

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 Cappuccino Flat white Hot chocolate
Mocha Americano Macchiato Café latte

All beverages are available with semi-skimmed, skimmed, whole, almond or soya milk and served with a complimentary homemade biscuit.

Afternoon Tea

A selection of open & finger sandwiches

Roasted Hereford beef with horseradish salsa on herb focaccia 192cal (g/sd/)

Oak smoked salmon & lemon crème fraiche on rye bread 216cal (g/f/mi)

Pickled cucumber & chive cream cheese on spinach & basil bread 212cal (g/mi/mu/sd)

Free range egg mayonnaise & sun blushed tomato on white bread 161cal (g/e)

Welsh mature cheddar & apple chutney on malted grain bread 191cal (g/mi)

Assortment of sweet treat:

Passionfruit & white chocolate mousse with sesame sable (g/mi/e/so/se)

Rose water & Macha green tea choux (g/mi/e/so)

Camomile poached pineapple & buttermilk tart (g/mi/e/sd)

Raspberry Victoria sponge cake (g/mi/e/so)

Vanilla scone (g/mi/e), golden sultana scone (g/mi/e/sd)
served with clotted cream (mi) & homemade strawberry jam

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