

AFTERNOON TEA

£28 per person. Enjoy with a glass of Fitz sparkling wine for £35.

FINGER SANDWICHES

Pulled ham hock, fig & apple chutney, brioche roll
Hot smoked salmon, watercress & crème fraîche
Free range/barn reared egg, chive mayonnaise
Cucumber & lemon cream cheese

SAVOURY

Dark chocolate brownie (GFO)
Citrus drizzle carrot cake (GF)
Crème patisserie New Forest berry fruit tart
French macaroons
Burley mess

SWEET

Fruit scones, jam & clotted cream (GFO)
Cheese & chive scones, cream cheese & chutney (GFO)

TEA INFUSIONS

Chamomile flowers - silky, sweet, floral
Darjeeling Earl Grey - light, citrus, fruity
Everyday brew - malty, zesty, rich
Honeybush & rooibos - sweet, nutty, calming
Lemon & ginger - warming, refreshing, piquant
Mao feng green tea - refreshing, light, pure,
Peppermint leaves - cooling, revitalising, pepper
Super fruit - punchy, fruity, tart

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(V) vegetarian | (VE) vegan | (GF) gluten-free
(VGO) vegetarian option | (VEO) vegan option | (GFO) gluten-free option

Please let us know if you have any allergies or dietary requirements. Most options can be adapted for a gluten-free diet, please ask our team for more details. Please note a discretionary optional 10% service charge will be added to your final bill.

