

Afternoon TEA

How it all BEGAN



Afternoon tea began in 19th-century, when the Duchess of Bedford, is said to have grown hungry during the long gap between lunch and a late evening dinner. She began taking tea with bread, butter and cakes in the afternoon, later inviting friends to join her. The custom soon became fashionable among Victorian high society and evolved into the traditional afternoon tea of sandwiches, scones, cakes and tea that we all love today.

Served DAILY



From 12.00pm to 3.00pm

£25 PER PERSON



Why not add a glass of:

Laurent-Perrier Brut - £13
Jules Larose Sparkling Wine Blanc de Blancs - £8

Please note that a discretionary 10% service charge will be added to your final bill.
Please inform us of any allergies or dietary restrictions at least 24 hours in advance.



Finger Sandwiches

Crab and Mayo (2, 3, 4)

Local crab meat, fresh mayonnaise on soft white bread

Coronation Chicken with Pickled Cucumber (2, 4, 9, 14)

Roasted chicken breast, mild curry spice, pickled cucumber, creamy dressing.

Egg and Mustard Cress (2, 4, 9)

Free-range egg, Dijon mustard, crisp watercress

Brie with Granny Smith Apple (2, 7)

Creamy French Brie, crisp Granny Smith apple, fresh butter



Homemade Scones

Plain and Sultana Scones (2, 4, 7, 14)

Served warm with Dorset clotted cream and strawberry preserve



Sweets

Lemon Meringue Tart (2, 7, 13) V, VG

Feuilletine and white chocolate base, lemon-kalamansi-lime ganache, in a Vegan Filigrano tart case

Rhubarb Panna Cotta (7)

Silky set panna cotta with 100% rhubarb purée, softly spooned and delicate

Chocolate & Almond Brownie (2, 4, 7, 10, 13) V, VG

Triple chocolate brownie with Valrhona Manjari, Dulcey and Tulakalum, and ground almonds

Macaron with Orange Ganache (4, 7, 10, 13)

House-made almond macarons with dark chocolate and orange ganache filling

Allergens

1 Celery

3 Crustaceans

5 Fish

7 Milk

9 Mustard

11 Peanuts

13 Soya

2 Gluten

4 Eggs

6 Lupin

8 Molluscs

10 Nuts

12 Sesame Seed

14 Sulphites