




Harry's
BAR & KITCHEN

SPRING AFTERNOON TEA

Oak smoked salmon and chive cream cheese on malted bread (GL,M,F)
Egg mayonnaise & watercress in brioche bun (GL,M,EG)
Cucumber & cream cheese finger sandwich (GL,M)
Warm cheddar and wild garlic pesto tart (GL,M,EG,N,SO)

Fruit scone & plain scone served with strawberry
conserve & Cornish clotted cream (GL,M,EG)

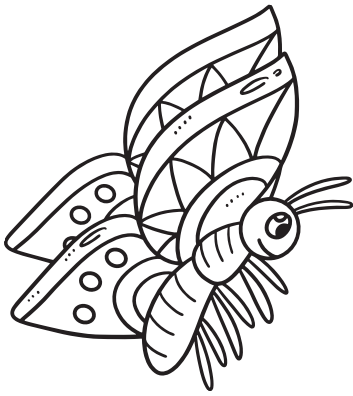
Red Velvet cake (GL,M,EG)
Orange & chocolate choux bun (GL,M,EG,N)
Pistachio & raspberry financier (GL,M,EG,N)
Mango & passionfruit Mousse (GL,M,EG)

£35 per person
£42pp with glass of prosecco

(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.





SPRING 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,M)

Scone served with strawberry conserve &

Cornish clotted cream (GL,M,EG)

Orange and chocolate choux bun (GL,M,EG,N)

Carrot cake, cream cheese and maple walnut

(GL,M,EG,N)

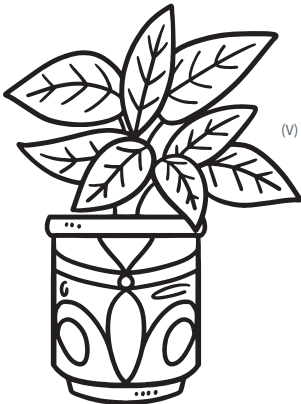
Chocolate brownie (GL,M,EG)

Soft drink of their choice

£24.50 per Child
(12 & Under)

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(FI) Fish | (SS) Sesame | (SD) Sulphur Dioxide | (MU) Mustard | (SO) Soya |
(CR) Crustaceans | (MO) Molluscs

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VEGETARIAN SPRING AFTERNOON TEA

Egg mayonnaise & watercress in brioche bun (GL,M,EG)
Cucumber & cream cheese finger sandwich (GL,M)
Warm Cheddar and wild garlic pesto tart (GL,M,EG,SO)
Brie and red onion chutney on tomato bread sandwich (GL,M,SD)

Fruit scone & plain scone served with strawberry
conserves & Cornish clotted cream (GL,M,EG)

Red Velvet cake (GL,M,EG)
Orange & chocolate choux bun (GL,M,EG,N)
Pistachio & raspberry financier (GL,M,EG,N)
Mango & passionfruit posset (GL,M,EG)

£35 per person
£42pp with glass of prosecco

(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

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A detailed illustration of a tea branch with several green leaves and small, round buds, positioned in the upper left corner of the page.

TEA SELECTION



BLACK TEA

English Breakfast

A light, golden and well-rounded tea with a lot of body and depth.

English Breakfast Decaffeinated

A golden tea with a lot of body, a light finish and but with less caffeine.

Earl Grey

A light and fragrant blend of lemon and bergamot flavoured.

Assam

A strong indian tea with a full bodied malty flavour



FRUIT INFUSIONS

Lemon & Ginger

Citrus, spice and all things nice. A warm and spicy blend with a hint of lemon.

Pure Camomile

A relaxing and calming blend of golden camomile with a lingering honey finish.

Peppermint

A revitalising burst of mint with a light, cleansing taste and distinctive aroma.

Cranberry & Raspberry

A crisp and refreshing infusion of zingy cranberries and sweet raspberries.



GREEN TEA

Pure Green Tea

A fragrant green tea, with a light, crisp, mellow taste and sweet undertones



COFFEE SELECTION

Americano | Espresso | Double Espresso | Latte Cappuccino | Flat White | Hot Chocolate

A detailed illustration of a tea branch with several green leaves and small, round buds, positioned in the lower right corner of the page.