

NUMBER SIXTEEN

AFTERNOON TEA

£50 per person

£65 per person with an Out of This World cocktail
Italicus bergamot liqueur, berry compote,
sparkling wine

£60 per person with a glass of
0.5% ABV Oddbird Sparkling Rosé, NV,
Languedoc, France

Nasturtium and chicken mayonnaise on granary

Egg mayonnaise, wild garlic and watercress
on white (V)

Smoked salmon, cream cheese and dill on granary

Roast beef, horseradish and mustard cress on white

Lemon verbena macaron (V GF)

Rhubarb and rose fondant fancy (V)

Baked ricotta, pickled strawberry and basil tartlet (V)

Chocolate, cherry and thyme choux bun (V)

Homemade nettle and coastal cheddar scones
and plain scones served with goat's curd, chive oil,
clotted cream and strawberry jam

Your choice of tea, coffee or hot chocolate

CHAMPAGNE & SPARKLING WINE

By the glass

Bollinger Special Cuvée £22

Rathfinny Classic Cuvée, 2019, Sussex £14.50

Déhu Rosé Prestige, Brut, NV £18

AFTERNOON TEA EXTRAS

As a supplement with afternoon tea

Finger sandwiches £7

Scones £10 (V)

SPECIALITY TEAS & INFUSIONS

BREAKFAST TEA

A robust and malty black tea. Assam and Ceylon,
have been blended to create a full bodied, strong
cup of breakfast tea. A dark copper cup, with a
hearty flavour

EARL GREY

One of the most widely drunk teas in the world and
its distinct flavour is a result of combining high
quality Chinese black tea and oil of bergamot. A
beautifully scented tea with bold citrus flavours



TALL TREES

An exceptional and complex fusion tea blend that
carefully balances bold notes of oranges and
bergamot with mellow and warming flavours of
coriander, rooibos and cloves

LAPSANG SOUCHONG

A smoked tea that is a specialty of the Fujian
Province in China. An intensely rich and smooth
flavour that lingers with distinctive smoky notes

MILKY OOLONG

This tea has a delicious and distinctive buttery
flavour with vanilla undertones. Characterised by a
milky and creamy infusion, a delight to the senses

ROOIBOS, ORANGE & CACTUS FIG

A unique rooibos blend, packed with the flavours of
papaya, liquorice, and orange. A distinct creamy
sweetness complemented by fragrant citrus tones
and a fruity finish. A great caffeine free alternative

WHITE ROSE & RASPBERRY

A delightful fusion tea where the subtle beauty of
white tea leaves is balanced by a bold blend of
apples, raspberries, roses, and pink peppercorns,
creating a delicate taste and aroma

WHITE JASMINE & APRICOT

A fusion tea that combines the refined character of
white tea with the honey like sweetness of apricot
pieces, carefully balanced with the flowery
undertones of jasmine, marigold and rose

We hope you enjoy your meal, Tim & Kit Kemp

A discretionary 13.5% service charge will be added to your bill
Please speak to the team for information on allergens, traces of allergens or dietary requirements or calories.
Approximate calories for full afternoon tea 3100kcal V - vegetarian VG - vegan GF - gluten free