



AFTERNOON TEA

SANDWICHES & SAVOURIES

TOASTED ASPARAGUS & CHERRY TOMATO TART (V)

A delicate all-butter pastry tart filled with seasonal English asparagus and roasted heritage cherry tomatoes, celebrating the finest flavours of the British summer.

TOASTED GOAT'S CHEESE, TOMATO & BASIL PESTO FOCACCIA (V)

Toasted Golden Cross goat's cheese layered on house made focaccia, vine-ripened tomatoes and vibrant basil pesto, balancing rich, fresh and aromatic flavours.

SMOKED SALMON & AVOCADO ON BROWN BREAD

Scottish smoked salmon and crushed avocado served on artisan brown bread, finished with a hint of citrus for a refined and elegant classic.

CHICKEN & TARRAGON MAYONNAISE BOUCHÉE

Tender chicken breast bound in a velvety tarragon mayonnaise and presented in a crisp puff pastry bouchée, offering a timeless afternoon tea favourite.

PÂTISSERIE

SEASONAL FRUIT TART

A buttery sweet pastry shell filled with vanilla crème pâtissière and adorned with carefully selected seasonal fruits.

SEASONAL VANILLA MILLEFOGLIE

Delicate layers of caramelised puff pastry and Madagascan vanilla cream, crafted in the traditional Italian style.

CHOCOLATE MOUSSE

A rich chocolate mousse with silky texture and intense cocoa flavour, finished with elegant simplicity.

FRESHLY BAKED PLAIN & FRUIT SCONES

Warm plain and fruit scones baked throughout the day and served with Cornish clotted cream and strawberry preserve.

TEAS

English Breakfast	Earl Grey
Fresh Mint	Ginger
Green Tea	Peppermint
Rooibos	Chamomile
Assam	Lapsang

£39.00 per person

Please note there is a discretionary 12.5% service charge added to your bill

Allergen information is available upon request

Please advise us of any allergies or dietary requirements

v = vegetarian, vg = vegan, gf = gluten free, df = dairy free