

Afternoon Tea, A very English Tradition

Tea, that most quintessential of English drinks, is a relative latecomer to British shores. Although the custom of drinking tea dates back to the third millennium BC in China, it was not until the mid-17th century that tea first appeared in England.

Afternoon tea was introduced in England by Anna, the seventh Duchess of Bedford, in the year 1840. The Duchess would become hungry around four o'clock in the afternoon. The evening meal in her household was served fashionably late at eight o'clock, thus leaving a long period of time between lunch and dinner. The Duchess asked that a tray of tea, bread and butter and cake be brought to her room during the late afternoon. This became a habit of hers and she began inviting friends to join her.

This pause for tea became a fashionable social event and during the 1880's upper-class and society women would change into long gowns, gloves and hats for their afternoon tea which was usually served in the drawing room between four and five o'clock.

Traditional Afternoon Tea (Monday to Sunday)

Traditional afternoon tea (3163c)	£50.00
Served with a glass of Prosecco (4079c)	£55.00
Served with a glass of Lanson champagne (3203c)	£60.00

** Prices displayed are Per Person**

** Maximum seating for all reservations is two hours from booking time

Traditional Afternoon Tea

A selection of traditional sandwiches

Mushroom and tarragon cassonade
Egg, Pommery mustard, beef tomato, mayo on white bread
Wiltshire ham, plum and apple chutney on white bread
Hot smoked salmon and Yuzu cream on mini brioche
Chicken Caesar wrap

Plain and sultana scones,
Strawberry jam and clotted cream

A selection of hand-made pastries

Fruit tart
Lemon and raspberry mousse with prosecco glaze
Earl grey cake with rose frosting
Chocolate and hazelnut cheesecake
Vanilla choux swan

Vegetarian or Vegan Afternoon Tea

(A minimum of 48 hours' notice is required for gluten and vegan options)

A selection of traditional sandwiches

Wild mushroom tart
Tofu, Pommery mustard, beef tomato, mayo on white bread
Grilled aubergine, hummus, rocket on white bread
Grilled artichoke, roasted tomato, piquillo pepper on mini brioche
Plant based chicken Caesar wrap

Plain and sultana scones,
Strawberry jam and clotted cream

A selection of hand-made pastries
Please ask your server for a detailed description

For more information regarding food allergens, please ask one of our team members.
All prices are inclusive of VAT and an optional 12.5% service charge will be applied to your bill.

Tisane and Speciality Tea Selection

Breakfast Tea

English Breakfast

The perfect "pick-me-up" tea to drink at any time of the day. The traditional English breakfast tea is both bright and full-bodied.

Black Teas

Bukhial Assam

Grown on the south side of the Brahmaputra River in the remote region of Nagaland, this Assam tea grows slowly with a lower yield resulting in the intense flavours of strong and rounded Malt.

Classic Royal Tea Blend

Full bodied with a wonderful depth of flavour, Classic Royal harnesses toasty notes from the Darjeeling, true malty flavour from the Assam and a bright, lively flavour from the premium Ceylon tea.

Caramel Cream Flavoured Black Tea

Butterscotch taste blended with natural flavour of creamy caramel, a hint of vanilla and premium Ceylon black tea.

Earl Grey

A light tea, pale gold in colour using natural flavours and oils balanced with the natural brightness of Ceylon tea that gives the Earl Grey its distinctive flavour of bergamot without the overpowering perfume.

Lovers Leap Ceylon

A truly delightful, medium bodied, flavoursome tea from one of the best tea gardens in Sri Lanka. Grown at high altitude amongst steep hills you can be sure of tasting a wonderful piquant cup with real Ceylon Tea.

Russian Caravan

Following the history of Silk Road tradition, Russian Caravan is an excellent combination from Assam Lapsang Souchong and a light, bright Ceylon tea.

Green Tea

Jasmine Blossom

Green tea with exotic eastern flavours of jasmine that blooms in May for the most intense aroma.



Herbal Infusions

Tropical Mango

Natural dried apple pieces, Hibiscus, Rosehip and natural flavours, tropical mango fruit tea has such a great flavour without being overly sweet, packed with vitamin C and caffeine free.

Together Mint

A truly refreshing blend combining peppermint and spearmint leaves with blue cornflower petals for decoration. A great tea which is caffeine free and a refreshing drink anytime of the day.

Mint Chocolate Rooibos

Cocoa pieces and organic peppermint are combined with premium rooibos tea to bring a refreshing, healthy drink.

Malibu Dream Fruit Tea

A truly dreamy fruit tea with an exceptional tropical taste highlighted by the addition of coconut.

Exotic Strawberry and Kiwi

Bold and intense strawberry and kiwi flavours make for a truly thirst-quenching tea.

Chai Teas

Chantilly Cream Chai Cha

A flavoured white tea using Pai Mu Tan leaves from a vertical tea bush known as Narcissus (Chaicha) blended with an array of floral petals and naturally flavoured with Pomegranate and vanilla.

Jasmine Chai

Jasmin, Rose and Lavender petals add exquisite floral notes to a traditional chai mix blend with a full-bodied Assam. A warming spice flavour is provided by ginger and cardamom mixed with cinnamon, cloves and nutmeg.

Other Hot Beverages

Espresso

Double Espresso

Filter Coffee

Hot Chocolate

Café Latte

Cappuccino

Flat White

