

AFTERNOON TEA

£45pp | Monday - Friday | 14:30-16:30



SIGNATURE

savoury

EGG & CRESS ☺

watercress purée, pan-fried brioche soldiers

DUCK & WAFFLE

duck rilette, egg yolk purée, melba toast waffle

OAK-SMOKED SALMON SANDWICH

horseradish mayo, lemon

CUBANO

ham, Comté, cheddar, pickles, American mustard, mojo sauce, brioche

SLOW-COOKED SALT BEEF SANDWICH

celeriac remoulade, sauerkraut, mustard

VEGETARIAN

savoury

EGG & CRESS ☺

watercress purée, pan-fried brioche soldiers

WANNABE DUCK & WAFFLE ☺

egg yolk purée, melba toast waffle

ST. EWE FREE-RANGE EGG SANDWICH ☺

mustard cress, truffle

VEG CUBANO ☺

Comté, cheddar, American mustard, pickles, mojo sauce, brioche

CUCUMBER SANDWICH ☺

cream cheese, fine herbs

sweet

DARK CHOCOLATE DELICE

chocolate mousse, génoise sponge

APPLE CRUMBLE MACARON

buttercream meringue

DUCK EGG CUSTARD BRULÉE TART

STICKY TOFFEE WAFFLE

caramel Chantilly cream

SCONES

strawberry jam & clotted cream

PREMIUM TEA SELECTION

ROSEBUDS

Whole rosebuds with a delicate aroma and a naturally calming, caffeine-free infusion.

LYCHEE & ROSE NOIR

Fragrant black tea with soft floral notes and natural lychee sweetness.

JADE OOLONG

Smooth Taiwanese oolong with fruity, citrusy notes and a hint of bamboo.

WILD ROOIBOS

Naturally caffeine-free with a rich, earthy flavour and notes of vanilla and sandalwood.

LAPSANG SOUCHONG

Bold and smoky black tea, traditionally smoked over pine wood from Fujian.

EARL GREY

Bergamot tea made with Calabrian oil, offering bright citrus aroma and a smooth, lingering, velvety finish.

ENGLISH BREAKFAST

A lively, full-bodied blend combining Kenyan depth, Rwandan smoothness and Assam maltiness, with rich notes of malt, fig and cocoa.

Executive Chef Jonathon Bowers

☯ Gluten free ☺ Vegetarian ☑ Can be made Vegan

Please direct any enquiries related to food allergies or intolerance to your server. We do our best to adapt our dishes to accommodate dietary needs & restrictions, however items may be exposed to traces of allergens during preparation. A discretionary 15% service charge will be added to the bill.

COCKTAILS

MIDDAY SQUEEZE 13

Sipsmith Sloe gin / Cocchi Vermouth di Torino Rosso /
lemon and grapefruit oleo saccharum / grapefruit soda
Refreshing spritz served over ice.

WILD BLOOM 13

wild berry tea-infused Bombay Sapphire gin / Crème de Cassis /
lavender cordial / Angostura orange bitters / lemon juice
Served long over crushed ice. A garden party in a glass.

JASMINE ROYALE 13

Bombay Sapphire gin / Maraschino cherry / Chambord /
lemon juice / jasmine tea / lemonade
Served long over ice. Fruity, fizzy, and likely to cause a scene.

MOCKTAILS

SPILL THE TEA 11

Crossip Rich Berry / Earl Grey tea / strawberry jam /
lemon juice / French Bloom rosé
Served long over ice. All drama, no proof.

GARDEN HEAT 11

Crossip Blazing Pineapple / honey & dill cordial / elderflower /
ginger beer / jalapeño
Shaken and strained. A garden party with a kick.

ROSÉ ALL DAY 10

Franklin & Sons rose lemonade / light tonic / raspberry syrup
Served short over ice. Refreshing and punchy.

CHAMPAGNE & SPARKLING

125ml

VEUVE CLICQUOT "YELLOW LABEL", BRUT, REIMS 15

NYETIMBER "ROSÉ", BRUT, SUSSEX, ENGLAND 15

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