

Afternoon Tea Menu

Finger Sandwiches

Poached Salmon with Tarragon Mayonnaise

(gluten, egg, sulphites, soya, fish)

Free Range Egg and Watercress on White Bread (v)

(egg, gluten, soya)

Coronation Chicken on Tarragon Bread

(gluten, nuts, soya, egg)

Suffolk Ham & English Mustard Mayonnaise on Tomato Bread

(gluten, mustard, egg, soya)

Savouries

Maple Cured Bacon & Nudja Sausage Roll

(gluten, egg)

Butternut Squash & Baron Bigod Tartlet

(dairy, sulphites)

Warm Scones

A choice of Plain & Fruit (v)

(gluten, egg, milk,)

With Tiptree Strawberry Jam, Clotted Cream & Homemade Lemon Curd

Cake Selection

Suffolk Strawberries Frasier

(egg, dairy)

Limoncello Canelé, Lemon Zest and White Chocolate Glaze

(egg, dairy, gluten, soya, sulphites)

Peach & Honey and Ginger Macaron

(egg, dairy, nuts)

Cherry Mousse with Chocolate, Almond and Raspberry Sablé

(egg, dairy, soya, nuts, gluten)

Milk Chocolate and Orange Horseshoe Biscotti

(egg, gluten, dairy, soya)



Full Afternoon Tea with a Selection of Teas or Cafetiere of Coffee 36.00

Champagne Afternoon Tea including a Glass of Billecart-Salmon Brut Reserve £49.50



Some dishes may contain nuts or traces of nut oils. All the dishes on the menu are inclusive of VAT. A 12.5% discretionary service charge is added to all bills. Gratuities are paid directly to staff. If you require further information on ingredients which may cause allergy or intolerance, please speak to your server before ordering your meal. All dishes are subject to change at any time.

Afternoon Tea Drinks Selection

Your Choice of Tea

Everyday Brew – Robust in flavour, a blend of three teas Gutsy Assam, Mellow Ceylon & powerful Rwandan.

Darjeeling Earl Grey Tea – A strong Earl Grey, full of Bergamot, fragrant full flavour, exotic flora tones with zesty citrus Bergamot

Honeybush & Rooibos – Two unique South African plants, growing only in the Cederberg Mountain region naturally decaffeinated, soothing and full of nutrients. An Earthy, mahogany coloured nectar that gives way to a subtly, nutty flavour.

Mao Feng Green Tea – Light and Clean, this tea has a delicate natural taste of fresh air, Peaches and Apricots. a Great example of a Classic Green Tea.

Peppermint Leaf Tea – Whole Mint leaves for big flavour, then refreshing and vibrant Mint Tea.

Chamomile Flowers Tea – Tea full of whole Chamomile flowers, A beautiful yellow cup of tea which gives way to a sweet and surprisingly juicy flavour of Camomile, very soothing.

Super Fruit Tea – Tea infused with invigorating Hibiscus flowers and Redberries, punchy and full of fruit flavours, a beautiful red hue.

Lemon & Ginger Tea – Subtle Lemon tones with a Ginger kick, an uplifting tea

Your choice of coffee

Cafetiere
Decaffeinated Cafetiere

Your Choice of Premium Coffee

£4.50

Espresso/ Double Espresso
Decaffeinated Espresso
Machiato
Americano
Latte
Flat White
Cappuccino
Mocha

Sparkling & Champagne

125ml/Bottle

Prosecco Spumante “Borgo Alato”
£7.00/£40.00

Champagne

Billecart-Salmon Brut Reserve
£14.50/£85.00

Billecart-Salmon Brut Rose
£19.00/£110.00

Billecart-Salmon Blanc de Blancs
£22.50/£125.00

English Sparkling Wine

Gusborne, Twenty Eighteen Rose
£70.00

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