



Est. 2019



ROYALTEA
— ON KING —

•❧ BRITISH GOODS & TEA ROOM ❧•



LUNCH SELECTIONS

CUCUMBER & CREAM CHEESE

\$9.95

Evoking memories of summer picnics and tea parties, the slices of fresh English cucumbers on a generous layer of soft cream cheese are the perfect accompaniment for a good pot of tea.

CORONATION CHICKEN

\$11.95

Originally made by Le Cordon Bleu for Queen Elizabeth II's coronation celebrations. This British favourite combines mild curry spices with creamy mayonnaise, chicken, and plump sultanas. The perfect combination of fresh, sweet and savoury all in one.

COMMONWEALTH CHICKEN

\$11.95

A fresh mix of cranberries, celery, pecans and chicken, combined with mayonnaise gives a fruity chicken salad with just the right amount of crunch. Sure to become a favourite!

SMOKED SALMON

\$11.95

Soft cream cheese topped with a generous portion of smoked salmon and just the right amount of thinly sliced red onion and tangy little capers make for a gorgeously decadent sandwich.

TURKEY DELIGHT

\$10.95

Sliced juicy turkey breast served with smoked Applewood cheddar and lettuce on buttered bread, and mayonnaise, or if you're feeling British, swap out the mayo for a dollop of Branston pickle!

QUICHE

\$9.95

Ask us for today's delicious flavour of quiche.



POSH PLOUGHMANS

\$11.95

A tradition in pubs and restaurants all over Britain is the Ploughman's lunch. Varying regionally, it generally consists of a hunk of bread, wedge of cheddar, slice of roasted ham and Branston pickle. Served traditionally or in a sandwich form.

VEGGIE POSH PLOUGHMANS

\$10.95

Just as delicious as our regular posh ploughmans but without the addition of roasted ham. Served traditionally or in a sandwich form.

WELLINGTON ON THE RUN

\$11.95

A flaky croissant emulates the pastry of a beef wellington in the delicious roast beef sandwich. First, we butter the croissant, and spread rich Guinness steak sauce on it, then we top it with hand shaved roasted beef and swiss cheese. Finally we spread on a perfectly mixed horseradish mayonnaise to top it all off.

EGG SALAD

\$9.95

The perfect creamy and chunky egg salad, topped with just the right amount of slightly peppery greens. Light, yet filling.

SOUP

\$6.95

Ask us for today's delicious soup, served with fresh, soft scone bread from Don's Bakery.

****ADD SOUP TO ANY SANDWICH****

\$3.00



CAKES, TARTS & OTHER TREATS

Fancy a pud? Oh, go on then!

We are pleased to have imported tarts and cakes direct from Britain for you, as well as an ever-increasing range of delectable locally baked goods.

We encourage you to have a look at what fresh, seasonal treats we have each day at our front counter.

HOT DRINKS

We brew Reunion Island Sierra Verde Organic Coffee. For every pound of coffee sold, they plant two trees as part of the rainforest alliance, trees for the future program.

Coffee/Decaf/Flavour of the day

\$3.25

TEA/COFFEE WITH SELECTION OF BRITISH BISCUITS

\$5.00



AFTERNOON TEA

A traditional afternoon tea consisting of a seasonal selection of three finger sandwiches from our sandwich menu and a mini slice of quiche.

A full scone with REAL clotted cream and luscious strawberry or seasonal jam, and finally a selection of delicious cakes, tarts and sweets.

All served on a three-tiered vintage china cake stand, and accompanied by your choice of gorgeous Pluck tea, served of course in a teapot, with all the pomp and circumstance you would expect from an afternoon tea experience.

\$35 per person



Include your little prince or princess with their very own afternoon tea experience. Consisting of a selection of simple finger sandwiches, perfectly sized for little hands, a juice box (or tea if they prefer) and a selection of scrummy treats, perfectly sized for little tummies.

\$15 Child's tea (10 & Under)

Our tea room is small, and filled with authentic antique decor and furniture, all of which is delicate. Our dishes are also all antique and vintage china. As such, we happily welcome well behaved children to accompany their parents for their own afternoon tea experience, and we're sure you will understand that we cannot allow any running, climbing, or loud disruption to others, who have also booked their own tea experience.



COLD DRINKS

\$1.95 - 4.95

Canadian

Pepsi/Diet Pepsi
Schweppes Gingerale
Apple Juice
Orange Juice
Grapefruit Juice
Cranberry Cocktail/Crangrape
Starbucks Vanilla Frappucino
Starbucks Caramel Frappucino
Starbucks Mocha Doubleshot
Bubbly Flavoured Water

Pure Leaf Iced Tea Raspberry
Pure Leaf Iced Tea Green Tea
Pure Leaf Iced Tea Peach
Pure Leaf Iced Tea Lemon
Pure Leaf Iced Tea Pomegranate
Lemon Lemon - Lemon
Lemon Lemon - White Peach
Aquafina Water
Homemade Iced Tea

British

Lucozade Orange
Vimto
Tango Orange
Dandelion & Burdock
Schweppes Lemonade
R White's Lemonade

Ribena
Irn Bru
Tizer
Lilt
Fanta Orange
Fanta Lemon



TEA MENU

\$3-25

CLASSIC EARL GREY

The heady, spicy citrus aroma of natural Bergamot oil, balanced by a deep, malty, high grown Sri Lankan black tea. Bright and coppery in the cup.

EARL GREY CREAM

A mellower version of our traditional Earl Grey, this tea features a delectably soft, creamy finish.

