

AFTERNOON TEA

SANDWICHES

Ham & Whole Grain Mustard
Smoked Salmon & Cream Cheese
Cucumber & Crème Fraîche,
Egg Mayonnaise

SCONES

Warm Scones with Clotted Cream & Preserves

SWEET

Ginger & Pear Cake, Soft Cheese Frosting
Blood Orange Mousse, Blood Orange Jelly
Choux with Caramel Coffee
Apple & Vanilla Tart

Selection of artisan teas & coffees

Monday to Friday £35
Saturday & Sunday £37

G & Tea

add a glass of Pinkster's pink raspberry gin & Fever Tree tonic
+£10

A Quintessentially British Afternoon Tea

Why not add a glass of Nyetimber sparkling wine to your tea?
Nyetimber Classic Cuvee +£15 | Nyetimber Rose +£17
Nyetimber Cuvee Cherie +£17

Or perhaps a glass of Champagne...

Baron de Marck +£13.50 | Veuve Clicquot Yellow Label +£19 |
Bollinger Rosé +£18

OUR TEA SELECTION

BLACK TEA

ENGLISH BREAKFAST

Smooth, refreshing, and malty with
rich, toasted notes.

EARL GREY

Three high grade black teas with
organic, cold pressed Italian bergamot
oil for an invigorating, citrus kick.

DARJEELING

A rounded and satisfying second flush
Darjeeling from the Himalayas.

MANGO NOIR

The smooth base of black tea from
Yunnan in China perfectly
complements the mango fruit oils.

GREEN TEA

DRAGON WELL

A wok- fired green tea made by hand
in the mountains of Zhejiang province.
Subtly sweet, soft and vegetal with
notes of green bean and chestnut.

JASMINE TEA

Hand-rolled green tea buds infused
with fresh jasmine blossoms.

WHITE TEA

SILVER NEEDLE

Young buds picked in spring in the
mountains of Yunnan, China. Delicate
& creamy with notes of melon and
cucumber.

OOLONG TEA

HONEY ORCHID

This rare, hand-produced artisan
oolong is grown on the slopes of Wu
Dong Mountain in China. Rich and
intensely fruity with notes of peach,
lychee, orchid and honey.

HERBAL TEA

TRIPLE MINT

Peppermint and spearmint from the
Nile valley plus lemon balm, a mint
with a citrus hint are selected for a
perfect flavour balance. A naturally
caffeine-free infusion.