

Drinks

Grand Cru Coffee

We use Grand Cru Espresso beans for our coffee. This is 100% Arabica espresso coffee beans blend. It has the best Kenyan AA Grade beans for acidity, citrus notes and a chocolate after taste, Brazilian Fine Cup beans from the Minas Gerais Plateau to give a full bodied nutty base, and high grade arabicas from Honduras to add fruitiness and a subtle sweetness.

Newby Teas

Newby teas are renowned for uncompromising flavour that mirrors the character of their source. No other tea brand, locally or internationally, has the same rigorous standards, placing Newby at the forefront of the luxury tea industry.

ENGLISH BREAKFAST
DE-CAFFEINATED ENGLISH
BREAKFAST
DARJEELING
EARL GREY
STRAWBERRY & MANGO
GREEN LEMON

LAPSANG SOUCHONG
GREEN SENCHA
CHAMOMILE
JASMINE BLOSSOM
ROOIBOS BREAKFAST

If you have any dietary requirements or require any information from any of the 14 declarable food allergens, then please speak to a member of our team before ordering. Please note we store, handle and prepare a range of ingredients that contain food allergens and cannot guarantee that our dishes are allergen-free due to the potential for cross-contamination.

All prices are inclusive of VAT. All items are subject to availability

We make sure all produce and suppliers are sourced as local as possible



SAMPHIRE

Restaurant

AFTERNOON TEA

MENU

Savoury Afternoon Tea

£28 PER PERSON

SELECTION OF SANDWICHES

Roasted Chicken Breast, Lemon Thyme Mayonnaise

(e,so,lu,g)

Beef Pastrami, Tarragon & Horseradish Cream

(g,so,lu,m)

Mini Croque Monsieur

(m,g,so,lu)

SELECTION OF SAVOURIES

Mini Fish & Chips

(f,g,m,su)

Chunky Sausage Rolls

(g,e,m,mu)

Pork & Chorizo Scotch Egg

(e,g,m)

Mini Quiche

(m,e,g)

Chefs Own Baked Fruit & Plain Scones

(g,e,m)

Local Essex Tiptree Jam, Clotted Cream

SELECTION OF SWEET TREATS

Salted Caramel Macaron

(e,m,tn)

Triple Chocolate Brownie

(m,e,g)

Pistachio & Coffee Choux Bun

(tn,su,e,g)

SELECTION OF NEWBY TEA OR COFFEE

For your information and reassurance, all dishes show which potential allergens they may contain:

e=Egg; mo=Molluscs; cr=Crustacean; c=Celery; m=Milk; f=Fish; tn=Tree Nuts; so=Soya; se=Sesame; su=Sulphites pe=Peanuts; mu=Mustard; g=Gluten; v=Dishes suitable for vegetarians; lu=Lupin ve= dishes suitable for vegan

Traditional Afternoon Tea

£26 PER PERSON

SELECTION OF SANDWICHES & SAVOURY

Roasted Chicken Breast, Lemon Thyme Mayonnaise

(so,lu,e,g,m)

Beef Pastrami, Tarragon & Horseradish Cream

((m,g,so,lu)

Cheddar Cheese, Tomato & Salad

(m,so,lu,g)

Scottish Smoked Salmon, Dill Cream Cheese & Cucumber

(f,m,so,g,lu)

Mini Quiche

(e,m,g)

Chefs Own Baked Fruit & Plain Scones

(g,e,m)

Local Essex Tiptree Jam, Clotted Cream

SELECTION OF SWEET TREATS

Raspberry & Yogurt Mousse

(m,e)

Salted Caramel Macaron

(tn,e,m)

Triple Chocolate Brownie

(e,m,g)

Pistachio & Coffee Choux Bun

(tn,su,e,g)

Orange Drizzle Loaf Cake

(e,g,m)

SELECTION OF NEWBY TEA OR COFFEE

Why not add

Prosecco 20cl bottle **£8.50**

Please inform the team of any food allergies or dietary restrictions