



## 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\*\*

Whilst food safety is our highest priority, please note that whilst we try our best to ensure your food is suitable for you, our dishes are prepared in areas in which allergenic ingredients are present. The menu shows which dishes do not contain certain allergenic ingredients as intentional ingredients, however we cannot guarantee that dishes are 100% free from these ingredients due to the preparation process. If you have a food allergy, intolerance or coeliac disease – please speak to the staff about the ingredients in your food or drink before you order. Adults need around 2000 kcal a day. All prices include VAT at the current rate. A discretionary 12.5% service charge will be added to your bill. V = vegetarian VE = vegan GF = gluten free. C = Celery; G = Cereals containing Gluten; Cr = Crustaceans; E = Eggs; F = Fish; L = Lupin; M = Milk; Mo = Molluscs; Mu = Mustard; N = Nuts; P = Peanuts; SS = Sesame Seeds; S = Soya; Su = Sulphites.

# Tisane and Speciality Tea Selection

## Festive Teas

### White Christmas

*A premium white tea with Juniper Berries, Cinnamon, Star Anise, apple & cranberry And natural flavours. The result? A lovely pale pink cup with a slightly sweet aroma and a delicate fruity taste with Anise highlights.*

### Winter Mulled Spice

*Cinnamon and cloves blend beautifully with this high grown Ceylon tea to provide a truly warming cup bursting with mulled spices and natural fruity notes.*

## 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.*

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## Traditional Afternoon Tea

### A selection of traditional sandwiches

Smoked turkey, cranberry, sage stuffing wrap 146kcl  
(Contains: G, M)

Egg, truffle mayo, watercress, white bread 164kcl  
(Contains: G, E, M, S)

Cucumber, whipped feta, kaffir, mint, white bread 198kcl  
(Contains: G, M, S)

Venison salami, pear and nigella seed chutney, white bread 221kcl  
(Contains: G, M, S)

Hot smoked salmon, horseradish cream, passion fruit on mini brioche 186kcl  
(Contains: G, F, M, S)



Mince Pies 225kcl  
(Contains: G / May contain: E, M, N, S)

Plain scones 209kcl (Contains: G, E, M) and sultana scones 209kcl (Contains: G, E, M, SU),  
Strawberry jam 130kcl and clotted cream 234kcl (Contains: M)

### A selection of hand-made pastries

Carrot cake, cream cheese frosting 686kcl (to share)  
(Contains: G, E, M, S)

Passion fruit Christmas tree 234kcl  
(Contains: G, E, M)

Chocolate and coffee opera 317kcl  
(Contains: G, E, M, S / May contain: N, P)

Pistachio, cherry and cranberry bauble tart 196kcl  
(Contains: G, E, M, N / May contain: P)

Date and rum snowball 231kcl  
(Contains: G, E, M, S, SU / May contain: N, P, SS)

## Vegetarian or Vegan Afternoon Tea

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

### A selection of traditional sandwiches

Plant base chicken, cranberry, sage stuffing, wrap 122kcl  
(Contains: G)

Cucumber, whipped Vegan feta, kaffir, mint, white bread 178kcl  
(Contains: G, S)

Tofu, truffle vegan mayo, watercress, white bread 156kcl  
(Contains: G, S)

Grilled artichoke, piquillo peppers, roasted tomato chutney on mini brioche 168kcl  
(Contains: G, S)

Grilled aubergine, spiced pear and nigella seed chutney, rocket on white bread 186kcal  
(Contains: G, S)



Plain scones 209kcl (Contains: G, S) and sultana scones 209kcl (Contains: G, S, SU)  
Strawberry jam 130kcl (no allergens), Margarine spread (no allergens)



### A selection of hand-made pastries suitable for vegans and vegetarians

Carrot cake, macerated berries 289kcl  
(Contains: G, N, P, S)

Red velvet cupcake 321kcl  
(Contains: G / May contain: N)

Millionaire's short bread 226kcl  
(Contains: N, P)

Chocolate cheesecake 289kcl  
(Contains: S / May contain: N)

Lemon cheesecake 186kcl  
(Contains: G, E, M, N, P, SS, Su)

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## 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.

## Green Tea

### Jasmine Blossom

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

## 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

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