

Afternoon Tea Menu

Traditional Afternoon Tea £32.50 per person

Champagne & Gin Afternoon Tea £42.50 per person

Savouries

Beef, Chorizo and Barbers Cheddar Croquette
Romesco Sauce

Fish Finger Sandwich
Pea Purée, Crispy Capers, Lemon Verbena Gel, Bloomer

Spiced Lamb Taco
Cucumber and Mint Raita, Crispy Onions

Loaded Hash Brown
Buffalo Sauce, Blue Cheese Mayonnaise, Jalapeño Crisps

Traditionally Baked Scones
Cornish Clotted Cream, Strawberry Jam

Sweets

William Pear
Burnt Honey Cream, Stem Ginger, Nougatine

Coconut Mousse
English Raspberries, Coconut Sable, White Chocolate

Blackcurrant Mousse
Lemon Chiboust, Vanilla Brûlée, Almonde Jaconde

Valrhona Manjari Chocolate Tart
Malted Milk, Espresso

Our dish descriptions don't always mention every single ingredient, so please check our allergen tables (available upon request), which cover the 14 allergens specified by the Food Standards Agency. If you suffer from an allergy that is not included in these please contact the hotel in advance and our team will be happy to help. Due to the seriousness of allergies/food intolerances our serving team will not be able to help select dishes on the day. Our gluten free items are made with non-gluten containing ingredients however our fried items are cooked in the fryer with other ingredients containing gluten. All prices are inclusive of VAT. An optional 10% service charge will be applied to your bill.

Vegetarian Afternoon Tea Menu

Traditional Afternoon Tea £32.50 per person

Champagne & Gin Afternoon Tea £42.50 per person

Savouries

Falafel

Hummus, Tzatziki, Pita

Gougere

Celeriac, Porcini Mushroom, Madeira

Crushed Avocado

Rainbow Cherry Tomato, Red Onion, Feta

Marinated Tofu

Asian Slaw, Crispy Shallot Teriyaki

Traditionally Baked Scones

Cornish Clotted Cream, Strawberry Jam

Sweets

William Pear

Burnt Honey Cream, Stem Ginger, Nougatine

Coconut Mousse

English Raspberries, Coconut Sable, White Chocolate

Blackcurrant Mousse

Lemon Chiboust, Vanilla Brûlée, Almonde Jaconde

Valrhona Manjari Chocolate Tart

Malted Milk, Espresso

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