### Loose leaf tea selection



A traditional blend of teas originating from Assam, Ceylon and Kenya. English breakfast tea is a black tea blend best described as full-bodied, robust and rich. **Also available decaffeinated.** 



This tea, most of which is grown at or near sea level, is known for its body, briskness, malty flavour, and strong, bright colour.

Lapsang Souchong

Lapsang is distinct from all other types of tea because lapsang leaves are traditionally smoke-dried over pinewood fires, taking on a smoky flavour.

Darjeeling

From the Darjeeling district in West Bengal, India, light-coloured infusion with a floral aroma. The flavour can include a tinge of astringent tannic characteristics and a musky spiciness.

Earl Grey

Traditionally made from a mix of black teas, Earl Grey tea is a tea blend which has been flavoured with the addition of oil of bergamot. Also available decaffeinated.

White Tea

White tea is made from buds and young leaves, which are steamed or fired, and are then dried.

White tea is pale yellow in colour and has a subtle taste.

Redbush

Redbush tea is grown in South Africa, and comes from the rooibo's plant. Redbush is a naturally decaffeinated tea, and ours is blended with honey.

Green Tea

Green tea is made from Camellia sinensis leaves that have not undergone the same withering and oxidation as traditional black tea's. Green tea originated in China.

Peppermint

A herbal tea made from an infusion of the Mentha piperita leaf and is naturally caffeine-free.

Fruit Tea

A blend of whole berries – cranberries and blueberries that give a strong, fruity taste.

### Coffee selection

Paddy & Scotts Slow Roast Espresso Beans

Cafetiere, with cold or warm milk  $\sim$  Americano  $\sim$  Espresso  $\sim$  Double Espresso  $\sim$  Latte  $\sim$  Skinny Latte  $\sim$  Cappuccino  $\sim$  Macchiato.

All coffee is freshly ground to order. We are also able to provide all of the above with decaffeinated coffee.



Afternoon tea selection

Full Ofternoon Tea

A selection of sandwiches, a selection of French fancies, home-made cakes & scones, clotted cream & jam, served with your choice of loose leaf tea or coffee  $^{\sim}$  £25.00 per person –G, E, M, NU

Quintessentially British Tea

Our full afternoon tea, served with your choice of loose leaf tea or coffee with a glass of Nyetimber Demi-Sec from West Sussex ~ £36.00 per person - G, E, M, NU, SU

Champagne Full Ofternoon Tea

Our full afternoon tea, served with your choice of loose leaf tea or coffee with a crisp glass of Veuve Clicquot Champagne  $\sim$  £37.50 per person - G, E, M, NU, SU

g & Tea

Our full afternoon tea, served with your choice of loose leaf tea or coffee with a refreshing Hendrick's Gin & Fever tree Tonic  $\sim$  £35.00 per person- G, E, M, NU

# Something a little lighter

Homemade cake with Tea or Coffee

Home-made cake of the day served with your choice of loose leaf tea or coffee £6.50 per person -G.E.M

Cream Tea

Home-made scones, clotted cream & jam, served with your choice of loose leaf tea or coffee £9.50 per person - G,E,M



## Oldded indulgences

Sparkling Wine & Champagne

	Glass	Bottle
Prosecco: le Dolci Colline Brut	£9.50	£38.50
Nyetimber: Classic Cuvee 2010	£11.00	£51.50
Nyetimber: Demi-Sec 2010	£11.00	£51.50
Veuve Clicquot: Pondarsin Yellow Label Brut	£15.00	£75.00
Veuve Clicquot: Pondarsin Rosé	£16.00	£85.00

Cocktails

Brockman's Bramble: Brockman's gin, lemon juice, sugar syrup, crème de mure ~ £13.00  $\,$ 

Mojito: Havana club 3 anos, lime juice, mint, elderflower, caster sugar  $^{\sim}$  £12.00

Kir royale: Veuve Clicquot, crème de cassis ~ £15.50

## Afternoon Tea



"Tea consumption increased dramatically during the early nineteenth century and it is around this time that Anna, the 7th Duchess of Bedford is said to have complained of "having that sinking feeling" during the late afternoon. At the time it was usual for people to take only two main meals a day, breakfast, and dinner at around 8 o'clock in the evening. The solution for the Duchess was a pot a tea and a light snack, taken privately in her boudoir during the afternoon."

We have created our own allergen index, which you will see below. Throughout all of our menus you will see letter codes next to each dish. Some allergens can be totally removed from dishes, please speak to a member of staff who will be able to assist you with this.

#### Allergen Index

S- Soya C – Celery

F-Fish E-Egg L-Lupin G-Gluten M-Milk P-Peanuts

Nu – Tree nuts Se – Sesame Mo – Molluscs Su – Sulphur Dioxide Cr – Crustaceans