

A History of Hanbury

The story of the house originally known as Poles, of the families to whom it was home, and the convent school that was here for over half a century.

The history of the house goes back to the eighteenth century, where the original house stood. Sampson And Agatha Hanbury came to live at Poles in 1800. He continued to enlarge and improve the house and lived there until death in 1835 where the house passed to Agatha Hanbury for her life. When she died in 1847, the Poles estate passed to her nephew, Robert Hanbury, the second son of Sampson's brother. Robert Hanbury further enlarged the house and extended the gardens. Being a keen horticulturist, he employed over twenty gardeners and built the Walled Garden where the greenhouses became famous for their orchids.

The Poles estate passed to his grandson Edmund Hanbury and his wife Amy upon his death. In 1889, they spent time planning a new house. The old house was pulled down and foundation work started for the new Poles. The architect was Mr Ernest George, the celebrated architect. In 1876, George was joined by Harold Peto, son of Sir Morton Peto, the great railway builder. The new Poles, completed in February 1st, 1892 was a magnificent house.

In 1913, the estate was sold to the King family who in turn sold it in 1923 to the Faithful Companions of Jesus, who turned it into a school with six students. By 1928, there were fifty students and a new block was added for the expanding school. After sixty three years, Poles convent closed in July 1986.

In 1986, it was announced that the new owners had gained planning permission for a hotel and work began in 1988 converting the house of 1890 and the 1930 school block into a hotel. As the building had a grade 2 listing, work was carried out in close conjunction with the English Heritage.

The luxury hotel, newly named Hanbury Manor, opened for business
On the 20th August 1990.

Afternoon Tea, A very English Tradition

Tea, that most quintessential of English drinks, is a relative latecomer to British shores. Although the custom of drinking tea dates back to the third millennium BC in China, it was not until the mid - 17th century that tea first appeared in England.

Afternoon tea was introduced in England by Anna, the seventh Duchess of Bedford, in the year 1840. The Duchess would become hungry around four o'clock in the afternoon. The evening meal in her household was served fashionably late at eight o'clock, thus leaving a long period of time between lunch and dinner. The Duchess asked that a tray of tea, bread and butter and cake be brought to her room during the late afternoon. This became a habit of hers and she began inviting friends to join her.

This pause for tea became a fashionable social event and during the 1880's upper-class and society women would change into long gowns, gloves and hats for their afternoon tea which was usually served in the drawing room between four and five o'clock.

Traditional afternoon tea consists of a selection of dainty sandwiches including of course thinly sliced cucumber sandwiches, scones served with clotted cream and preserves. Cakes and pastries are also served, and tea grown in India or Ceylon is poured into delicate china cups.

Traditional afternoon tea

Finger Sandwiches

Smoked Salmon pin wheel on whole grain bread
Ham and mustard on 'pane con noci'
Egg and cress on beetroot bread
Crayfish mary rose on brioche
Cucumber on caraway bread



Warm raisin and plain scones from our bakery
Served with clotted cream and strawberry jam



Selection of pastries and treats



Choose from our selection of speciality tea

Gluten free afternoon tea

Finger sandwiches

Smoked salmon cream cheese on brown gluten free bread
Cucumber and lemon on white gluten free bread'
Ham and mustard on brown gluten free bread
Egg mayonnaise on white gluten free bread
Crayfish on white gluten free toast



Warm gluten free raisin scones from our bakery
Served with clotted cream and strawberry jam



Selection of pastries and treats



Choose from our selection of speciality tea

Hot beverages

Pot of tea	£3.50
Pot of coffee	£3.50
Cappuccino	£4.00
Café Latte	£4.00
Single espresso	£2.95
Double espresso	£3.50
Hot chocolate	£3.50



All Tea options with *(also available as Gin infusion)* behind can be served as a cocktail to accompany your afternoon tea.

If you are concerned about food allergies e.g. nuts, you are invited to ask one of our team members for assistance
All prices are inclusive of VAT And an optional 12.5% service charge will be applied to your bill

Vegetarian afternoon tea

Finger sandwiches

Craxton manor cheddar and branston pickle on 'pane con noci'
Homemade hummous and crispy shallot on toasted brioche
Grilled vegetables on granary bread
Egg mayonnaise on beetroot bread
Cucumber on caraway bread



Warm raisin and plain Scones from our bakery
Served with clotted cream and strawberry jam



Selection of pastries and treats



Choose from our selection of speciality tea

From our kitchen

Finger sandwiches

Smoked salmon pin wheel on whole grain bread
Ham and mustard on 'pane con noci'
Egg and cress on beetroot bread
Crayfish mary rose on brioche
Cucumber on caraway bread

£9.50



Warm raisin and plain scones from our bakery
Served with clotted cream and strawberry jam

£8.50



Selection of pastries and cakes

£8.50

All Tea options with (also available as *Gin infusion*) behind can be served as a cocktail to accompany your afternoon tea.

