



MUCH ADO ABOUT TEA

served from 2nd May 2024



A GLASS OF BUBBLES

Chapel Down, A Touch of Sparkle, Kent 9

Rathfinny Brut NV, Sussex 12

Deutz Brut Classic NV, Champagne 13.5

Please advise of any dietary requirements or allergies.
A discretionary 12.5% service charge will be added to your bill. Image by Rich Lakos.

GENTLEMAN'S TEA

CAESAR SALAD

TOMATO, MOZZARELLA AND BASIL TARTLET

SCOTTISH SMOKED SALMON, LEMON RICOTTA
AND FRESH ROCKET TOAST

BEER BATTERED SCOTTISH HADDOCK AND CHIPS

PULLED BEEF AND PICKLE NAVETTE

MOZZARELLA AND GREEN OLIVE SCONES,
BLUE CHEESE BUTTER

SICILLIAN LEMON MACARON,
LEMON BUTTER CREAM

39.5

CLASSIC

TOMATO, MOZZARELLA AND BASIL TARTLET

EGG BENEDICT MAYONNAISE SANDWICH

SCOTTISH SMOKED SALMON AND CREAM CHEESE BUN

CUCUMBER AND CHIVE SANDWICH

BEATRICE'S SEVILLE ORANGE CAKE
orange marmalade financier

DON PEDRO
vanilla panna cotta, whisky jelly, chocolate soil

MILKSOP
caramelised bread and butter pudding, blueberry cream

SICILLIAN LEMON MACARON
lemon butter cream

RASPBERRY AND ROSE CHOUX
choux pastry filled with raspberry and rose custard

RAISIN AND PLAIN SCONES, STRAWBERRY JAM,
CLOTTED CREAM

39.5

VEGETARIAN

TOMATO, MOZZARELLA AND BASIL TARTLET

EGG MAYONNAISE SANDWICH

CARROT AND CREAM CHEESE SANDWICH

CUCUMBER AND CHIVE SANDWICH

BEATRICE'S SEVILLE ORANGE CAKE
orange marmalade financier

DON PEDRO
vanilla panna cotta, whisky jelly, chocolate soil

MILKSOP
caramelised bread and butter pudding, blueberry cream

SICILLIAN LEMON MACARON
lemon butter cream

RASPBERRY AND ROSE CHOUX
choux pastry filled with raspberry and rose custard

RAISIN AND PLAIN SCONES, STRAWBERRY JAM,
CLOTTED CREAM

39.5

VEGAN

TOMATO, VEGAN MOZZARELLA AND BASIL TARTLET

VEGAN EGG MAYONNAISE SANDWICH

CARROT AND VEGAN CREAM CHEESE SANDWICH

CUCUMBER AND CHIVE SANDWICH

BEATRICE'S SEVILLE ORANGE CAKE
orange marmalade financier

DON PEDRO
vanilla panna cotta, whisky jelly, chocolate soil

ESPRESSO CUPCAKE

SICILIAN LEMON MACARON
lemon vegan butter cream

BERRY PIE
mixed berry compote in a crispy shell

RAISIN AND PLAIN SCONES, STRAWBERRY JAM

39.5

GLUTEN FREE

TOMATO, MOZZARELLA AND BASIL TARTLET

EGG BENEDICT MAYONNAISE SANDWICH

SCOTTISH SMOKED SALMON AND CREAM CHEESE BUN

CUCUMBER AND CHIVE SANDWICH

BEATRICE'S SEVILLE ORANGE CAKE
orange marmalade financier

SICILLIAN LEMON MACARON
lemon butter cream

DON PEDRO
vanilla panna cotta, whisky jelly, chocolate soil

ESPRESSO CUPCAKE

BERRY PIE
mixed berry compote in a crispy shell

RAISIN AND PLAIN SCONES, STRAWBERRY JAM,
CLOTTED CREAM

39.5

NUT FREE

TOMATO, MOZZARELLA AND BASIL TARTLET

EGG BENEDICT MAYONNAISE SANDWICH

SCOTTISH SMOKED SALMON AND CREAM CHEESE BUN

CUCUMBER AND CHIVE SANDWICH

RASPBERRY AND ROSE CHOUX

choux pastry filled with raspberry and rose custard

DON PEDRO

vanilla panna cotta, whisky jelly, chocolate soil

MILKSOP

caramelised bread and butter pudding, blueberry cream

ESPRESSO CUPCAKE

BERRY PIE

mixed berry compote in a crispy shell

RAISIN AND PLAIN SCONES, STRAWBERRY JAM,
CLOTTED CREAM

39.5

TEA

BLACK

ENGLISH BREAKFAST

A blend of three whole leaf garden Assam teas. This satisfying blend is full bodied, robust and rich in flavour. Infuse for 3-5 minutes

SAPPHIRE EARL GREY

Pure Ceylon tea, oil of Italian bergamot and malva flowers. A bright, refreshing blend with notes of lemon. Infuse for 4 minutes

ORGANIC DARJEELING

The finest of India's unblended teas, with floral and muscatel notes and a fresh citrus taste. Infuse for 3-4 minutes

SPICED CHAI

A blend of robust black Indian teas with warming nuances of cinnamon, cloves and green cardamom. Infuse for 4 minutes

GREEN

DRAGONWELL GREEN

A hand fired artisan tea with subtle apricot and nut flavours and a smooth, sweet finish. Infuse for 4 minutes

FLEUR D'ORIENT OOLONG

Wuyi and Fujian semi-fermented green tea with floral and fruity flavours, honey aromas and a buttery finish. Infuse for 4 minutes

TEA

WHITE

WHITE PEAR AND GINGER

A Fujian Orthodox white tea combined with dried pear and ginger. A light and delicate infusion.

Infuse for 4 minutes

HERBAL

EGYPTIAN MINT

This caffeine free peppermint infusion bursts onto the palate. Well rounded, with no bitter aftertaste. Infuse for 3-4 minutes

CITRUS CHAMOMILE

A blend of chamomile enhanced by a lovely hint of lemongrass, lemon verbena, malva and calendula flowers.

Infuse for 5 minutes

WHITE MULLED WINE

Subtle spices are all around this beautifully rounded tea. A vibrant taste of white wine with hints of cinnamon, cardamom and cloves, and a lemon zest finish - contains almonds.

Infuse for 5 minutes

WILD ENCOUNTER

A unique blend of hibiscus flowers, red berries and dried fruits. Full bodied, with a sweet, tart flavour.

Infuse for 5 minutes