

TRADITIONAL AFTERNOON TEA £37.50

CHAMPAGNE AFTERNOON TEA £45.00

with a glass of Ayala Brut NV

LOOSE LEAF TEA SELECTION

BLACK TEA

Golden Assam

Note of cocoa, malty sweetness

Darjeeling Summer

Delicate, Gentle with a long finish

Jewel of Nuwara Eliya

Medium strong, touch of caramel

Black Mao Feng

Sweet, malty, smoky nuances

Smoked China

Delicate, smoky with a sweet touch

Masala Chai

Strong, exotic and spicy

Superior Oolong

Rich aroma, fruit and nut character

Assam Earl Grey

Malty, bergamot note

YELLOW TEA

Fine Yellow China

Gentle chocolate flavour

WHITE TEA

White Yin Long

Light, delicate and peachy

White Yunnan Silver Tips

Flowery, sweet and delicate

GREEN TEA

Jasmine Pearls

Fresh light and extravagant

Milky Oolong

Creamy taste, fresh

Finest Shizuoka Sencha

Rich, grassy and sweet

Matcha Horai

Mild and sweet

Korean Jewel

Flowery and nutty

SANDWICH SELECTION

Smoked salmon

Smoked salmon and cream cheese on brown bread

Roasted sirloin beef

Roasted sirloin beef, land cress and horseradish butter on white bread

Ham

Honey baked ham and mustard on white bread

Egg

Egg mayonnaise and mustard cress on a seeded roll

Cheese

Coastal mature cheddar cheese and red onion marmalade on brown bread

SCONES

Selection of fruit and plain scones

Traditional British scones, seasonal jam, lemon curd and clotted cream

TRADITIONAL CAKES

Mille feuille

All butter puff pastry, vanilla crème pâtissière and fondant icing

Choux croustillant

'Crunchy' choux pastry and caramelised hazelnut filling garnished with The Grove's own dark chocolate

The Grove's honey nut crunch

Chocolate sponge layered with honey infused ganache, honey & almond mousse

Apple Tatin

Caramel poached apple served with cinnamon crème brûlée on a sweet pastry case

Victoria sponge

Victoria sponge with raspberry jelly and vanilla crème mousseline

If you have a food allergy or a special dietary requirement, please inform a member of the hospitality team prior to ordering.

All prices include VAT.