AFTERNOON TEA

AUTUMN

Coronation Chicken 98kcal
Chicken breast, alphonso mango chutney, raisins, onion bread

Smoked Salmon & Horseradish 98kcal
Fresh horseradish & cream cheese, granary bread

St. Ewe Egg 90kcal
Classic egg, fresh chives & watercress, spinach bread

Pumpkin & Sage Tart 65kcal
Roasted pumpkin, sage, toasted pumpkin seeds, a touch of nutmeg

Mature Cheddar 85kcal
Slice cheese with light onion marmalade, beetroot bread

Selection of Plain & Fruit Scones 290kcal
Clotted cream, strawberry jam & lemon curd

Spiced Pear & Damson Tart 495kcal
Victoria sponge, spiced poached pear, damson & blackberry jam

Royal Gala Apple Eclair 425kcal
Calvados panna cotta, caramelized apple, choux

Winter Berries Gateaux 444kcal
Red berry chocolate ganache, vanilla sponge, red berry compote

Gianduja 535kcal
Hazelnut bavarois, café latte ganache, chocolate shortbread

Afternoon Tea, 65 per person
With a glass of Rathfinny Brut English Sparkling Wine, 80 per person
With a glass of Rathfinny Rose English Sparkling Wine, 83 per person
With a glass of Laurent-Perrier Brut, Champagne, 85 per person

We feature locally sourced ingredients, including sustainably certified seafood, tea and coffee. Our dishes and drinks may contain allergens. Please inform your server of any allergies or dietary requirements. All prices include VAT. A discretionary 12.5% service charge applies.