Scholars' RESTAURANT | Afternoon Tea

A weekly celebration of seasonal flavours crafted by our students and chefs. Each week, our Afternoon Tea menu is refreshed with new savouries, delicate pastries, and seasonal treats – ensuring a unique experience every visit.

Your Afternoon Tea includes Choice of Tea (one pot per person) or a coffee and a selection of the following:

- **Amuse Bouche** – A small, flavourful introduction to your afternoon tea.
- Savouries – Handmade pastries and warm bites.
- **Sandwiches** – Classic and creative fillings with freshly baked breads.
- **Scones** – Traditional plain and fruit scones served with clotted cream & homemade jam.
- **Pastries** – A trio of delicate desserts, inspired by patisserie classics.



CLASSIC AFTERNOON TEA

(Example of the Day)

AMUSE BOUCHE

Sweet potato, coconut & coriander soup

SAVOURIES

Pork and sage sausage roll, brown sauce

Arran smoked cheddar croquettes, grape chutney

SANDWICHES

Coronation chicken, baby watercress, sourdough

Free range egg mayonnaise, butter brioche

Smoked salmon, pickled cucumber, walnut and chocolate bread

SCONES

Classic scone & fruit scone with clotted cream & homemade jam

PASTRIES

Coffee opera cake

Raspberry French macaron

Black cherry baked cheesecake

£15 Per Person

Please advise of any allergies at least 48 hours prior to your reservation so we can accommodate your needs.