

The Dovecote

SAMPLE AFTERNOON TEA

Traditional Afternoon Tea

25.85 per person

Freshly made sandwiches served on granary and white breads

Egg mayonnaise and mustard cress
Smoked salmon, lemon pepper butter
Coronation chicken
Cucumber, cream cheese and dill

Fresh warm plain and fruit scones

Raspberry jam and clotted cream

A selection of homemade cakes and sweet bites

Raspberry, pistachio and white chocolate cupcake
Cherry and chocolate delice
Strawberry and cream choux bun

A selection of loose-leaf teas from around the world or freshly brewed cafetiere of coffee

UPGRADE

Savoury Afternoon Tea

31.35 per person

to include warm sausage roll, Owen Taylor's huntsman pie and piccalilli

Champagne Afternoon Tea

38.35 per person

to include a glass of Gardet Demi-sec Champagne

Prosecco Afternoon Tea

33.35 per person

to include a glass of Bedin Prosecco, DOC, Treviso

'Michelle' Afternoon Tea

31.80 per person

to include a glass of 'Michelle' South African sparkling wine

FIZZ

Delacoste, NV Brut, Champagne	Glass	Bottle
	11.85	60.50
Colli Asolani Di Bedin, Prosecco, DOC Treviso, Italy	Glass	Bottle
	7.50	33.00

Please inform a member of staff if you have any allergies or dietary requirements. Detailed information on the fourteen allergens is available on request. Whilst every effort is made to minimise cross-contamination, our ingredients are manufactured and our dishes are prepared in environments where allergens are present, therefore we cannot guarantee that any item on your menu is 100% allergen free.

The Dovecote

We have Anna, seventh duchess of Bedford (1788-1861) to thank for the ritual of afternoon tea, for it was she who created this delightful break in the day. At the time, she was one of Queen Victoria's ladies-in-waiting, and the royal household would breakfast well, lunch lightly and serve a great dinner late in the evening. The large gap between the midday morsels and the night-time feast meant the duchess often experienced a 'sinking feeling' in the afternoon, so she asked one of her servants to bring her tea and cakes in her boudoir. She enjoyed it so much she called for it again and again. This custom is thought to have spread quickly and given us the tradition we enjoy today, as Anna did more than 200 years ago.

SPECIALITY COFFEE

47 Degrees Coffee

47 Degrees is an independent coffee roaster established in 2017, located in Langley Mill, Derbyshire. They specialise in hand-roasting small batches of coffee using beans sourced from the rich volcanic soils of Santa Rosa valleys in Guatemala, ensuring a high-quality product. Their offerings include various artisan coffee blends, meticulously crafted to provide a great-tasting experience.

Cafetiere 3.30

Americano 3.85

Floater coffee 3.90

Cappuccino 3.85

Café latte 3.85

Hot chocolate 4.10

Espresso 3.40

Double espresso 3.95

COCKTAILS

Espresso Martini

9.75

Smirnoff vodka, Kahlua, 47 degrees coffee.

Aperol Spritz

8.50

Aperol, soda, Prosecco.

Elderpower

11.50

Connie Glaze vodka, St. Germain elderflower, cucumber, mint, Prosecco.

Shirley Ginger (alcohol free)

5.00

Fever-tree ginger beer, soda, lime, grenadine.

Apple Virgin Mojito (alcohol free)

5.50

Apple, lemon, lime, mint, soda

GINS

Shining Cliff gin 45% 25ml

7.70

Served with orange zest and tonic.

Warner Edwards Rhubarb 40% 25ml

8.90

Served with Fever-tree ginger ale.

Manchester Raspberry 40% 25ml

8.90

Served with Fever-tree low tonic, raspberries and mint.

Hendricks small batch Scottish gin 41.4% 25ml

8.40

Served with Fever-tree Mediterranean tonic and fresh cucumber.