

Afternoon Tea

Traditional Afternoon Tea

£45.00

Champagne Afternoon Tea

£55.00

with a glass of Ayala Brut NV

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

Earl Grey Darjeeling

A slightly milder version of Earl Grey

Assam Earl Grey

Malty with a fresh dash of bergamot

Masala Chai

Strong, exotic and spicy

Superior Oolong

Rich aroma, fruit and nut character

WHITE TEA

White Yunnan Silver Tips

Delicate, flowery and sweet aroma

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

Morning Dew

Sencha with mango and lemon flavours

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

Sandwich Selection

Salmon

Open sandwich of smoked salmon on brioche, mascarpone cream (d, e, g, fi, sd)

Chicken

Corn fed Chicken with truffle and tarragon crème fraiche on white bread (d, g, sd)

Ham

Home cooked ham with grain mustard butter on wholemeal bread (d, g, mu, sd)

Egg

Free range egg mayonnaise with land cress on wholemeal bread (d, e, g, sd, v)

Cheese

Classic cucumber and cream cheese with dill on white bread (g, d, sd)

Scones

Selection of fruit and plain scones

Traditional British scones, seasonal jam, lemon curd and clotted cream (d, e, g, sd, v)

Cake Selection

Almond and cherry tart (n, g, d, so, e)

Passion fruit meringue chou (g, d, e)

Grue de cacao chocolate brownie (so, e, d)

Caramel and apple petit gateaux (so, d, e, g)

Chocolate and cherry slice (g, d, e, so)

Earl grey and lemon loaf (g, d, e)