

Teas

Classics

English Assam breakfast tea Ceylon Decaffeinated Tea Peppermint tea
Chamomile Flowers Lemon Grass & Ginger

Special Teas

Organic Darjeeling Second Flush

With grape sweetness, notes of toasted hay and hops and hints of muscatel, this tea encapsulates the unmistakable character of Darjeeling. A light, highly fragrant and uplifting black tea, perfect for afternoon drinking.

Chai

A highly aromatic combination of rich and malty Assam black tea from India. This spicy, vibrant tea blend usually contains a mix of black tea with cardamom, cloves, ginger, and cinnamon giving you a refreshing taste note

Signature Afternoon Tea

Also Known as the “High Noon” tea, this Afternoon Tea blend has a lovely aromatic & herbal taste note. The Tea is a blend of Lavender, Chamomile & Lemongrass and is ideal with scones & cakes.

Organic Cherrywood Lapsang

An Organic Chinese black tea smoked over cherrywood. Inspired by traditional lapsang from the Wuyi Mountains, a combination of natural smoky notes and richness of Yunnan black tea with sweetly aromatic smoke from cherrywood to create an exquisitely smooth lapsang experience.

Blackcurrant & Hibiscus

A quenching, vivacious blend of juicy blackcurrants and dried roselle hibiscus, eliciting a balanced infusion which is naturally bursting with bold flavour and a gentle tartness.

Coffees

Espresso A shot of espresso with a rich flavour	Cappuccino Espresso combined with steamed milk, topped with a layer of foam.	Flat white Steamed milk poured over a shot of espresso.	Hot chocolate Steamed milk with chocolate flavoured syrup.
Mocha Espresso with bittersweet mocha sauce and steamed milk.	Americano Combined freshly pulled shots of espresso with hot water	Macchiato espresso shots poured over aerated milk	Café latte espresso with steamed milk and topped with a light layer of foam.

Gluten Free Afternoon Tea

A selection of sandwiches all served on gluten-free bread

Roasted Hereford beef with horseradish salsa (sd/mu/e)

Oak smoked salmon & lemon creme fraiche (f/sd/e/mi)

Pickled cucumber & chive cream cheese (mi/sd)

Free range egg mayonnaise & sunblushed tomato (e/mu)

Welsh mature cheddar & apple chutney (mi/mu)

Assortment of sweet treats

Carrot cake opera (so/sd/ve)

Chocolate & caramel pebble (so/ve)

Raspberry mousse slice (so,ve)

White chocolate & rhubarb cube (so/sd/ve)

A freshly baked golden raisin (e/so/sd)
with clotted cream (mi) & homemade strawberry jam (ve)

A pot of tea
Please refer to the selection menu
£49.00 per person

Sandwich refill £8

Upgrade to English Sparkling Wine Afternoon Tea
All of the above plus a glass of English Sparkling wine of your choice:
Rathfinny Classic Brut £11.50 per glass or Rathfinny Brut Rosé: £12.50 per glass

All our food is prepared in a kitchen where nuts, gluten and other food allergens may be present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please speak to a member of our staff before ordering. All prices are inclusive of VAT.

A discretionary 12.5% service charge will be added to your bill for all food and beverage services.
(v) vegetarian, (ve) vegan, (ce) celery, (mo) mollusc, (cr) crustacean, (mu) mustard, (mi) milk, (n) nuts, (e) egg, (pe) peanuts, (fi) fish, (se) sesame, (g) gluten, (so) soya, (lu) lupin, (sd) sulphur dioxide