AFTERNOON TEA

AUTUMN - VEGETARIAN

Cucumber & Mint 45kcal
Cucumber, lightly salted, cream cheese with milk bread

Classic Hummus & Roasted Vegetable 90kcal
Roasted mediterranean vegetables, feta cheese, granary bread

St. Ewe Egg 90kcal
Classic egg, fresh chives & watercress, spinach bread

Pumpkin & Sage Tart 65kcal
Roasted pumpkin, sage, toasted pumpkin seeds, a touch of nutmeg

Mature Cheddar 85kcal
Slice cheese with light onion marmalade, beetroot bread

Selection of Plain & Fruit Scones 290kcal
Clotted cream, strawberry jam & lemon curd

Spiced Pear & Lemon Posset 495kcal
Lemon posset, spiced poached pear, Damson plum gel

Royal Gala Apple Mousse 425kcal
Cinnamon mousse, caramelized apple, toffee sauce

Winter Berries Gateaux 444kcal
Vanilla mousse, mixed berry compote, red berry sponge

Dark Chocolate Charlotte 535kcal
Dark chocolate mousse, Chocolate cake, Coffee glaze

Afternoon Tea, 65 per person
With a glass of Rathfinny Brut English Sparkling Wine, 80 per person
With a glass of Rathfinny Rose English Sparkling Wine, 83 per person
With a glass of Laurent-Perrier Brut, Champagne, 85 per person

We feature locally sourced ingredients, including sustainably certified seafood, tea and coffee. Our dishes and drinks may contain allergens. Please inform your server of any allergies or dietary requirements. All prices include VAT. A discretionary 12.5% service charge applies.

AFTERNOON TEA

AUTUMN - VEGAN

Cucumber & Mint 45kcal
Cucumber, lightly salted, vegan cream cheese with white bread

Classic Hummus & Roasted Vegetable 90kcal
Roasted mediterranean vegetables, feta cheese, granary bread

Avocado & Sundried Tomato 95kcal
Guacamole, cherry tomato, dairy free pesto, spinach bread

Pumpkin & Sage Tart 65kcal
Roasted pumpkin, sage, toasted pumpkin seeds, a touch of nutmeg

Mature Vegan Cheddar 95kcal
Vegan slice cheese with light onion marmalade, beetroot bread

Selection of Plain & Fruit Scones 290kcal
vegan cream, strawberry jam, coconut yoghurt

Spiced Pear & Lemon Posset 495kcal
Lemon posset, spiced poached pear, Damson plum gel

Royal Gala Apple Mousse 425kcal
Cinnamon mousse, caramelized apple, toffee sauce

Winter Berries Gateaux 444kcal
Vanilla mousse, mixed berry compote, red berry sponge

Dark Chocolate Charlotte 535kcal
Dark chocolate mousse, chocolate cake, coffee glaze

Afternoon Tea, 65 per person
With a glass of Rathfinny Brut English Sparkling Wine, 80 per person
With a glass of Rathfinny Rose English Sparkling Wine, 83 per person
With a glass of Laurent-Perrier Brut, Champagne, 85 per person

We feature locally sourced ingredients, including sustainably certified seafood, tea and coffee. Our dishes and drinks may contain allergens. Please inform your server of any allergies or dietary requirements. All prices include VAT. A discretionary 12.5% service charge applies.