BAR&KITCHEN

AUTUMN AFTERNOON TEA

Brie and red onion chutney on tomato bread (GL,SD,M) Egg and cress finger sandwich (EG,GL,M) Warm pork belly and nigella seed sausage roll (EG,GL) Coronation chicken on malted bread (GL,M)

Fruit scone and plain scone served with Strawberry conserve and Cornish clotted cream (GL,EG,M)

Honey, lemon and fig financier (GL,EG,M,N) Apple and plum crumble tart (GL,EG,M) Salted caramel choux bun (GL,EG,M) White chocolate and raspberry mousse (EG,M)

£35 per adult Available from 1st September 2023

(V) = vegetarian | (VE) = vegan | (GL) Gluten | (M) Milk | (N) nuts | (EG) Egg | (CE) Celery |
(FI) Fish | (SS) Sesame | (SD) Sulphur Dioxide | (MU) Mustard | (SO) Soya |
(CR) Crustaceans | (MO) Molluscs
Before placing your order please inform a member of the team if anyone in your party has a food allergy.



AUTUMN AFTERNOON TEA KIDS MENU 🔊

Cream cheese and cucumber finger sandwich (GL,M) Honey roast ham sandwich (GL,M) Pork belly and nigella seed sausage roll (GL,EG,M)

> Scone served with strawberry conserve & Cornish clotted cream (GL,EG,M)

Chocolate brownie (EG,M) Strawberry and matcha tea Battenberg (GL,EG,M,N) Carrot cake, cream cheese and maple walnut (GL,EG,M,N)

Soft drink of their choice

£24.50 per Child (12 & Under)



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