has been thoughtfully composed to create a journey of discovery, balancing the familiar with the unexpected. Conclude with your choice from our curated tea selection.

£75 per person | Minimum two guests



The Experience



CELEBRATORY POUR

Choose one to begin your experience

Gusbourne Blanc de blancs, 2020

Gusbourne Rosé, 2020

Saicho Jasmine Sparkling Tea (non-alcoholic)

SANDWICHES

Choose three per person

Devilled Egg

Arlington white egg, devilled yolk emulsion, soft quails' egg, cress

Vada Pav

Turmeric and lemon-spiced potato patty, green chilli chutney, tamarind ketchup

Lobster & Caviar +£19 supplement

Native lobster tail, garlic butter, Amalfi lemon mayonnaise, shredded iceberg, served with Exmoor caviar

Beef and Mustard +£8 supplement

Cured Japanese Wagyu, pickled walnut sauce, Comté, watercress, English mustard

Bacon Sandwich

Cured Iberico pork secreto, spiced ketchup, dashi-infused mayonnaise, fresh mint and basil

All prices are inclusive of VAT at 20%.

Our wine is served in 175ml glasses, 125ml is available on request.
Spirits are served in measures of 50ml, 25ml is available upon request.



SOUP

Choose one per person

French Onion

Caramelised onion bone broth, Comte and Beaufort whip

Hot and Cold Pea

Hot pea and mint, cold ham cream, crispy ham crumble

Beetroot and Orange

Beetroot, orange and vanilla, finished with raspberry vinegar (ve)

TEA

Choose from our tea collection or allow your host to guide you.

SCONE

Choose one per person. The familiar elements of a British scone, transformed into an unexpected expression of flavour, form and texture.

Strawberry Vanilla

Strawberry jam, Madagascan vanilla mousse

Fig Yogurt

Fig confit, light yoghurt mousse

Hazelnut Passionfruit

Passionfruit curd, hazelnut and chocolate mousse, roasted Piedmont hazelnut

Peach Melba

Raspberry jam, white peach mousse (ve/gf)

Please inform a member of our team of any allergies or dietary requirements before ordering. While every care is taken, our kitchen handles a wide range of ingredients, including nuts, and we cannot guarantee that any dish is completely free from allergens. A discretionary 15% service charge will be added to your bill.



HOT DRINKS

TEA

Tea has long held a place in British culture. Our collection brings together exceptional teas from renowned growing regions, selected for their individual character and to complement our menu.

We use specially engineered, pressure-based brewing technology to precisely control every aspect of the brew, delivering the purest cup and revealing each tea's clarity, depth and distinctive character.

Sikkim Second Flush Muscatel

Character: Fragrant black tea with notes of ripe peach, plum and a hint of spice.

Health Benefits: Rich in antioxidants; may support gut health and mental focus.

Pair with: Peach Melba scone — the tea's stone-fruit character mirrors the white peach and raspberry for an elegant, summery harmony.

Rare Earl Grey

Character: Handcrafted black tea with pure bergamot oil. Elegantly citrus-led, with soft florals

Health Benefits: Rich in antioxidants; bergamot is associated with mood-lifting qualities.

Pair with: Strawberry Vanilla scone — bergamot lifts the strawberry while the tea's floral softness complements the vanilla cream beautifully.

Single Estate Lost Malawi English Breakfast

Character: Full-bodied and malty, with notes of baked bread, dried fruit and cocoa.

Health Benefits: Supports mental alertness and may aid digestive comfort and heart health.

Pair with: Hazelnut Passionfruit scone — the tea's rich malt and gentle cocoa notes balance the passionfruit acidity while complementing the roasted hazelnut.



Nepali Gunpowder Green

Character: Fresh and expressive, with notes of green apple, mango, spring blossom and delicate umami.

Health Benefits: Rich in antioxidants; may support metabolism, focus and overall wellbeing.

Pair with: Fig Yoghurt scone — vegetal umami complements the creamy yoghurt mousse and gentle sweetness of the fig.

Rare Pipachá Oolong

Character: Smooth and aromatic, with notes of dried fruit and honey, gentle floral complexity and a subtle Port-barrel character. Delicately sweet, rounded and refined, with no aggressive bitterness.

Health Benefits: Rich in antioxidants; may support metabolism, focus and overall wellbeing.

Pair with: Hazelnut Passionfruit scone — the tea's rich malt and gentle cocoa notes balance the passionfruit acidity while complementing the roasted hazelnut.

Korean Hwangcha Yellow

Character: Warm and toasty with hints of chestnut, apricot and sweet grain. A bridge between the freshness of green tea and the depth of black tea, making it versatile with both sweet and savoury food.

Health Benefits: Traditionally associated with calming qualities; may support stomach comfort, focus and relaxation.

Pair with: Fig Yoghurt scone — grain and chestnut notes enhance the creamy yoghurt while the fig adds soft fruit depth.

Sooth Me Tea

Character: Floral, apple-like chamomile notes balanced by cool peppermint, gentle fennel sweetness and citrusy, herbal lemon balm.

Health Benefits: Naturally caffeine-free; traditionally used to support calm, relaxation, sleep and digestive comfort.

Pair with: Strawberry Vanilla scone — cooling floral notes balance the vanilla sweetness while keeping the strawberry bright and fresh.



THANK YOU

Thank you for joining us for The Chef's Edit.

We hope you enjoyed this carefully considered collection of flavours and found something to remember. We look forward to welcoming you back to Café Eighty-One.

Café Eighty-One
Jaguar at Knightsbridge

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Share your experience
@JaguarKnightsbridge