



SAVOURIES

Spring vegetable and
wild gremolata tartlet

Whipped ricotta,
lemon and tarragon crostini



Bitter Jaffa chiffon
Pine and rose choux bun

And to finish

Cherry and almond
shortbread sandwich



SANDWICHES

Cucumber and wild leek

Grilled hispi, Cornish honey and mustard

Davidstow cheddar and nettle

Cornish asparagus and fennel pollen



Please inform your server if you have a food allergy or intolerance.
Guests with severe allergies should be aware that although due care is taken,
there is a risk of cross contamination as we do not operate an allergen
free kitchen. Non-gluten containing options available on request.

VEGETARIAN AFTERNOON TEA

SWEETS

Bitter Jaffa chiffon

Pine and rose choux bun

And to finish

Cherry and almond
shortbread sandwich

SCONES

House made scones

Cornish strawberry jam

Cornish clotted cream

TREGOTHNAN TEA

The first tea gardens in the UK, located at the
tidal head of the Tresillian River, yielded the first
major crop for Britain's first home-grown tea

Afternoon Tea
Delicate, light, aromatic

Oak Smoked
Robust, smoky, rich

Classic English Breakfast
Rich, malty, smooth

Red Berry Infusion
Vibrant, fruity, floral

Earl Grey Blue Cornflower
Floral, subtle, citrus

Lemon Verbena
Refreshing, fragrant, citrus

Green Tea
Earthy, smooth, refreshing



BEVERAGES

WINES

W H I T E

Zagare Vermentino, Italy 12.5%
175ml £7.20 / Bottle £31

Sileni Estates Sauvignon Blanc, New Zealand 12.5%
175ml £10 / Bottle £43

Famille Fabre Grand Courtade Chardonnay, France 13.5%
175ml £11.20 / Bottle £48

R E D

Da Vero Organic Nero d'Avola, Italy 13.5%
175ml £7 / Bottle £30

Tierra Alta Pinot Noir, Chile 12.5%
175ml £7.50 / Bottle £32

Fleurie La Madonne, France 13%
175ml £11 / Bottle £47

R O S É

Lieux Perdus Pinot Noir Rosé, France 12%
175ml £7.70 / Bottle £33

S P A R K L I N G

Polgoon 2020 Seyval
175ml £12 / Bottle £69

BEERS & CIDERS

Verdant Lightbulb 4.5% 440ml £6.95

Verdant Helles 4.8% 440ml £6.95

Trevibban Mill Sparkling Cider 5.5% 330ml £6.95

Lucky Saint 0.5% 330ml £5.95



SOFT DRINKS

Karma drinks £4.95
Kola, Lemon, Ginger

Momo's Kombucha £6.50
Ginger-Lemon or Green Mandarin

Polgoon Elderflower Presse £4.95

Children's Polgoon Apple Juice £3.95

COFFEES & HOT CHOCOLATE

Made with Origin Coffee, Porthleven

Americano £4.25

Cappuccino £4.75

Latte £4.75

Flat White £4.50

Mocha £4.95

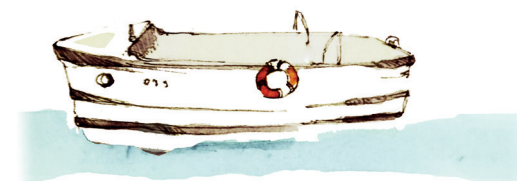
Iced Latte £4.75

Espresso/Double Espresso £3.50 / £3.80

Hot Chocolate £4.75

Top with fresh whipped cream,
marshmallows and chocolate flakes £1

Babyccino £2.50



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THE
HARBOUR LOFT



SAVOURIES

Spring vegetable and
wild gremolata tartlet

Cherry Belle radish,
lemon and tarragon crostini



SWEETS

Bitter Jaffa chiffon

Sea buckthorn pâte de fruit

And to finish

Cherry and almond
shortbread sandwich (GF)

SCONES

House made scones

Cornish strawberry jam

Vegan cream



SANDWICHES

Cucumber and wild leek

Grilled hispi and mustard mayonnaise

Confit celeriac and nettle

Cornish asparagus and fennel pollen



VEGAN AFTERNOON TEA



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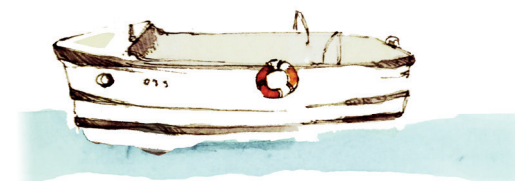
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