

Afternoon Tea Menu

Traditional Afternoon Tea £32.50 per person

Champagne & Gin Afternoon Tea £42.50 per person

Savouries

Salmon Gravalax

Whipped Avocado, Lemon and Dill, Tartine

Slow Braised Steak Tartlet

Thyme, Cracked Pepper

Goat's Cheese Cup

Filo, Walnut & Honey, Orange and Thyme

Roast Ham

Tomato Jam, Rocket, Smoked Butter, Hoagie

Traditionally Baked Scones

Cornish Clotted Cream, Strawberry Jam

Sweets

Gâteau Opera

Jaconde Sponge, Espresso Butter Cream,
Bitter Chocolate Ganache

Banana Bread

Baileys Milk Chocolate Mousse, Salted Caramel

Pistachio Financier

Blood Orange Mousse, Raspberry Crumble

Passion Fruit Tart

Coconut, Creme D'amande, Con it Pineapple

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.