

Afternoon Tea

Traditional Afternoon Tea	£37.50
Champagne Afternoon Tea with a glass of Ayala Brut NV or elderflower sparkle	£45.00

Loose Leaf Tea

BLACK TEAS

Golden Assam Note of cocoa, malty sweetness
Darjeeling Summer Delicate and gentle with a long finish
Jewel of Nuwara Eliya Medium strong with a touch of caramel
Black Mao Feng Sweet, malty, smoky nuances
Smoked China Delicate and 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

FRUIT & HERBAL INFUSIONS

Granny's Garden Rhubarb and genuine bourbon vanilla
Sweet Nana Delicious mint flavour
Pure Chamomile Pleasant and mild herbal tea

GREEN TEA

Jasmine Pearls Fresh, light and extravagant
Milky Oolong Creamy, fresh taste
Finest Shizuoka Sencha Rich, grassy and sweet
Dragonwell Green Tea Young leaves with chestnut notes

Sandwich Selection

Hummus Hummus and sundried tomato with rocket on Mediterranean bread (D, GW, Se)
Cucumber Pickled cucumber and pea with mint puree on onion bread (D, G, Sd)
Moutabel Smoked moutabel with grilled vegetables on brown bread (D, G, Se)
Egg Free-range egg mayonnaise and land cress on white bread (D, E, G, Sd, So)
Cheese Coastal cheddar cheese and coleslaw on multigrain bread (D, GMG, Sd)

Scones

Selection of fruit and plain scones Traditional British scones, seasonal jam, lemon curd and clotted cream (D, E, G, Sd)
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Cake Selection

Apple, blackberry and honey oat crumble Bramley apples with blackberries, yogurt and The Grove honey (D, E, G, N, So, Sd)
Peanut, banana, caramel and Lapsang tea Caramelised peanuts, banana, Lapsang tea paired with Kidavao 50% milk chocolate (D, E, G, Pe, So, Sd)
Fig, mascarpone and pistachio Almond sponge, fig compote, mascarpone cream and pistachio sablé (D, E, G, N, Sd, So)
Lamington Vanilla sponge, raspberry jelly with chocolate and coconut (D, E, G, Sd, So)