ENGLISH BREAKFAST

A bright, robust, and well – balanced premium English Breakfast tea. Delicious with milk or lemon, but stands up just fine on its own.

GINGER SNAP

Sun dried ginger, cinnamon and notes of caramel feature in this low-caffeine blend of black tea and Rooibos.

MASALA CHAI

Traditional spicy chai. Fragrant and flavourful with notes of cardamom, ginger, cinnamon, and nutmeg.

ORANGE PEKOE OF YORK

A very special blend of premium high grown black and golden teas provide an exceptional orange pekoe flavour.

Black Teas



SPADINA BLEND

A flavour-forward, fruity infusion of classic ingredients found in Toronto's original Chinatown blends.

JUST PEACHY

High grown luxury loose leaf black tea blended with dried ripe peaches and apricots. Soft and fruity.

CANOE LAKE BLEND

Notes of caramel, maple sugar, and pine smoke intertwine in this rooibos and black tea blend. Memories of campfires and sugar shacks ... a truly Canadian blend.

EAST COAST CHAI

Dried Nova Scotia cranberries add an unexpected twist to this premium traditional chai, made with an organic assam black tea, that also features whole cloves, cardamom, cinnamon, ginger and black peppercorns.

CTRL + ALT + DEL

Hit the reset button - with this lemon and ginger infusion Muskoka cranberries.

HARVEST MINT

A bold organic peppermint infusion blended with both the mint leaf and flower. A premium, late harvest peppermint tea.

SOUTHBROOK BERRY BLEND

A blend of dried grape skins from Niagara's Organic and Biodynamic Southbrook Vineyards, layered with hibiscus and berries.

Black Teas

Herbal Teas



CHAMOMILE FLOWER

A soothing, fragrant, luxurious whole flower head chamomile with a slightly sweet finish
And a brilliant yellow liquor.

SPA DAY

A refreshing, caffeine-free, certified organic infusion
For any time of day. Chamomile,
Peppermint and rose petals intertwine.

VERBENA BLUES

Butterfly pea flowers release a beautiful blue pigment
Into the citrus ginger infusion. Add a
Generous squeeze of lemon and watch
The colour change!

APPLE CRUMBLE

Tart Granny Smith apples, cinnamon,
and hibiscus feature in this bright and
Flavourful fruit tea.

GINGER ROOT

Simple is good. This premium sun-dried ginger
root infusion is both soothing and spicy.

AFTER DINNER MINT

This chocolate mint infusion features
artisanal cacao nibs from Toronto's Chocosol
Traders, layered with premium rooibos and
mint leaves.

Herbal Teas

Rooibos Teas



CANADIAN MAPLE

Real maple syrup makes this tea a naturally sweet infusion for any time of day.

GEORGIAN BAY BLEND

Layered with notes of wild raspberry and blueberry, this caffeine - free rooibos tea was inspired by our founder's early childhood foraging adventures on the Canadian Shield.

CORKTOWN BLEND

A citrus and ginger rooibos blend that steeps to the same colour as the signature red brick of Corktown. Caffeine-free.

SUNSET IN NIAGARA

This organic, caffeine - free rooibos blend features biodynamic cabernet franc grape skins from Southbrook vineyards in Niagara, lavender, blueberries, rose and sunflower petals.

SPRING OOLONG

Re-steep this lightly oxidized oolong several times to unlock layers of aroma. From buttery, to nutty and sweet, this high grown tea is an Oolong lover's dream.

PRINCE EDWARD LAVENDER

Grassy and lightly floral, with a hint of ginger. Prince Edward County lavender features in this Tea.

Rooibos Teas

Green & Oolong Teas



APPLE ON THE GREEN

Warming, soothing and fruity with a hint of cinnamon. This dried apple tea has been layered with premium green tea and a hint of spice.

MOVIE NIGHT

Popped and toasted rice kernels, blended with premium high grown Sencha tea.

FLOWERING JASMINE

A superb example of Chinese Jasmine tea from Fujian Province, featuring May picked blossoms and a beguiling floral bouquet.

FIELDS OF GREEN

This organic premium green tea from Zhejiang Province boasts full green tea flavour and unusually high antioxidant levels.

FIELD BERRY MATE

Green yerba mate, paired with ripe field berries and steamed premium green tea. Raspberry, strawberry, and blackberries intertwine.

THE CANADIAN MINT

Inspired by classic Moroccan Mint tea, this pan-fired organic green tea is layered with peppermint leaves, cornflowers, safflowers, and sunflowers.

Green Teas



At Pluck, our formula is simple:

Pluck is not your grandmother's tea company.

Our founder and tea sommelier travels the world sourcing premium tea leaves from Ethical Tea Partnership growers, and then adds unique local ingredients like Prince Edward County Lavender, Muskoka cranberries, blueberries, and grape skins from Southbrook Vineyards in Niagara.

The result: one-of-a-kind premium teas that offer a truly unique and delicious taste of place.

Founded in 2012 by certified tea sommelier and passionate entrepreneur Jennifer Commins, Pluck first set out on a mission to fix tea in Toronto restaurants. Today, Pluck is known as a leading source for premium tea in Toronto, and provides signature infusions for leading restaurants, hotels, offices and retail partners from coast to coast in Canada. All of our products are blended and packaged locally in our facility in midtown Toronto, and we ship worldwide to a growing network of wholesale and retail customers. We are thrilled to have been honoured by the international tea community at the 2017 Global Tea Championship with the silver medal for our Verbena Blues tea – a tea with locally grown lemon verbena that changes colour – and that challenges the notion of 'tea as usual'.

We hope you enjoy our teas as much as we enjoy making them.