

# Afternoon Tea

(Sample menu)

#### Finger sandwiches

House smoked salmon, with horseradish crème fraîche Local ham and piccalilli

Free range egg mayonnaise, with shallot and watercress Cucumber and lemon cream cheese, with mint

## Chef's savoury

Local pork sausage roll, with chutney purée

#### Homemade fruit and plain scones

Served with Cornish clotted cream and strawberry jam

## Handmade pastries

Pistachio and apricot Bakewell tart

Lemon and yuzu tartlet with strawberry and meringue

Exotic fruit pavlova

Chocolate marquise with praline cream

## £37 per person

#### Add some fizz

Ferghettina Franciacorta	Glass	£8.50	Bottle.	£42.00	
Brut Henners Brut NV	Glass	£12.50	Bottle	£59.00	
Taittinger Brut NV	Glass	£16.50	Half bottle	£42.00	Bottle <b>£75.00</b>



## Teas

We have a selection of delicious Joe's Tea flavours for you to enjoy

#### Ever-So-English Breakfast

Organic black tea from the heart of Ceylon; delicate, floral and refreshing

#### **Ever-So-English Decaf**

Organic black tea gently decaffeinated with co2; light, delicate and malty

#### The Earl of Grey

Refresh your senses with this elegant blend or organic Ceylon black tea spruced up with oil of bergamot

#### Queen of Green

A light yet lavish blend of organic green tea; refreshing and vibrant

## **Proper Peppermint**

Pure and simple organic peppermint to refresh and mellow

#### St. Clement's Lemon

A citrus sensation of organic lemongrass, ginger and orange peel to ignite the senses and warm the soul

#### The Berry Best

Twirl up your taste buds with a brimming burst of organic red fruits infused with classic herbs

A selection of Roastology coffees are available upon request

An optional service charge of 12.5% will be added to your bill.

This goes directly to our team members who work hard to make your experience truly unforgettable.

If you have an allergy or intolerance, please speak to a member of our team before ordering food or drinks