



by Adam Handling

AFTERNOON TEA MENU

"One cannot think well, love
well, sleep well, if one has not
dined well."

Virginia Woolf

History of Afternoon Tea

The tea experience at Ugly Butterfly combines the history and importance of High Tea with the luxury of Afternoon Tea.

During the Industrial Revolution, High Tea was the main meal for the working classes – a filling meal after a hard day's labour.

Anna, the Duchess of Bedford, was the trailblazer for the luxury custom of Afternoon Tea. She believed there was simply too much time between lunch and dinner and desired something to satisfy her appetite, during the afternoon. The natural course of action was a tray brimming with tea, bread and butter, and cake.

AFTERNOON TEA MENU

Snacks

Hot-smoked fish tart
Lamb tartare, wild garlic capers
Cheese doughnut



Savoury

York ham, piccallili
St. Ives smokehouse salmon, cream cheese
Cornhill egg mayonnaise
Cucumber sandwich
Hog's pudding sausage roll

Sweet

Hazelnut, salted caramel bun
Lemon cheesecake
Strawberries & cream tart
Origin coffee cake



Scones

Freshly-baked scones
Rodda's clotted cream
Kea plum jam



Afternoon Tea £50pp
Sparkling Afternoon Tea £60pp

Opt for free-flowing bubbles,
£55pp supplement, 90 minutes

OUR SPARKLING

by the glass

Adam Handling Own Label, English Sparkling Brut £18.5

Adam Handling Own Label, English Sparkling Blanc de Blancs £20

Taittinger Prélude Grand Cru, Champagne £28

Krug Grande Cuvée Brut, Champagne £38

Frerejean Frères Cuvee Rosé, Champagne £40

Taittinger Comtes de Champagne, 2012 £65

French Bloom, Le Blanc, Non-Alcoholic, Champagne £14



OUR PRODUCE

Showcasing the very best of ingredients from the South West larder, the Afternoon Tea offering at Ugly Butterfly by Adam Handling is full of family favourites that evoke a sense of nostalgia and warmth. You can expect to experience familiarity, luxury, and an abundance of flavour.



OUR PRODUCE

Cornhill eggs

The Olds family have been farming at Cornhill since 1912, when Harry Olds moved from Lelant.

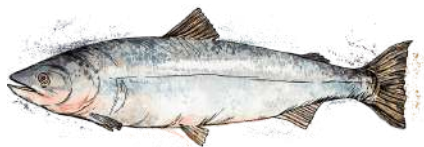
They have 17,000 hens in their free range enterprise. Their chickens are Bovan Brown or Shaver hens, a hardy breed that is well-suited to the exposed farm that overs Godrevy Bay and the moors towards Zennor and St Ives, with a few Dekalb (white) hens, which are a very efficient and high-yielding hen.



St Ives smoked salmon

Established in 1987, St.Ives Smokehouse is a family-run business. They use premium quality ingredients to produce cured, hot & cold smoked fish.

They work with natural oak wood chips and purpose-built smokers to produce subtle, natural smoked flavours.



Kea plums

These rare plums thrive on the shores of the river Fal. Thought to be extinct, the historic fruit may be related to a plum traded from Portugal, during the 17th Century, and flourished at Coombe in the Tregothnan Estate's subtropical microclimate.



OUR SCONES

An iconic British staple of any afternoon tea, our scones are baked fresh every day.

Light, airy, with a fine crumbly texture and crisp crust, we make scones to serve as the ideal accompaniment to the classic combination of fresh jam and clotted cream.

But what comes first?



OUR TEAS



WHITE TEA

White silver tip

Crafted entirely from tender Spring buds, high in the remote mountains of Fujian. The finest silver tips can only be plucked for around 5 days in late March/early April (just before the buds unfurl to the first new leaves) and only on days when there is no rain or cloud, so that they can be carefully dried in the high mountain sunshine. Hand processing allows the tips to retain their exquisitely delicate flavour. Remarkably delicate, with a silky mouthfeel, and the sweetness of Spring long stored over Winter.

