

TRADITIONAL AFTERNOON TEA £37.50

CHAMPAGNE AFTERNOON TEA £45.00

with a glass of Ayala Brut NV or a mocktail of your choice

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

WHITE TEA

White Yin Long

Light, delicate and peachy

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.

FRUIT & HERBAL INFUSION

Apricot & Almond

Light fruity infusion

Sweet Nana

Delicious mint flavour

Pure Camomile

Pleasant and mild herbal tea

GREEN TEA

Jasmine Pearls

Fresh light and extravagant

Milky Oolong

Creamy taste, fresh

Finest Shizuoka Sencha

Rich, grassy and sweet

Dragonwell Green Tea

Young leaves with chestnut taste notes

SANDWICH SELECTION

Hummus

Hummus and sundried tomato with rocket on onion bread (D, G, Se)

Cucumber

Pickled cucumber and cream cheese on multigrain bread (D, GMG, Sd)

Root vegetables

Coronation roasted root vegetables with coriander cress
on a rosemary and sea salt roll (D, E, G, Mu, Sd)

Egg

Free range egg mayonnaise and land cress on white bread
(D, E, G, Sd, So)

Cheese

Coastal mature cheddar cheese with tomato chutney
on brown bread (D, G, Mu, Sd)

SCONES

Selection of fruit and plain scones

Traditional British scones, seasonal jam, lemon curd and clotted cream
(D, E, G, Sd)

THEMED CAKES

Raspberry and rose petal tartlet

Sweet crust pastry case filled with rose scented crème pâtissière
and garden raspberries (D, E, G, Sd, So)

The fraiser slice

Almond sponge layered with strawberries
and vanilla crème mousseline (A, D, E, G, N, Sd, So)

Neut Bos and lavender chou

The Grove's signature milk chocolate blend
served with Walled Garden lavender chou (D, E, G, Sd, So)

Cherry 'blossom' macaroon

Cherry flavoured macaroon filled with The Grove's 'Or Noir' chocolate ganache
(D, E, N, Sd, So)

Mango and jasmine petit 'garden' gâteau

Mango and jasmine mousse with pistachio sablé (D, E, G, N, Sd, So)

(A) Alcohol, (D) dairy, (E) egg, (G) gluten, (GMG) gluten multigrain,
(Mu) mustard, (N) nuts, (Sd) sulphur dioxide,
(Se) sesame, (So) soya