





AFTERNOON TEA

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## AFTERNOON TEA 25.00

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**Roasted ham, beef tomato and mustard**

**Open brioche smoked salmon**

crème fraîche and watercress

**Three cheese and spring onion wrap** 

**Cucumber and cream cheese malted bloomer** 



**Raspberry and lemon tart**

with creamed lemon curd and dried raspberries

**Phil's carrot cake**

rich carrot cake and citrus mascarpone cream

**Triple chocolate gateaux**

dark, milk and white chocolate mousse layers with a light sponge

**Tonka bean panna cotta**

Prosecco strawberry jelly and white chocolate shards



**Freshly baked fruit and plain scones**

strawberry preserve and Cornish clotted cream

## GLUTEN FREE AFTERNOON TEA 25.00

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**Egg and watercress mayonnaise**  

**English salted cucumber with crème fraîche**  

**Smoked Scottish salmon** 

lemon and black pepper crème fraîche

**Mature cheddar cheese**  

apple and plum preserve



**Dark chocolate and fudge cake** 

**Toffee cupcake** 

**Victoria sponge** 

**Pecan and maple pie** 



**Warm fruit scones** 

Cornish clotted cream and fruit preserve

## VEGAN AFTERNOON TEA 25.00

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*Selection of finger sandwiches on white and brown bloomer*

Spiced falafel and mint **Ve**

Roasted red pepper houmous and rocket **Ve**

Beef tomato, red onion chutney, watercress **Ve**

Feta and piccalilli **Ve**



Classic Victoria sponge **Ve**

Chocolate and orange finger **Ve**

Lemon and poppy seed cake **Ve**

Dark chocolate and Morello cherry tart **Ve**



Freshly baked scones **Ve**

with strawberry preserve

*Your choice of afternoon tea served with:*

Chio Prosecco DOCG 31.00 **Ve**

A light refreshing sparkler from the premium Prosecco area of Asolo

Hendricks G&T 32.50

Hendricks Gin paired with Fentimans tonic and a cucumber slice

Moët & Chandon Brut Imperial NV 34.50 **Ve**

Tasting notes of delicate apples, biscuits and toast

**V** Suitable for Vegetarians   **Ve** Suitable for Vegans   **GF** Gluten Free   (GFA) Gluten Free Alternative Available

**Allergen details:** Our food is prepared in a kitchen where nuts, gluten and other known allergens/intolerances may be present. If you would like information on ingredients within our menu items in relation to allergens and food intolerance including GF please ask a member of staff who will be able to assist you. Where, due to circumstances beyond our reasonable control, we may need to substitute menu items or ingredients.

If you have any questions, please ask your server.

*\*We are proud that all our eggs are from free range chickens\**