

BOTANICAL

AFTERNOON TEA

£42 PER PERSON - INCLUDES UNLIMITED TEA

Sweet Pâtisserie

Citrus Blossom & Dark Chocolate Torte

Rich Chocolate and Orange Blossom Ganache, Crisp Pastry Tart, Finished with Fresh Citrus
(G, M, So)

Summer Raspberry & Almond Muffin, Rosewater Cream

Light Almond Muffin with Fresh Raspberries, Topped with Delicate Rosewater Cream
(G, E, M, N)

Lavender Cloud Meringue with Wild Blueberries

Crisp Lavender Meringue with Whipped Cream and Sweet Blueberry Compote
(E, M, SD)

Savoury Selection

Beetroot-Cured Salmon

Horseradish Crème Fraiche on Wholemeal Bread
(F, G, W, B, R, O, SD, M, Mu)

Free-Range Chicken & Lemon Mayonnaise

Served on Soft Brioche
(G, E, Sd, So, M, W)

English Pea & Cheddar Tart

A Classic Seasonal Favourite
(E, M)

Freshly Baked

House Poppy Seed Scones

Served with Cornish Clotted Cream and Homemade Preserve
(G, W, B, R, O, M)

Cocktails

Hibiscus Fizz £12

No.3 Gin, Hibiscus Syrup, Crémant

Yellow Jacket £13

No.3 Gin, Yellow Chartreuse, Lemon Juice, Honey Syrup

All prices include VAT. A discretionary 12.5% service charge will be added to your bill. Some dishes may contain nuts. Please let us know if you have any allergies or intolerances. We are happy to provide you with any allergen information you need. (ve) Vegan.

ALLERGENS: G-Gluten, C-Celery, E-Eggs, F-Fish, N-Nuts, O-Oats, P-Peanuts, S-Sesame, So-Soya, Mo-Mollusc, M-Milk, Cr-Crustacean, Mu-Mustard, L-Lupin, R- Rye, SD-Sulphur Dioxide, W - Wheat, B-Barley)

BOTANICAL

AFTERNOON TEA

Twist Tea Selection

TwentyFourSeven
Full Bodied, Robust & Rich

Earl Great
Refreshing, Refined Blend, scented with Oil of Citrus Bergamot

Propermint
Pick-Me-Up Herbal Infusion of Peppermint

Chamomile Yawn
Pleasant & Relaxing Tea, Tasting Typically Tangy & Floral

Lemon & Ginger
A Balance of Zesty Citrus and Warming Spice

Love Coffee?

We offer a full range of speciality coffees, just let us know your favourite
and we'll make it just the way you like it.



Add Some Fizz

Ayala, Brut Majeur, NV, Champagne, France - £13/£75

Bollinger, Special Cuvée, NV, Champagne, France 75cl - £19/£110

Magnum 1.5L - £235

Jeroboam 3L - £500

Methuselah 6L - £850

Bollinger, Rosé, NV, Champagne, France - £140

Bollinger, Pinot Noir, 2019, Champagne, France - £210

No Alcohol Fizz

Amie, Non Alcoholic Sparkling Rosé - £8/£38

Wild Idol Alcohol Free Sparkling White - £11.5/£58

All prices include VAT. A discretionary 12.5% service charge will be added to your bill. Some dishes may contain nuts.
Please let us know if you have any allergies or intolerances. We are happy to provide you with any allergen information you need. (ve) Vegan.

ALLERGENS: G-Gluten, C-Celery, E-Eggs, F-Fish, N-Nuts, O- Oats, P-Peanuts, S-Sesame, So-Soya, Mo-Mollusc,
M-Milk, Cr-Crustacean, Mu-Mustard, L-Lupin, R - Rye, SD-Sulphur Dioxide, W - Wheat, B-Barley)