



HISTORY OF AFTERNOON TEA

As customs go, none are more quintessentially English than Afternoon Tea.

It's said that Anna Russell, 7th Duchess of Bedford and friend of Queen Victoria, invented the ritual in 1840 to keep at bay that "sinking feeling" between lunch and a late evening meal when she would have a pot of Darjeeling tea, bread, butter and biscuits brought to her quarters.

The Duchess soon began inviting friends to what became a fashionable social pastime among the upper classes. Today, a menu of dainty finger sandwiches, scones and delicate patisserie is based on the traditional combination of sweet and savoury. Accompanied of course, by plenty of freshly-brewed tea poured into china cups.

GILLARDS OF BATH: A LEGACY IN EVERY CUP

In 1888, Henry Gillard began hand-blending teas in Bath, creating the now-famous Hardwater Blend to perfectly suit the city's unique water. Since then,

Gillards of Bath have remained dedicated to sourcing the highest quality ingredients and crafting exceptional blends using time-honoured recipes passed down through generations.

At Gillards of Bath, we bridge the gap between history and your cup, offering an authentic taste experience unchanged for over a century.



HAND BLENDED TEAS

£4.50

(15 kcal per 6oz cup with 30ml semi-skimmed milk)

Assam English Breakfast – Strong. Bold. Malty.

English Breakfast Decaffeinated – Bold. Malty. Caffeine Free.

Pump Room's House Blend – Strong. Bold. Aromatic.

First hand-blended in 1888 to suit the city's hard water, this remains an unchanged secret mix of black and green tea.

Fireside Brew – Smoky. Warming. Vanilla.

A comforting and smoky blend of Lapsang Souchong Formosa and Russian Caravan, with a gentle vanilla sweetness.

Jane Austen Blend – Ethereal. Refined. Refreshing.

A delicate black tea with a hint of green China leaf, recreating a refreshing 18th century favourite.

Empress of Peking (Earl Grey) – Rich. Citrus. Robust.

A zesty twist on Earl Grey, infused with orange, lemon and Italian bergamot oil.

Lady Whistledown's English Rose Tea – Floral. Fresh. Intoxicating.

A delightful Ceylon blend with rose petals, rosehip and blackberry leaves.

Single Origin Darjeeling Orange Pekoe – Muscatel. Aromatic. Crisp.

£1.50 supplement

The sweet 'Champagne of Teas' – harvested from Margaret's Hope Estate, where leaves benefit from slower growth in the cool Himalayan altitudes.

CAFFEINE-FREE HERBALS AND INFUSIONS

£4.25

(1 kcal, 6oz cup)

Organic Rooibos – Nutty. Sweet. Vibrant.

Lemongrass and Ginger – Citrusy. Spicy. Refreshing.

Peppermint – Refreshing. Aromatic. Cooling.

Berry Berry Mix – Tangy. Sweet. Vibrant.

All our tea packages include complimentary top-ups – please ask a member of our team.

HOT DRINKS

The Pump Room coffee is roasted by Notes Specialist Coffee Roasters.

Filter Coffee by the pot £4.75pp 15 kcal
(per 6oz cup with 30ml semi-skimmed milk)

Double Espresso £4.25 0 kcal

Macchiato £4.25 15 kcal

Americano £4.25 15 kcal

Cappuccino £4.25 70 kcal

Latte £4.25 98 kcal

Flat White £4.25 70 kcal

Mocha Latte £4.25 235 kcal

Hot Chocolate £4.75 348 kcal

THE JANE AUSTEN AFTERNOON TEA

A timeless tribute to one of England's most beloved novelists. Celebrate 250 years of Jane Austen with an afternoon tea inspired by the refinement and flavours of the Regency era. Sip on fine teas as you soak in the historic surroundings of The Pump Room, frequented by Austen herself and immortalised in *Northanger Abbey* and *Persuasion*.

