

SHAKESPEARE'S
GLOBE



PINOCCHIO

AFTERNOON TEA

- SERVED FROM 3RD SEPTEMBER -

COCKTAILS

JIMINY CRICKET

Finlandia vodka, hazelnut syrup, Blue Curaçao,
lime juice, egg white 12

GEPPETTO'S NEGRONI

Antica Formula Vermouth, Campari, Malfy Originale 12

BUBBLES

12.5cl a glass

Prosecco La Vita Sociale NV 9

Rathfinny Brut NV, Sussex 12.5

Deutz Brut Classic NV, Champagne 14.5

Darjeeling Sparkling Tea, non-alcoholic 8.5

Further beverage available in our drinks list

PINOCCHIO TEA

SANDWICHES & SAVOURY

Roast beef, truffle pecorino, horseradish cream, charcoal bread
Scottish smoked salmon, lemon & dill cream cheese, brown bread
Coronation roast chicken mayonnaise, turmeric bread
St. Ewe's egg & cress, white bread
Cashel Blue & pear quiche

SWEETS

'When you wish upon a star'
Frosted cinnamon & cranberry shortbread star

*'Prove yourself, brave, truthful and unselfish,
and some day you will be a real boy'*
Blue Fairy vanilla panna cotta, chocolate magic wand

Field of Miracles
Dark chocolate cake, chocolate soil, gold coins

'Let's go to Pleasure Island!'
A panettone toybox

*'A lie keeps growing and growing until it's as clear
as the nose on your face'*
Spiced marsala wine cannoli, baby basil

Raisin & plain scones, strawberry jam, Devonshire clotted cream

42.5

GEPETTO SAVOURY TEA

Wild mushroom éclair, marmite glaze

Beetroot & goat's cheese macaron

Cashel Blue & pear quiche

Finocchio fennel sausage, scotched quail egg

Beer battered haddock & chips

Spiced marsala wine cannoli, baby basil

Savoury scone, leek butter & ash

42.5

VEGETARIAN TEA

SANDWICHES & SAVOURY

Red pepper, horseradish cream, charcoal bread
Coronation roasted tofu, lemon & oregano, turmeric bread
St. Ewe's egg & cress, white bread
Beetroot & rosemary salt, brown bread
Cashel Blue & pear quiche

SWEETS

'When you wish upon a star'
Frosted cinnamon & cranberry shortbread star

*'Prove yourself, brave, truthful and unselfish,
and some day you will be a real boy'*
Blue Fairy vanilla panna cotta, chocolate magic wand

Field of Miracles
Dark chocolate cake, chocolate soil, gold coins

'Let's go to Pleasure Island!'
A panettone toybox

*'A lie keeps growing and growing until it's as clear
as the nose on your face'*
Spiced marsala wine cannoli, baby basil

Raisin & plain scones, strawberry jam, Devonshire clotted cream

42.5

TEA

We serve Novus award-winning tea. Novus has always sought to source the finest examples of tea types, delivering exceptional taste and flavour.

BLACK

ENGLISH BREAKFAST

A blend of three whole leaf garden Assam teas. This satisfying blend is full bodied, robust and rich in flavour
Infuse for 3-5 minutes

SAPPHIRE EARL GREY

Pure Ceylon tea, oil of Italian bergamot and malva flowers.
A bright, refreshing blend with notes of lemon
Infuse for 4 minutes

ORGANIC DARJEELING

The finest of India's unblended teas, with floral and muscatel notes and a fresh citrus taste
Infuse for 3-4 minutes

SPICED CHAI

A blend of robust black Indian teas with warming nuances of cinnamon, cloves and green cardamom
Infuse for 4 minutes

GREEN

DRAGONWELL GREEN

A hand fired artisan tea with subtle apricot and nut flavours and a smooth, sweet finish
Infuse for 4 minutes

FLEUR D'ORIENT OOLONG

Wuyi and Fujian semi-fermented green tea with floral and fruity flavours, honey aromas and a buttery finish
Infuse for 4 minutes

TEA

WHITE

WHITE PEAR AND GINGER

A Fujian Orthodox white tea combined with dried pear & ginger
A light & delicate infusion
Infuse for 4 minutes

HERBAL

EGYPTIAN MINT

This caffeine-free peppermint infusion bursts
onto the palate. Well rounded, with no bitter aftertaste
Infuse for 3-4 minutes

CITRUS CHAMOMILE

A blend of chamomile enhanced by a lovely hint of lemongrass,
lemon verbena, malva & calendula flowers
Infuse for 5 minutes

SPICY ROOIBOS

Caffeine free super grade Rooibos blend with Brazilian pepper,
cinnamon, cardamom, cloves & a hint of orange

WILD ENCOUNTER

A unique blend of hibiscus flowers, red berries and dried fruits.
Full bodied, with a sweet, tart flavour
Infuse for 5 minutes

ICED

BLACK ICED TEA

Black tea with lemon, organically grown and real brewed

DIETARY REQUESTS

Please note that from the 3rd September 2025 we will no longer be able to accommodate vegan, nut free, dairy free and gluten free afternoon tea requests.

