AFTERNOON TEA

Smoked Salmon and Cream Cheese Sandwich *(g,f,m,so)*

Honey Roast Ham and Plum Tomato Sandwich *(g,so)*

Egg and Rocket Brioche Roll *(g,e,m,so)*

Sage and Onion Sausage Roll *(g,e,se)*

Fruit Scone served with Strawberry Jam and Clotted Cream *(g,e,m)*

Lemon & Blueberry Financier (*g,e,m,tn*)

Apple, Blackberry & Ginger Tart *(g,e,m)*

Black Forest Shot Glass *(e,m,so)*

Caramel Apple Macaron *(e,m,tn)*

Please inform your server of any food allergies or dietary restrictions.
For your information and reassurance, all dishes show which potential allergens they may contain: c=Celery, g=Gluten, cr=Crustacean, e=Egg, f=Fish, lu=Lupin, m=Milk, mo=Molluscs, mu=Mustard, tn=Tree Nuts, pe=Peanuts, se=Sesame, so=Soya, su=Sulphites.

Our Kitchen is not a nut-free or gluten-free zone.

A 10% optional service charge will be added to your bill which will be shared equally with the team.

- October 2026 -

DRINKS

Loose Leaf Tea
or
Freshly Ground Coffee

Prosecco Spumante - ITALY
125ml - 7.50 | Bottle - 34.95

Prosecco Rosé - ITALY
125ml - 8.25 | Bottle - 38.95

Taittinger Champagne - FRANCE
125ml - 14.50 | Bottle - 80.00

Afternoon Tea Cocktails - *12.00*

Pornstar Martini
Vanilla Vodka, Passion Fruit, Pineapple, Lemon, Prosecco

Espresso Martini
Vanilla Vodka, Coffee Liqueur, Espresso, Sugar

Cherry Bakewell Bliss
Vanilla Vodka, Amaretto, Luxardo Maraschino,
Cranberry, Lemon, Sugar

Charred Whiskey Sour
Whiskey, Lime, Sugar, Egg White, Bitters *(e)*

Park Farm Garden
Home Farm Gin, Elderflower, Lemon,
Cucumber, Mint, Soda