



# WINTER AFTERNOON TEA

Smoked salmon & cream cheese finger sandwich (GL,FI,M)

Egg & cress finger sandwich (GL,EG,M,MU)

Coronation chicken sandwich (GL,EG,M,MU)

Warm pork & onion seed sausage roll (GL,EG,M,SO,SD)

\*May contain traces of nuts and sesame seeds\*

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

Chocolate & orange choux bun (GL,EG,M,N,SO)

Honey & passionfruit panna cotta (M)

Red velvet cake (GL,EG,M,SO)

Plum & apple crumble tart (GL,EG,M,SO)

£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

Please inform your server of any allergies or intolerances before placing your order. All produce is prepared in an area where allergens are present. Despite our best efforts, due to the nature of our kitchens we are unable to guarantee that our dishes are free from any allergen.

Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.



## VEGETARIAN WINTER AFTERNOON TEA

Cucumber & cream cheese finger sandwich (GL,M)

Egg & cress finger sandwich (GL,EG,M,MU)

Vegan sausage roll (GL,SO,SD)

Brie & caramelised onion tart (GL,EG,M,SD)

\*May contain traces of nuts and sesame seeds\*

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

Chocolate & orange choux bun (GL,EG,M,N,SO)

Honey & passionfruit panna cotta (M)

Red velvet cake (GL,EG,M,SO)

Plum & apple crumble tart (GL,EG,M,SO)

£35 per person

£42pp with glass of prosecco

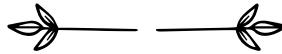
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# TEA SELECTION



## BLACK TEA

### English Breakfast

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

### English Breakfast Decaffeinated

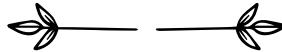
A golden tea with a lot of body, a light finish and but with less caffeine.

### 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