

# The Dovecote

## AFTERNOON TEA

### Traditional Afternoon Tea

26.95 per person

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#### Freshly made sandwiches served on granary and white breads

Egg mayonnaise and mustard cress  
Smoked salmon, lemon butter  
Coronation chicken, apricot and watercress  
Roast Derbyshire sirloin of beef, horseradish sauce

#### Fresh warm plain and fruit scones

Raspberry jam and clotted cream

#### A selection of homemade cakes and sweet bites

Chocolate, hazelnut and coffee delice  
Blackcurrant and white chocolate cream cheese tart  
Grand Marnier and clementine panna cotta

#### A selection of loose-leaf teas from around the world or freshly brewed cafetiere of coffee

## UPGRADE

### Savoury Afternoon Tea

32.45 per person

*to include warm sausage roll, Owen Taylor's huntsman pie and piccalilli*

### Champagne Afternoon Tea

39.45 per person

*to include a glass of Gardet Demi-sec Champagne*

### Prosecco Afternoon Tea

34.45 per person

*to include a glass of Bedin Prosecco, DOC, Treviso*

### 'Michelle' Afternoon Tea

32.90 per person

*to include a glass of 'Michelle' South African sparkling rose wine*

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## FIZZ

<b>Nicolas Courtin, NV Brut, Champagne</b>	Glass	Bottle
	11.85	60.50
<b>Movendo, Prosecco, DOC Treviso, Italy</b>	Glass	Bottle
	7.50	33.00

# The Dovecote

*We have Anna, seventh duchess of Bedford (1788-1861) to thank for the ritual of afternoon tea, for it was she who created this delightful break in the day. At the time, she was one of Queen Victoria's ladies-in-waiting, and the royal household would breakfast well, lunch lightly and serve a great dinner late in the evening. The large gap between the midday morsels and the night-time feast meant the duchess often experienced a 'sinking feeling' in the afternoon, so she asked one of her servants to bring her tea and cakes in her boudoir. She enjoyed it so much she called for it again and again. This custom is thought to have spread quickly and given us the tradition we enjoy today, as Anna did more than 200 years ago.*

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## SPECIALITY COFFEE

### 47 Degrees Coffee

47 Degrees is an independent coffee roaster established in 2017, located in Langley Mill, Derbyshire. They specialise in hand-roasting small batches of coffee using beans sourced from the rich volcanic soils of Santa Rosa valleys in Guatemala, ensuring a high-quality product. Their offerings include various artisan coffee blends, meticulously crafted to provide a great-tasting experience.

**Cafetiere** 3.30

**Americano** 3.85

**Floater coffee** 3.90

**Cappuccino** 3.85

**Café latte** 3.85

**Hot chocolate** 4.10

**Espresso** 3.40

**Double espresso** 3.95

## COCKTAILS

### Espresso Martini

*Smirnoff vodka, Kahlua, 47 degrees coffee.*

9.75

### Aperol Spritz

*Aperol, soda, Prosecco.*

8.50

### French Martini

*Chambord, Pineapple, Grey Goose Vodka*

9.75

### Shirley Ginger (alcohol free)

*Fever-tree ginger beer, soda, lime, grenadine.*

5.00

### Cranberry and Ginger fizz (alcohol free)

*Cranberry, Fever-tree Ginger Beer, Appletiser*

5.50

## GINS

### Shining Cliff gin 45% 25ml

*Served with orange zest and tonic.*

7.70

### Warner Edwards Rhubarb 40% 25ml

*Served with Fever-tree ginger ale.*

8.90

### Manchester Raspberry 40% 25ml

*Served with Fever-tree low tonic, raspberries and mint.*

8.90

### Hendricks small batch Scottish gin 41.4% 25ml

*Served with Fever-tree Mediterranean tonic and fresh cucumber.*

8.40