First flush Himalayan white

An exquisitely fruity and floral white tea with notes of mango, vanilla, and elderflower. Picked just after the snow melts in the high Himalayas of Nepal. A beautifully light tea with almost no astringency but rich in flavour.

Almost like a very elegant “solero” ice lolly. Delicately plucked at the very start of the spring first flush, just as the bushes come out of their quiet winter period when they stop growing and bide their time until the warmth returns to the mountains.

GREEN TEA

Emerald green

The leaves are painstakingly pan-fired into their distinctive rolled shape in small batches, a process that takes over seventeen hours, resulting in an extraordinarily fine green tea.

Soft hay with notes of apricots and an elegant and lingering buttery finish. It's pan-fired in tiny batches, to shape the gentle leaf rolls, which takes over seventeen hours of very gentle pressure at a relatively low heat of about 70°C.

Sencha

Crafted by Moriuchi-san - one of the most revered tea masters in Japan on his 200-year-old tea garden.

This Sencha is remarkably complex and deep.

It has a rich mouthfeel with bright buttery notes of asparagus. Located between Uchimaki and Miwa Village in Shizuoka, the

Moriuchi Tea Garden has been around since the Edo period. The tea is grown and harvested by husband and wife Yoshio and Masumi Moriuchi. The gardens are steep and rich, surrounded by forests. Indeed so precipitous is the incline Mr Moriuchi has built a small monorail to lift them up, and the tea down, from the steepest slopes. They have converted the land to organic farming.

OO LONG TEA

Tie Guan Yin Oolong

This Chinese oolong is known as the Iron Goddess of Mercy. Crafted to an exact point at which the leaves reveal their hidden subtleties. It has rich floral aromas, leading to a perfectly balanced mineral finish. The first infusion has a succulent sweetness with later infusions leading to green floral notes. Each time you infuse the leaves different subtleties are revealed.

Oolong tea is the favourite tea of China. It originated in the Fujian Province, where it is thought that it was first produced at Mt Wu Yi Shan at the end of the Ming dynasty.

It lies artfully between the categories of green and black teas - sometimes called a blue tea.

There are as many grades of oolong as there are fine wines.



BLACK TEA

Rare breakfast blend

Blended in the style of the original C19th English Breakfast teas, from only the finest leaf, this tea has a unique depth of flavour that combines the power of a Breakfast tea with an elegant complexity.

It is made from hand-crafted, single estate, black teas from India, Africa, and China. It has a rich and aromatic honey nose with a deep malty finish. The term English Breakfast was invented in New York City in around 1901, to describe what English people drank for breakfast; a blend of black teas.

Never before had tea been blended - this is what the British brought to tea. Up until this point, teas had been sold and drunk, much like single malt Whisky.

Keemun came from Qimen, Anhui, China.
Darjeeling from the slopes of the Indian Himalayas. It was a profound breakthrough in the evolution of teas, to begin to blend teas from such diverse terroirs.

Earl Grey

A traditional Earl Grey, blended with pure organic bergamot oil from the ancient orchards of Calabria. This is a classic British tea made to exacting standards. A clean and exceptionally bright infusion with exhilarating citrus notes. It can be enjoyed with or without milk, or a twist of lemon zest. Blended from teas lovingly grown and made on a farm called Satemwa on Thyolo Mountain in the Shire Highlands of Malawi. Satemwa is the oldest tea estate in Malawi, still run by the same family.

Whole chamomile flowers

These delicate flowers are carefully dried and kept intact. Combining the petals, stems, and stamen creates a beautiful sweet and soft flavour of summer meadows. Clean and subtle, these flowers are also wonderfully calming and, of course, caffeine free.

