

*Sample
Menu*

Afterbloom Tea



SIP

A glass of Veuve Clicquot Brut Rosé NV £20 (VG)

A glass of Veuve Clicquot Yellow Label Brut NV £18 (VG)



SAVOURY

Roast chicken, H☺H honey mustard dressing, baby gem lettuce, tomato wrap

Smoked salmon, lemon and dill crème fraîche, finger brioche bun

Egg mayonnaise, watercress, brown bread (V)

Roast ham, tomato relish, crispy shallots, rocket, white bread

Cucumber, mint, cream cheese, white bread (V)

Asparagus and stilton tartlet (V)

SCONES

Lemon and vanilla scones, clotted cream, lemon curd

Morello cherry and white chocolate scones, clotted cream, morello cherry conserve

SWEET

H☺H honey and lavender macaron (CN)

Banoffee choux bun

Classic carrot cake (CN)

Salted chocolate ganache tart



V - VEGETARIAN | VG - VEGAN | CN - CONTAINS NUTS | DF - DOES NOT DIRECTLY CONTAIN DAIRY
GF - DOES NOT DIRECTLY INCLUDE INGREDIENTS CONTAINING GLUTEN

Please speak to your server should you have any allergen or intolerance concerns. As our dishes are freshly prepared in-house, we may be able to amend meals to suit, however, due to the variety of produce in our kitchens, we cannot guarantee that any dish is free from potential allergens, including where indicated above. Fish dishes may contain small bones. Scan the QR code to view menu with calories. Please note, the recommended daily intake for adults is 2000 kcal a day.

