

Anning Rooms

Afternoon tea

An afternoon tea offer using British produce to provide a good balance of fresh, seasonal, sweet and savoury items. We aim to incorporate a variety of plant-based products throughout our menus.

Savoury

British egg mayonnaise, chopped shallot, mustard cress, brioche roll (v) 137 kcal

Coronation chicken, baby spinach, mango chutney mayonnaise, wholemeal bread 107 kcal

English cucumber, black pepper Crematta and chives, white bread (vg) 26 kcal

Smoked mackerel and dill pâté sandwich, basil bread 130 kcal

Cherry tomato, red onion, Superstraccia and pesto tart (vg) 73 kcal

Sweet

Plain and Earl Grey-soaked sultana scones, Cornish clotted cream, Tiptree strawberry jam (v) 691 kcal

Dinosaur footprint macaron (v) 74 kcal

Ammonite cookie (vg) 137 kcal

Sweet pea and lemon cake (vg) 122 kcal

Earth Pot, raspberry and chocolate (v) 185 kcal

Tea selection

English breakfast

This much-loved blend combines the golden tips and malty strength of Assam, the spiciness of Ceylon and the bright liquor of Kenyan teas

Earl Grey

A lighter but full-bodied black orthodox leaf tea scented with the oil of the Sicilian bergamot orange, a bright amber cup with the naturally sweet fragrance and enticing citrus flavour or ripe bergamot

Oriental sencha

A very pretty leaf tea, which combines the characteristic “rice” taste and light cup of Japanese style steamed green sencha tea. With petals of rose, cornflower and sunflower for a sweet aroma and delicate floral flavour

Ginger and lemon

Root ginger, lemongrass, lemon peel, liquorice root and peppermint. This warming blend combines the freshness of lemon and the spiciness of ginger in a light, refreshing cup

Elderflower and lemon

Apple, lemons peel, elderberry, blackberry leaves, chicory and lemongrass. A floral and light peachy-coloured cup, the citrus fragrance and smooth liquor lead to a tang of elder and the slight sharpness of lemon

Peppermint

Dried whole peppermint leaf. The spicy scent almost leaps up of the cup, living up to its name of “pepper” mint. Lively mint flavour with a refreshing clean aftertaste

Chamomile

Dried chamomile flowers. The infused flowers give a bright, yellow cup with an aroma reminisce

Mango and strawberry

A bright red cup with the fruity taste of juicy strawberries and delicious mangoes, mixed fruits and hibiscus for a dark rich colour. A perfect blend of sweet and sour notes

Rooibos and orange

Caffeine-free rooibos breakfast blend is noted for its rich, nutty taste and sweet orange and mango aroma

Coffee available to order

Please ask us about the allergens in our food

(vg) vegan | (v) vegetarian

We use a wide range of ingredients in our kitchen, some of which may contain allergens. Please let us know if you have a specific allergy or dietary requirement so we can let you know of the most appropriate food choice.

Calories stated per person | Adults need around 2000 kcal a day

Anning Rooms

Vegan afternoon tea

An afternoon tea offer using British produce to provide a good balance of fresh, seasonal, sweet and savoury items. Our menus have been created using a variety of plant-based products to offer a fully vegan afternoon tea.

Savoury

Marinated carrot, Crematta, dill, brioche roll 101 kcal

Coronation chickpea, baby spinach, mango chutney mayonnaise, wholemeal bread 105 kcal

English cucumber, black pepper Crematta and chives, white bread 26 kcal

Grilled peppers, red onion, hummus, beetroot bread 130 kcal

Cherry tomato, red onion, Superstraccia and pesto tart 73 kcal

Sweet

Plain and Earl Grey-soaked sultana scones, Crematta cream cheese, Tiptree strawberry jam 533 kcal

Earth Pot, raspberry and chocolate 161 kcal

Ammonite cookie 137 kcal

Raspberry and cannellini drizzle cake 150 kcal

Sweet pea and lemon cake 122 kcal

Tea selection

English breakfast

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