

AFTERNOON TEA MENU

A selection of savouries

Caramelized onion, bacon & cheddar quiche

Truffled egg mayo & cress on open brioche

Chicken & tarragon pesto on white

Smoked salmon, cucumber & lemon cream cheese on wholemeal

Something sweet

A selection of fruit & plain scones, strawberry jam and Cornish clotted cream

Lemon & poppy seed muffin, lemon ganache

Mango & passionfruit panna cotta

Pistachio & raspberry macaron

Strawberry, Pimm's & mint choux bun

For allergies and dietary requirements please speak to our restaurant team who will be delighted to assist. We run an open kitchen and cannot guarantee that products will be free from allergens. *Bottomless bubbles include prosecco; served 90 minutes from the time seated and the glass must be empty before being re-filled. All guests on the table must go for the bottomless bubbles option.



AFTERNOON TEA VEGETARIAN MENU

TRADITIONAL - £32 PER PERSON PROSECCO - £39 PER PERSON

LAURENT PERRIER ROSE CHAMPAGNE - £45 PER PERSON
BOTTOMLESS BUBBLES* - £50 PER PERSON

A selection of savouries

Caramelized onion, cheddar & chive quiche
Truffled egg mayo & cress on open brioche

Roasted red pepper, thyme & lemon cream cheese on wholemeal

Heritage tomato & tarragon pesto on white

Something sweet

A selection of fruit & plain scones, strawberry jam and Cornish clotted cream

Lemon & poppy seed muffin, lemon ganache

Mango & passionfruit Eton mess

Pistachio & raspberry macaron

Strawberry, Pimm's & mint choux bun

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AFTERNOON TEA VEGAN MENU

PROSECCO - £39 PER PERSON

TRADITIONAL - £32 PER PERSON LAURENT PERRIER ROSE CHAMPAGNE - £45 PER PERSON BOTTOMLESS BUBBLES* - £50 PER PERSON

A selection of savouries

Caramelized onion, cheddar & chive quiche

Truffled tofu mayo & cress on open brioche

Heritage tomato & tarragon pesto on white

Roasted red pepper, thyme & lemon cream cheese on wholemeal

Something sweet

A selection of fruit & plain scones, strawberry jam and Cornish clotted cream

Lemon & poppy seed muffin, lemon cream Mango & passionfruit Eton mess Blueberry blondie Chocolate brownie

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AFTERNOON TEA MENU GLUTEN FREE

TRADITIONAL - £32 PER PERSON PROSECCO - £39 PER PERSON

LAURENT PERRIER ROSE CHAMPAGNE - £45 PER PERSON

BOTTOMLESS BUBBLES* - £50 PER PERSON

A selection of savouries

Caramelized onion, bacon & cheddar quiche

Truffled egg mayo & cress open Brioche

Chicken with a tarragon pesto on white

Smoked salmon, cucumber & lemon cream cheese on wholemeal

Something sweet

A selection of fruit & plain scones, strawberry jam and Cornish clotted cream

Lemon & poppy seed muffin, lemon ganache

Mango & passionfruit panna cotta

Blueberry blondie

Pistachio & raspberry macaron

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