
SAVOURY

Smoked salmon, cream cheese, rocket on granary bread

Roasted ham, mustard mayonnaise on white bread

Free range egg, chive mayonnaise on granary bread

Coronation chicken on white bread

Ufford Park pork and apricot sausage roll

SWEET

Fresh fruit scone, Roddas clotted cream, Tiptree Strawberry Jam

Salted caramel chocolate truffle golf ball

Double chocolate brownie

Carrot cake

Cherry Bakewell

LEAF

English breakfast, a strong, robust, full bodied flavour with a smooth, elegant finish

Supreme earl grey, marigold flowers, citrus peel and cold press bergamot oil

Decaffeinated, sourced from the region of Assam and gently decaffeinated

Peppermint, an invigorating tea that always refreshes, whether chilled or steaming

Spring green, a delicately floral tea that's as fresh and clean as a spring day

Honeydew green, pure green tea combined with honeydew pieces and natural apricot flavour

Fruits of Eden, fresh apple, ripe strawberries, pineapple, honeydew, mango, beetroot

Pure Rooibos, a traditional beverage made from an indigenous South African shrub

Lemongrass ginger, with the zest of lemongrass, rosehip and hibiscus

BEAN

Americano

Flat White

Mocha

Cappuccino

Latte

Hot Chocolate

Daily from 12.00pm - 5.00pm

£21.50 per person

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request. Country of Origins are correct at the time of publication and subject to availability. Any changes to our menu will be advised by your server. [df] Dairy free, [gf] Gluten free, [vg] Vegan, [v] Vegetarian



WATER SIDE

