A taste of Battersea arrives as Jack & Beyond launches Power Station Afternoon Tea at new flagship bakery

Tuesday 2 June, 2026

The new edible experience brings cakes, tea, local history and Battersea Dogs & Cats Home support together under the arches at Arch 64

Jack & Beyond is launching a new Power Station Afternoon Tea at its new flagship bakery in Battersea, bringing together handcrafted cakes, bottomless teas, local history and a novel edible experience served on delicately handmade afternoon tea stands with 3D printed elements.

The new bakery opens to the public on 18th June at 7am at Arch 64, Queens Circus, Battersea, SW8 4NE. The Power Station Afternoon Tea will be available exclusively at the new site and has been created as a fresh take on traditional afternoon tea, inspired by Battersea's power station heritage, Battersea Park and the local community.

Before the public opening, Jack & Beyond is inviting selected press to reserve a review place at the 3pm preview sitting on 17th June. Each confirmed press attendee may bring one guest. Places must be reserved in advance due to the limited number of delicately handmade afternoon tea stands available. Alternative review dates can also be arranged for press who are unable to attend on 17th June.

The new afternoon tea, nicknamed Batter-Tea by the team, is served on a specially designed power station inspired stand and includes a mix of savoury canapés, freshly baked scones, colourful patisserie, cake treats, bottomless teas from Novus Tea and interactive Cats & Dogs cupcake decorating.

£1 from every Power Station Afternoon Tea booking will be donated to Battersea Dogs & Cats Home, a local charity Jack & Beyond has supported since moving to Battersea.

The menu includes tomato, mozzarella and basil canapés, avocado and feta canapés, mini quiche with sun dried tomatoes and Gruyère, plain scones, Red Velvet scones, cheese scones, Electric Lemon Tart, flower fruit custard tart, chocolate chip brick brownie fingers, white chocolate and pistachio blondie fingers and DIY Cats & Dogs cupcakes.

Guests can also enjoy bottomless teas from Novus Tea, including English Breakfast, Sapphire Earl Grey, Decaff Ceylon, Persian Pomegranate, Citrus Chamomile, Dragonwell Green and Egyptian Mint.

The launch marks a major step for Jack & Beyond, which was founded by Fulop Gabor in 2019. The bakery began in Fulham, moved to Battersea High Street and is now opening a larger 3,000 sq ft flagship bakery under the arches at Queens Circus.

The new bakery includes a large open kitchen, allowing guests to watch the team baking and decorating cakes during their visit. The space has been designed to bring customers closer to the craft behind Jack & Beyond's celebration cakes, while creating a generous and relaxed setting for afternoon tea, cake decorating classes and future local events.

Fulop Gabor, founder of Jack & Beyond, said:

"We have always wanted Jack & Beyond to be more than just better. We want it to be genuinely different. The Power Station Afternoon Tea brings together craft baking, local inspiration and an experience people will remember. Battersea means a lot to us as a business and as locals, so creating something especially for this new flagship felt like the right way to celebrate the next stage of Jack & Beyond."

He added:

"For me, baking is art. At the new bakery, guests will be able to see that for themselves. They can watch the team bake, decorate and prepare cakes while enjoying the afternoon tea. It gives people a better sense of the skill, time and care that goes into what we make."

The Power Station Afternoon Tea is priced at £45 per person and includes the full afternoon tea menu and bottomless teas. A £5 per person deposit is required to secure a booking. The experience will be available Monday to Sunday at 11am, 1pm and 3pm, with table reservations lasting 90 minutes.

Media:







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Each guest will also receive a 20% discount on products purchased from the shop after their visit. The offer is valid on the day of the booking and excludes bespoke cakes.

Press attending the 17th June preview will be able to photograph and film the afternoon tea, the handmade stands, the cakes, the new bakery and behind the scenes activity in the open kitchen. Fulop Gabor will be available for interviews, alongside Leah Romain, who created the menu.

To reserve a press review place for the 3pm preview sitting on 17th June, email Fulop Gabor at fulop@jackandbeyond.com.

For public bookings and further information, visit:

https://jackandbeyond.com/pages/power-station-afternoon-tea-experience

ENDS

Notes to editors

Jack & Beyond was founded by Fulop Gabor in 2019. The bakery specialises in handmade celebration cakes made without preservatives, with balanced flavours and distinctive designs. The business began in Fulham, moved to Battersea High Street and is now opening its new flagship bakery at Arch 64, Queens Circus, Battersea.

The Power Station Afternoon Tea is available exclusively at Jack & Beyond, Arch 64, Queens Circus, Battersea, SW8 4NE.

The nearest Underground station is Battersea Power Station on the Northern line. Battersea Park railway station is also nearby, with local bus routes including the 44 and 344.

Please note that vegan, gluten free and dairy free alternatives are not currently available for this experience. A full ingredients and allergen list is available on request.

Press review details

- Press preview date: 17th June
- Preview sitting: 3pm
- Public opening: 18th June at 7am
- Location: Jack & Beyond, Arch 64, Queens Circus, Battersea, SW8 4NE
- Press attendance: one confirmed press attendee plus one guest
- Booking: advance reservation required due to limited handmade afternoon tea stands
- RSVP: fulop@jackandbeyond.com
- Alternative review dates: available by arrangement

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