



FESTIVE AFTERNOON TEA

Traditional Afternoon Tea £30*

Sparkling Afternoon Tea £35*

served with a glass of Prosecco

Champagne Afternoon Tea £40*

served with a glass of Perrier Jouet Champagne

SELECTION OF SANDWICHES

Roast Turkey & Celeriac Remoulade on Brown Bread

Hot Smoked Roast Salmon, Dill Crème Fraîche, Brioche Bun

Coastal Cheddar, Spiced Fruit Chutney on Brown Bread

Egg Mayonnaise, Roasted Plum Tomato, Cress on White Bread

Roast Beef, Smoked Applewood Cheese, Red Onion Marmalade on White Bread

FRESHLY BAKED SCONES

Classic Apple and Cinnamon

Apricot & Raisin Scones

Served with Plum Preserve & Cornish Clotted Cream

PÂTISSERIE SELECTION

Bitter Chocolate and Clementine Mousse

Carrot and Cranberry Cake

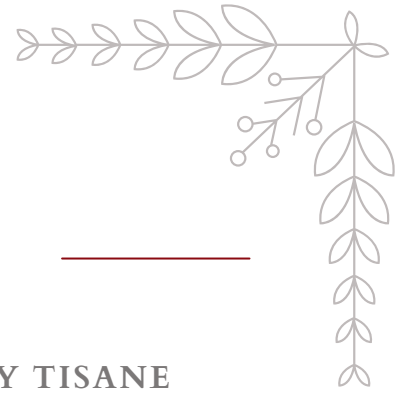
Choux Parcel with Cherry Mascarpone

Pear and Toffee Cheesecake

*An additional £10 is charged when dining on a Saturday

Please note a 12.5% discretionary service charge will be added to your bill. Menu is subject to change.

Allergens: If you have a food or drink allergy or intolerance please advise our staff at time of booking. We take as much care as possible to avoid contamination. However, all food is prepared in our kitchen where nuts, gluten and other allergens are present. All prices include VAT at the present rate.



LOOSE LEAF TEA

AROMATIC BLACK

LAPSANG SOUCHONG

The colour of dark chocolate with a sweetly strong aroma. A full, rounded taste and a long, smoky finish.

BLACK TROPICAL

A mahogany cup with a spicy taste and an exotic aroma of papaya and coconut.

STRAWBERRY & MANGO

A bright red cup capturing the sweet and sour notes of mango & strawberry, with a lingering finish of sweet honey.

WILD CHERRY

Deep mahogany colour, a fruity aroma, and a slightly tart finish. A full-bodied tea with an intense cherry taste.

ROOIBOS

ROOIBOS TIRAMISU

A bright copper cup with a sugary cocoa aroma, tastes of nuts, chocolate, and coffee with a sweet and lasting finish.

FRUITY TISANE

HIBISCUS RED BERRIES

Deep red in colour with a floral, fruity aroma. A balance of sweet and sour notes with a tangy finish.

AROMATIC GREEN

JASMINE BLOSSOM

A light honey-yellow cup with the aroma of fragrant jasmine. Sweet with a lasting floral finish.

ELDERFLOWER & LEMON

A green-yellow cup with a citrus aroma. Lemony finish and the sweet taste of elderberry.

OOLONG

MILK OOLONG

A golden-brown cup with a floral, orchid-like aroma and sweet, lingering finish.



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