ADD AVRUGA CAVIAR TO SHARE

An exquisite blend of cream cheese, eggs, shallots and herring roe, elegantly served with warm blinis 422 kcal

£35.00

Traditionally paired with a vodka martini £11.50

ADD STARTERS

Wing of St Mawes smoked salmon
pickled cucumber, horseradish 198 kcal

£12.00

Salt baked Bromham heritage beetroots
goat's curd and toasted hazelnut (v) 192 kcal

£8.00

Ham hock terrine
soft poached egg, English mustard, capers 232 kcal

£11.00

SAVOURY SELECTION

Soft cheese and chive choux bun, caramelised onion chutney (v)

St Ewes egg salad sandwich, truffle egg yolk confit (v)

Pump Room Somerset cider-roast gammon, wholegrain mustard finger sandwich

Atlantic prawn, lemon mayonnaise and dill bridge roll, salmon roe

PASTRIES & SCONES

Plain and fruit homemade scones, served with
West Country clotted cream and strawberry jam (v)

Daily selection of Pump Room pastries

Served with

A pot of house loose leaf tea or hand-roasted filter coffee

£44.50 (per person) 2048 kcal

WHY NOT ADD A GLASS OF FIZZ...

	125ml	150ml	Bottle
The Pump Room Classic Cuvée, English Sparkling, England, NV	£11.50	£13.50	£65.00
Searcys Selected Cuvée Champagne, Brut, NV	£15.00	£17.50	£85.00
Chapel Down Classic Brut, Kent, England, NV	£13.50	£16.00	£78.00
Chapel Down Rosé Brut, Kent, England, NV	£15.00	£17.50	£85.00
Ca'del Console Prosecco Rosé, NV	£9.50	£11.50	£54.00
Wild Idol Alcohol Free Sparkling White	£10.50	£12.50	£60.00
Wild Idol Alcohol Free Sparkling Rosé	£10.50	£12.50	£60.00

(v) = vegetarian (ve) = vegan (veo) = vegan option available on request

Foods described within this menu may contain nuts and other allergens. Please inform us of any allergies or dietary requirements. Adults need around 2000 kcal a day. All prices are inclusive of VAT at a prevailing rate. A discretionary 12% service charge will be added to the final bill.

THE PUMP ROOM

Considered the social heart of Bath since its completion in 1795, The Pump Room has welcomed many esteemed literary figures through its doors, from Charles Dickens to Mary Shelley. Despite her famously mixed feelings about Bath society, Jane Austen herself described it as the place where “every creature in Bath was to be seen in the room at different periods of the fashionable hours” (*Northanger Abbey*).

It was the must-visit destination for all high society Georgians, who would have taken a dip in the King and Queens Baths, before “taking the water” from the Spa Fountain in the Pump Room. Believed to have healing qualities that would cure all internal ailments, guests would flock daily to drink their prescribed gallons. The taste is often described as ‘acquired’ – if the fountain is open today, please help yourself to a cup and let us know your thoughts!

MUSIC AT THE PUMP ROOM

For more than 300 years, musicians have performed daily in Bath’s beautiful Georgian Pump Room. Believed to be the longest-established resident ensemble in Europe, the Pump Room Trio are honoured to continue the musical tradition first established by Master of Ceremonies, Beau Nash, in 1709.

Known as Beau Nash’s Pump Room Band, they entertained the daily crowds coming to drink the water and also delighted guests at the weekly Pump Room Balls, where every key player and socialite in Bath would gather to gossip, dance and match-make.

Current members, Lucy Hewson (violin), Matthew Greswell (cello) and Imogen Windsor (piano) fondly remember meeting at the Pump Room during a concert they played together in 2007 – and so were delighted to win the contract to become the resident Trio in 2022. They have an enormous repertoire to draw from, from classical composers to operatic numbers, waltzes and modern-day film scores. Some of their sheet music is so old that a roll of sticky tape is kept on hand for on-the-spot repairs. They are incredibly talented and busy musicians – alongside their Pump Room duties they can be found teaching, examining and coaching young musicians, and playing in orchestras and chamber music groups across the Southwest and beyond.

SCAN TO DISCOVER WHAT’S ON

