

Afternoon Tea (sample menu)

Finger sandwiches

House smoked salmon, with horseradish crème fraîche
Local ham and piccalilli
Free range egg mayonnaise, with shallot and watercress
Cucumber and lemon cream cheese, with mint

Chef's savoury

Haddon Estate venison and chestnut sausage roll, with chutney purée

Homemade fruit and plain scones

Served with Cornish clotted cream and strawberry jam

Handmade pastries

Pistachio and apricot Bakewell tart

Lemon and yuzu tartlet with pink grapefruit and meringue

Exotic fruit pavlova

Chocolate marquise with praline cream

£37 per person

Add some fizz

Ferghettina Franciacorta Brut Glass £8.50 Bottle £42.00

Henners Brut NV Glass £12.50 Bottle £59.00

Taittinger Brut NV Glass £16.50 Half bottle £42.00 Bottle £75.00

An optional service charge of 12.5% will be added to your bill.

This goes directly to our team members who work hard to make your experience truly unforgettable.

If you have an allergy or intolerance, please speak to a member of our team before ordering food or drink.



Teas

We have a selection of delicious Joe's Tea flavours for you to enjoy

Ever-So-English Breakfast

Organic black tea from the heart of Ceylon; delicate, floral and refreshing

Ever-So-English Decaf

Organic black tea gently decaffeinated with co2; light, delicate and malty

The Earl of Grey

Refresh your senses with this elegant blend or organic Ceylon black tea spruced up with oil of bergamot

Queen of Green

A light yet lavish blend of organic green tea; refreshing and vibrant

Proper Peppermint

Pure and simple organic peppermint to refresh and mellow

St. Clement's Lemon

A citrus sensation of organic lemongrass, ginger and orange peel to ignite the senses and warm the soul

The Berry Best

Twirl up your taste buds with a brimming burst of organic red fruits infused with classic herbs

A selection of Roastology coffees are available upon request