



AFTERNOON TEA

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

Mature Cheddar and Red Onion Chutney Sandwich (*g,m,su,so*)

Coronation Chicken Brioche Roll (*c,g,e,so*)

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

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

Carrot Cupcake with Butter Cream Frosting and Chopped Walnuts (*g,e,m,tn,su*)

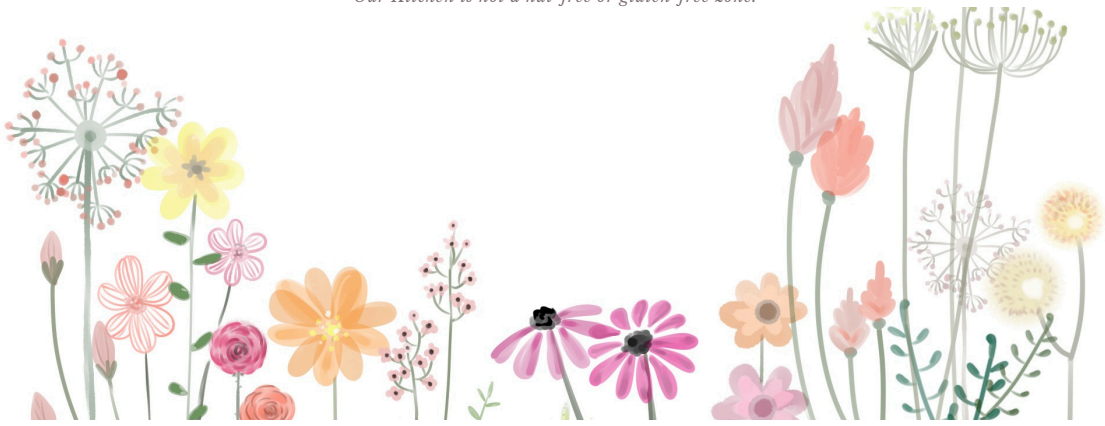
Earl Grey Flavoured Macaron (*e,m,tn*)

Biscoff Cheesecake Shot Glass (*g,m,so*)

Glazed Lemon Tart topped with Local Strawberries (*g,e,m,su*)

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.





DRINKS MENU

Loose Leaf Tea

or

Freshly Ground Coffee

Prosecco Spumante - ITALY

125ml - 7.00 | Bottle - 32.95

Prosecco Rosé - ITALY

125ml - 7.75 | Bottle - 36.95

Taittinger Champagne - FRANCE

125ml - 14.50 | Bottle - 85.00

Charmat Rose, Flint Vineyards - NORFOLK

125ml - 9.00 | Bottle - 45.00

Afternoon Tea Cocktails

Strawberry and Basil Mojito - 10.50

Passionfruit Spritz - 8.50

Espresso Martini - 10.00

Afternoon Tea Mocktail

Pineapple Sour - 7.50

