



afternoon tea

38.00 per person

freshly baked plain and fruit scones,
cornish clotted cream, raspberry & strawberry preserves

cakes & puddings

blood orange posset, carrot cake with cream frosting, victoria sponge,
chocolate tart, vanilla cheesecake with raspberries

finger sandwiches

chicken & tarragon mayonnaise
smoked salmon & lemon butter
honey roast ham & mustard
cream cheese with cucumber & mint
roasted courgettes, wild rocket & red pepper pesto

your choice of tea or coffee

champagne & sparkling

125ml glass

pierre vaudon, premier cru nv 16.95
crémant de bourgogne, france 11.50
sea change 0% sparkling wine 7.95

Additional tiers of scones, sandwiches and cakes will be charged. An optional 12.5% service charge will be added to your bill.

We cannot guarantee total absence of allergens, please inform us if you have a food allergy or intolerance.

tea

PARSONAGE TEA

smooth & full bodied assam, notes of fruit & cocoa

CLASSIC EARL GREY

with cold pressed bergamot oil

CLASSIC ENGLISH

full bodied & delightfully traditional

LAPSANG SOUCHONG

rare, smoky, dark & opulent

ORGANIC WILD ROOIBOS

rich, smooth & fruity, naturally caffeine free

SILVER NEEDLE

delicate silvery buds, creamy notes of melon & cucumber

FINEST DARJEELING 2ND FLUSH

refreshing, fruity & floral, deep smooth undertones

JADE TIPS

high grown, hand-picked, young green tea tips

JASMINE PEARLS

hand rolled pearls of green tea, naturally infused with jasmine blossom

JADE OOLONG

lightly oxidised, taiwanese, rolled oolong, fresh & floral

INFUSIONS

berry & hibiscus fresh mint lemon & ginger
camomile triple mint

coffee

filter cappuccino americano
espresso flat white latte macchiato
hot chocolate

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