

HISTORY & HERITAGE AFTERNOON TEA

A quintessential British tradition “Only at The Gainsborough”

Immerse yourself in the history and heritage of Georgian Bath with a luxurious afternoon tea at the Gainsborough. Located in the centre of Bath’s historical district, The Gainsborough with its impressive architecture and imposing Georgian façade is the perfect setting for an indulgent and unforgettable afternoon tea. Our carefully curated experience combines all the traditions of this favourite of British pastimes with entertaining stories and tales that reveal an intriguing insight into the history and heritage of Bath.



The menu offers a wide selection of speciality blended teas from around the world including our own signature Gainsborough blend, delicate finger sandwiches, perfectly crafted miniature pastries and warm scones served with clotted cream and homemade jams.

“But indeed, I would rather have nothing but tea” – Jane Austen

Afternoon tea is served daily in our Brasserie. Featuring Georgian architecture, original artwork and impressive wine wall, it is the perfect city centre oasis where you can enjoy this quintessential British tradition, take some time to savour the experience and create some treasured memories.



AFTERNOON TEA MENU

£40 per person

SANDWICHES

Local Ham | Salad | Mustard Mayonnaise

Coronation Confit Chicken

Scottish Smoked Salmon | Cream Cheese | Cucumber

Egg Mayonnaise | Mustard Cress

WARM SAVORY TREATS

Malay Curry Puffs

Barbeque Chicken Pie

Sesame Prawn Toast

SCONES

Freshly Baked Raisin and Plain Scones

Devonshire Clotted Cream | Homemade Fruit Preserves

SWEET TREATS

Assortment of Afternoon Tea Pastries and Cakes

CHAMPAGNE AFTERNOON TEA

Including a glass of Champagne £59 per person

Including a glass of Rose Champagne £65 per person

Our Sommelier Selected Champagne – Billecart-Salmon



All menu prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill. If you require further information on ingredients which may cause you an allergy or intolerance, please speak to a member of the restaurant team before you order your meal. If you do have food allergy, you should inform one of our restaurant team so we can minimise the risk of cross contamination during the preparation and service of your food.