Afternoon tea

Monday to Friday

Traditional afternoon tea	£25.00
Traditional afternoon tea with glass of bubbly	£28.50
Traditional afternoon tea with glass of champagne	£33.00
Traditional afternoon tea with glass of rosé	£35.00

Homemade Gin infused Traditional Afternoon Tea £40.00



Weekends with Live Music

(Lounge classics with solo singer)

Traditional afternoon tea	£30.00
Traditional afternoon tea with glass of bubbly	£35.00
Traditional afternoon tea with glass of champagne	£40.00
Traditional afternoon tea with glass of rosé	£45.00
Homemade Gin infused Traditional Afternoon Tea	£45.00



Champagne by the bottle

Pommery Brut Royal NV £58.00

Pommery Brut Rose NV £83.00

If you are concerned about food allergies e.g. nuts, you are invited to ask one of our team members for assistance
All prices are inclusive of VAT And an optional 12.5% service charge will be applied to your bill

Traditional Tea Selection

Classic Royal Tea Blend

Full bodied with a wonderful depth of flavour, Classic Royal harnesses toasty notes from the Darjeeling, true malty flavour from the Assam and a bright, lively flavour from the premium Ceylon tea.

English Breakfast

The perfect "Pick-Me-up" tea to drink at any time of the day. The Traditional English Breakfast tea is both bright and full-bodied.

Decaf English Breakfast

Using the flowery orange pekoe from the Dimbula region of Sri Lanka this Ceylon tea is full-bodied and retains its balanced astringency and floral notes.

Earl Grey

A light tea, pale gold in colour using natural flavours and oils balanced with the natural brightness of Ceylon tea that gives the Earl Grey its distinctive flavour of bergamot without the overpowering perfume.

Lady Grey (also available as Gin infusion)

Dried lemon and orange peel provides a citrusy twist and a piquant taste for a delightful alternative to the Earl Grey.

Bukhial Assam

Grown on the south side of the Brahmaputra river in the remote region of Nagaland, this Assam tea grows slowly with a lower yield resulting in the intense flavours of strong, rounded Malt.

Tukdah Darjeeling

From Tukdah tea estate high in the hills, this classic Darjeeling Tea is bright and full-flavoured with its characteristic Muscatel Flavour and Hints of Nuttiness.

Lovers Leap Ceylon

A truly delightful, medium bodied, flavoursome tea from one of the best tea gardens in Sri Lanka. Grown at high altitude amongst steep hills you can be sure of tasting a wonderful piquant cup with real Ceylon Tea.

Decaf Irish Breakfast

A tea with a true malty taste and full bodied flavour just right to accompany a good hearty breakfast!

Lapsang Souchong Butterfly Tea

A wonderful smooth and crisp tasting tea that produces an amazing aroma of smokey pine fires. An acquired taste for some, depending on your palate, but if you like Lapsang Souchong, we feel sure you'll enjoy this special tea from Fujian

All Tea options with (also available as Gin infusion) behind can be served as a cocktail to accompany your afternoon tea.

Tisane and Speciality Tea Selection

Japan Sencha

Used in traditional Japanese tea ceremonies this Green Tea has a distinctive glossy feel and full rich aromas.

Jasmine Blossom (also available as Gin infusion)

Green Tea with exotic eastern flavours of jasmine that blooms in May for the most intense aroma.

China Pai Mu Tan

The top two very pale green, almost grey white leaves and bud covered by velvety fuzz are plucked and perfectly withered to give it a light but flavourful tea.

Exotic Strawberry and Kiwi (also available as Gin infusion)

Bold and intense strawberry and kiwi flavours make for a truly thirst quenching tea.

Delicious Berry (also available as Gin infusion)

Intensely refreshing with the combined flavours of hibiscus, rosehip, blackcurrant, elderberry and raisin.

Peppermint

Cool and refreshing caffeine-free alternative.

Egyptian Camomile

Perfect growing conditions of sandy loams and nutrients from the Nile for the distinctive camomile renowned for its health benefits.

Rose Congou Superior

Wonderfully refreshing black tea with scents of freshly cut Roses from natural oils and the layering of Rose petals five times in the process.

Malibu Dream Fruit Tea (also available as Gin infusion)

A truly dreamy fruit tea with an exceptional tropical taste highlighted by the addition of coconut.

Palm Paradise Flavoured Black Tea

A refreshing cup of high grade Ceylon black tea blended with coconut, apple, strawberry, rosehip and Kiwi pieces, scattered with Hibiscus and Rose petals then, using only the highest quality natural flavours, create the subtle notes of sweet rum.

Zesty Lemon Rooibos

This herbal tisane combines the sweetness of rooibos with the zesty tanginess of lemongrass.

If you are concerned about food allergies e.g. nuts, you are invited to ask one of our team members for assistance

All prices are inclusive of VAT And an optional 12.5% service charge will be applied to your bill