AFTERNOON TEA MENU

Served 1:30-3:30pm daily

Classic Afternoon Tea 54 per two
Sparkling Afternoon Tea with a glass of Prosecco 71 per two
Champagne Afternoon Tea with a glass of Taittinger Brut Reserve Champagne 84 per two

Choose from a selection of Newby teas, the finest tea collection

English Breakfast rich & full bodied, with a spicy & malty finish

Rooibos Orange pleasant notes of fresh orange followed by a sweet finish

Peppermint a prominent flavour of clear mint, with a cool, clean aftertaste

Chamomile a perfectly balanced floral & grassy aroma with a light & sweet finish

Jasmine Princess Green Tea prominent notes of fresh jasmine blossoms with a fragrant finish

Earl Grey distinct notes of sweet bergamot orange with a well-balanced body

Hunan Green Tea a subtle fragrance of fresh tea leaves combined with a sweet & gentle finish

Freshly brewed coffee

Savoury	Allergens
Classic cucumber & dill on granary bread V	g
Wicks Manor ham, English mustard & spinach leaves on a brioche bun	d-e-g-mu-s-sd
Lambton & Jackson smoked salmon & cream cheese with chives on an open sandwich of so	ourdough bread d-f-g-s
Free-range egg mayonnaise & cress leaves on brioche bun ${f V}$	d-e-g-mu-sd

Freshly baked fruit scones served with Tiptree strawberry conserve & Cornish clotted cream d-g-sd

Sweet treats

Lemon & vanilla cupcakes	d-e-g
Macaron	d-e-g-n-sd
Chocolate eclairs	d-e-g-s
White chocolate & cranberry slice	d-g-n-s-sd

Advance reservations are required and tables must be booked at least 24 hours prior to arrival.

Any dietary requirements or requests (including vegetarian) must be advised on booking, as we will be unable to accommodate any menu changes on the day.