afternoon tea

38.00 per person

freshly baked plain and fruit scones, cornish clotted cream, raspberry & strawberry preserves

cakes & puddings

chocolate delice, lemon tart, eccles cake, coffee & walnut sponge, plum posset

finger sandwiches

egg & cress
smoked salmon
cucumber, salt & vinegar
honey baked ham & mustard
cheddar cheese & pickle

your choice of tea or coffee

champagne & sparkling

125ml glass

pierre vaudon, premier cru nv 16.95 Exton Park, RB 32, Brut, Hampshire 15.95 crémant de bourgogne, france 11.50 sea change 0% sparkling wine 7.95

PARSONAGE TEA

smooth & full bodied assam, notes of fruit & cocoa

CLASSIC EARL GREY

with cold pressed bergamot oil

CLASSIC ENGLISH

full bodied & delightfully traditional

LAPSANG SOUCHONG

rare, smoky, dark & opulent

ORGANIC WILD ROOIBOS

rich, smooth & fruity, naturally caffeine free

SILVER NEEDLE

delicate silvery buds, creamy notes of melon & cucumber

FINEST DARJEELING 2ND FLUSH

refreshing, fruity & floral, deep smooth undertones

IADE TIPS

high grown, hand-picked, young green tea tips

JASMINE PEARLS

hand rolled pearls of green tea, naturally infused with jasmine blossom

JADE OOLONG

lightly oxidised, taiwanese, rolled oolong, fresh & floral

INFUSIONS

berry & hibiscus fresh mint lemon & ginger camomile triple mint

coffee

filter cappuccino americano
espresso flat white latte macchiato
hot chocolate