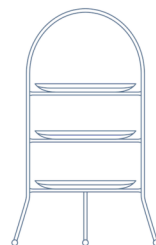
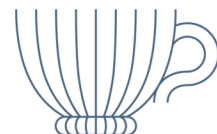


The Wedgwood Breakfast				WEDGWOOD TEA ROOM		Lunch	
Fresh Seasonal Fruit				Breakfast		Battered Cod & Hand-Cut Chips (GFA)	
Served with granola, honey and Greek yoghurt				10:00 – 11:30		Served with minted pea purée and tartar sauce	
Toast and Pastries				Afternoon Tea		Steak Chimichurri Wrap (GFA)	
A selection of freshly baked pastries, toast and preserves				11:00 – 15:30		Served with fries and celeriac & apple slaw	
Main				Lunch		New York Deli Sandwich (GFA)	
Your choice from our main breakfast menu				12:00 – 15:30		Pastrami, Emmental, sauerkraut, gherkin served on toasted malted bloomer with fries and slaw	
Accompanied by a choice of our signature loose-leaf teas, coffee, or fresh fruit juice						Avocado & Falafel Wrap (VE GFA)	
32.50						Served with fries and celeriac & apple slaw	
Breakfast				Wedgwood Afternoon Tea		Avocado Superfood Salad (VE GFA)	
Josiah’s Full English Breakfast 17.50				Savoury		Sweet potato, peas, pomegranate, courgette, mint and coriander	
Old English butcher’s sausage, back bacon, hash brown, Portobello mushroom, black pudding, baked beans, fried egg, roasted vine tomatoes and a Staffordshire oatcake with cheddar cheese				Egg & cress brioche		Add halloumi (V / GF) 4.00	
Eggs Benedict 15.50				New York deli open sandwich		Add lemon chicken (GF) 4.00	
Cider-braised ham hock, poached eggs and hollandaise sauce, served on a toasted English muffin				Coronation chicken on malted		Tomato, Red Pepper & Basil Soup (VE GFA) 9.50	
Eggs Royale 15.50				Cucumber, cream cheese & mint on white		Served with rosemary focaccia and courgette & carrot bhaji	
Smoked salmon, poached eggs and hollandaise sauce, served on a toasted English muffin				Smoked salmon, crème fraîche, caper & dill tart		Brace of Savoury Scones (V) 9.50	
Avocado Toast (VE) 13.75				Scones		Homemade cheese scones served with chilli jam and garlic herb goat’s cheese	
Served on sourdough with vine tomatoes, chilli flakes and lime				Lemon & poppy seed		Dessert	
Fresh Fruit Platter (V) 12.50				Classic		Cream Tea (GFA) 10.50	
Seasonal fresh fruit served with granola, honey and Greek yoghurt				With clotted cream, strawberry jam and lemon curd		A selection of classic and lemon & poppy seed scones served warm with clotted cream and your choice of preserve.	
Selection of Mini Pastries (V) 9.50				Sweet		Accompanied by your choice of signature Wedgwood loose-leaf tea or coffee	
Cranberry twist, chocolate twist, cinnamon swirl, pain à la crème, croissant, served with butter rosettes and strawberry preserve				Pistachio macaron		Trio of Cakes (V GFA) 9.50	
				Chai latte millionaire tart		Chai latte millionaire tart, elderflower and St Clement’s gâteau, pistachio macaron	
				Strawberry & coconut choux		Dalton's Ice Cream Sundae (GF) 9.50	
				Elderflower & St Clement’s gâteau		Salted caramel, vanilla and chocolate ice cream served with whipped cream, brownie pieces, meringue and caramel sauce	
				Accompanied by a choice of our signature loose-leaf teas or coffee		Sticky Toffee Sundae (VE GF) 9.00	
				37.50		Vanilla ice cream, salted caramel, coconut cream, sticky toffee pieces and meringue	
				To view our vegetarian, vegan and gluten free alternative Afternoon Tea options, please ask a member of our team			
(V)	Vegetarian	(GF)	Gluten Free				
(VE)	Vegan	(GFA)	Gluten Free Alternative				