Matricaria recutita or German chamomile is a beautiful flower and makes a delicious herbal infusion. Without the hurly-burly of industrial machines, the delicate flowers are kept whole.

Rose petals

These beautifully fragrant petals produce a delicious cup with a charming soft pink colour. A heady scent gives way to a light rose flavour. It is reminiscent of warm summer evenings, making for a calming, joyous experience. These petals make a fragrant, naturally caffeine free infusion.

HERBAL INFUSIONS

Wild Rooibos

The real South African Red Bush.

Beyond organic, this Rooibos is harvested completely wild in its indigenous habitat in the Cederberg Mountains.

A richly delicious infusion with deep earthy notes, bright red berries, and cedar. Can be beautifully enhanced by the addition of a twist of lemon zest.

This is real bush-tea - it's beyond organic and indigenous.

To protect the delicate ecosystem of the Cederberg Mountains, it's harvested on horseback with machetes, ensuring no damage is done to the fragile local environment.

This is sustainable farming at its best.

The Tartan Fox Herb Selection

We plant a variety of herbs, for infusions, in our gardens at our sister pub and restaurant, The Tartan Fox, in Summercourt. These will be regularly-changing, based on seasonality.



OUR COFFEE



Peru Organic

fruity, green vegetable, toasted sweet cereals

Made with organic processes,
passed down from generation to generation,
this coffee is made with the meticulous care
of smallholder farmers.

Split-roast to reveal both the
bright, juicy acidity and the elegant
fruity notes accented by a smooth, toasted cereal note.
In Peru, the Andes extend from north to south,
separating the coastal desert from the tropical
rainforest.

Coffee grows high up in the Andes,
between 1000 and 2100 meters. It's a subtropical
highland climate where the high humidity levels and altitude
improve the quality potential of the coffee beans.

A single-origin coffee, roasted in two parts,
to bring a nuanced complexity to the final
cup. The two splits are lightly roasted and
highlight the bright and smooth character of the blend,
while revealing the exotic fruity notes.

Origin filter coffee

Specialty coffee roasted here in Cornwall. Origin champions ethical sourcing through direct trade, working closely with farmers to secure coffee of exceptional quality and full traceability.

Sourced from one farm, cooperative, or community — allowing the unique character of each region, climate, and grower's craft to shine through.

Roasted in small batches at their Cornish roastery, Origin Coffee represents a shared passion for sustainability, fairness, and flavour. A true taste of craftsmanship — from farm to cup.



OUR HOT CHOCOLATE

We make hot chocolate the way it should be made - showcasing that single ingredient and celebrating the farmers that produced such quality cacao.

Grafting is an ancient Roman horticultural technique that enables replication of a variety. You take part of a plant and graft it to the base of another tree.

The method of grafting creates a new tree that produces fruit, preserving the natural flavour of the fruit of its mother tree, creating single variety chocolate.



OUR HOT CHOCOLATE

48% Honduras Tela Mayan Red Milk Chocolate

cherry, caramelised milk, caramel & brown butter

This chocolate has a creamy texture, thanks to rich milk from Saint-Malo, France.

70% Honduras Tela Mayan Red Dark Chocolate

cherry, redcurrant, plum, raspberry, lychee

Boasting complex notes of red fruits, such as cherry, redcurrant, plum and raspberry complemented by a hint of heather honey and a delicate lychee finish. This chocolate has a mouthwatering and juicy texture. Fermented 5.2 days in Central America and lightly roasted.

63% Nicaragua Tuma Yellow Dark Chocolate

yellow fruits, orange blossom, peanut

Featuring a delicate flavour profile of dried apricot, peanut and orange blossom. The mouthfeel is gentle and smooth, ideal for enrobing applications. Fermented 6.5 days in Nicaragua and lightly roasted.



STOLEN FROM
UGLY BUTTERFLY
BY ADAM HANDLING

The Headland
Fistral Beach
Headland Road
Newquay
TR7 1EW