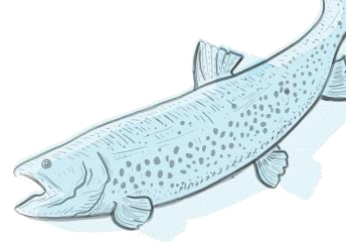


bbar



'CHIP SHOP' FISH & CHIPS AFTERNOON TEA

£30 per person

Monday to Saturday 12pm - 5pm | Sunday 12pm - 5pm

TRADITIONAL AND AMARULA SCONES

Served with little scarlet strawberry jam, clotted cream

CAKES AND PASTRIES

VICTORIA SPONGE

Strawberry jam, cream

LEMON CHEESECAKE

CARROT CAKE

With orange zest cream cheese

PASSION FRUIT & MANDARIN TART

CHOCOLATE BROWNIE

'CHIP SHOP' FISH & CHIPS

*Beer battered cod, chunky chips, mushy peas,
chunky tartar sauce, curry sauce & pickled egg*

TEA & COFFEE SELECTION

BLACK TEA

*English Royal
Assam, Borengajuli
Estate
Ceylon, Lovers Leap
Darjeeling, Margaret's Hope 2nd
Flush Earl Grey
Masala Chai,
Kuchipudi Moroccan
Mint
Lapsang Souchong Butterfly*

FLAVOURED BLACK TEA

*Apple and
Cinnamon Lemon
and Ginger*

GREEN TEA

*Kaika Cherry Sencha
Oriental Beauty, Marigold and
Jasmin Flying Snow, Marigold and
Coconut*

*Summer Love, Carnation and
Osmanthus*

ROOIBOS AND HONEYBUSH

*Clanwilliam
Honeybush*

HERBAL AND FRUIT TEA

*Egyptian
Camomile
Peppermint
Fresh Mint
Apple spiced
Fruit Delicious
Berry
Exotic Strawberry and Kiwi*

FLAVOURED ROOIBOS

*Sunshine
Orange
Totonac Vanilla
ILLY COFFEE*

*Espresso
Double Espresso
Cappuccin
o Cate
Latte
Macchiato
Mocha
Flat White*

HOT CHOCOLATE

*Monbana chocolate and whipped
cream*

We only use free range eggs and are committed to using sustainable fisheries for our fish supplies. If you are allergic to any ingredients or have any dietary restrictions please inform your waiter who can provide you with a list of allergens contained in our dishes. A discretionary 15% service charge will be added to your final bill. Prices are inclusive of VAT at the current standard rate.

bbar

AFTERNOON TEA

£30 per person

TRADITIONAL AND AMARULA SCONES
Served with little scarlet strawberry jam, clotted cream

CAKES AND PASTRIES

VICTORIA SPONGE
Strawberry jam, cream

LEMON CHEESECAKE

CARROT CHEESECAKE
With orange zest cream cheese

PASSION FRUIT & MANDARIN TART

CHOCOLATE BROWNIE

MINI BUNNY CHOW

TOMATO, MANDARIN BUFFALO MOZZARELLA, BASIL (V)

SMOKED SALMON, CREAM CHEESE, CHIVES

SMOKED CHICKEN AVOCADO, PERI PERI SAUCE

SALT BEEF, BROCCOLI COLESLAW, PICKLES

TEA & COFFEE SELECTION

BLACK TEA

English Royal
Assam, Borengajuli
Estate
Ceylon, Lovers Leap
Darjeeling, Margaret's Hope 2nd
Flush
Earl Grey
Masala Chai,
Kuchipudi
Moroccan Mint
Lapsang Souchong
Butterfly

FLAVOURED BLACK TEA

Apple and
Cinnamon Lemon
and Ginger

GREEN TEA

Kaika Cherry Sencha
Oriental Beauty, Green Tea, Marigold and
Jasmin Flying Snow, Green tea, Marigold and
Coconut Summer Love, Green Tea, Carnation
and Osmanthus

ROOIBOS AND HONEYBUSH

Clanwilliam
Honeybush

HERBAL AND FRUIT TEA

Egyptian
Camomile
Peppermint
Fresh Mint
Apple spiced
Fruit Delicious
Berry
Exotic Strawberry and Kiwi

FLAVOURED ROOIBOS

Sunshine
Orange
Totonac Vanilla

ILLY COFFEE

Espresso
Double Espresso
Cappuccin
o Cate
Latte
Macchiato
Mocha
Flat White

HOT CHOCOLATE

Monbana chocolate and whipped
cream

(v) vegetarian | (ve) vegan

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