

NUMBER SIXTEEN

AFTERNOON TEA

£35 per person

£47 per person with a glass of
Rathfinny Rosé, 2019, Sussex, England

Cucumber and mint on white (V)

Smoked salmon and cream cheese on granary

Egg mayonnaise and nasturtium on white (V)

Cheddar and caramelised onion on granary (V)

Rose macaron (V)

Passion fruit and violet tart (V)

Orange flower and pistachio choux bun (V)

Victoria plum sponge (V)

Scones with clotted cream and preserves (V)

Your choice of tea, coffee or hot chocolate

CHAMPAGNE & SPARKLING WINE

By the glass

Bollinger Special Cuvée £22

Rathfinny Classic Cuvée, 2019, Sussex £14.50

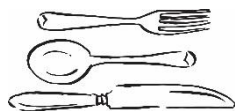
Billecart-Salmon Rosé NV £26.50

AFTERNOON TEA EXTRAS

As a supplement with afternoon tea

Finger sandwiches £7

Scones £10 (V)



SPECIALITY TEAS & INFUSIONS

BREAKFAST TEA

A robust and malty black tea. Assam and Ceylon, have been blended to create a full bodied, strong cup of breakfast tea. A dark copper cup, with a hearty flavour

EARL GREY

One of the most widely drunk teas in the world and its distinct flavour is a result of combining high quality Chinese black tea and oil of bergamot. A beautifully scented tea with bold citrus flavours



TALL TREES

An exceptional and complex fusion tea blend that carefully balances bold notes of oranges and bergamot with mellow and warming flavours of coriander, rooibos and cloves

LAPSANG SOUCHONG

A smoked tea that is a specialty of the Fujian Province in China. An intensely rich and smooth flavour that lingers with distinctive smoky notes

MILKY OOLONG

This tea has a delicious and distinctive buttery flavour with vanilla undertones. Characterised by a milky and creamy infusion, a delight to the senses

ROOIBOS, ORANGE & CACTUS FIG

A unique rooibos blend, packed with the flavours of papaya, liquorice, and orange. A distinct creamy sweetness complemented by fragrant citrus tones and a fruity finish. A great caffeine free alternative

WHITE ROSE & RASPBERRY

A delightful fusion tea where the subtle beauty of white tea leaves is balanced by a bold blend of apples, raspberries, roses, and pink peppercorns, creating a delicate taste and aroma

WHITE JASMINE & APRICOT

A fusion tea that combines the refined character of white tea with the honey like sweetness of apricot pieces, carefully balanced with the flowery undertones of jasmine, marigold and rose

We hope you enjoy your meal, Tim & Kit Kemp

A discretionary 13.5% service charge will be added to your bill
Please speak to the team for information on allergens, dietary requirements or calories V - vegetarian VG - vegan GF - gluten free