



Afternoon Tea Menu

September 18th - November 6th 2025

Menu Subject to Change

LEMON GRASS MARINATED CHICKEN

Pickled Carrot, Sriracha Mayonnaise

EGG MAYONNAISE

Red Onion & Chive, Brioche Bun

SWEET CHILLI TUNA

Sweet Corn & Roasted Pepper

HONEY ROAST HAM

Smoked Cheddar Cheese, Plum & Apple Chutney

CURRIED BEEF VOL AU VENT

Mango Chutney

FRESHLY BAKED PLAIN & SULTANA SCONES

Cornish Clotted Cream & Strawberry Preserve

CHAI SPICE & DARK CHOCOLATE MOUSSE

Chocolate Biscuit

TIRAMISU CHEESECAKE

Mascarpone Cream

BLACKBERRY CAKE

White Chocolate Ganache

FIG TART

Almond Frangipane

All produce is prepared in an area where allergens are present.
For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the management team.

A discretionary 12.5% service charge will be added to all bills.

All prices are in British pounds & inclusive of VAT of the current rate



Halal Afternoon Tea Menu

September 18th - November 6th 2025

Menu Subject to Change

LEMON GRASS MARINATED CHICKEN X2

Pickled Carrot, Sriracha Mayonnaise

EGG MAYONNAISE

Red Onion & Chive

SWEET CHILLI TUNA

Sweet Corn & Roasted Pepper

CURRIED BEEF VOL AU VENT

Mango Chutney

FRESHLY BAKED PLAIN & SULTANA SCONES

Cornish Clotted Cream & Strawberry Preserve

CHAI SPICE & DARK CHOCOLATE MOUSSE

Chocolate Biscuit

TIRAMISU CHEESECAKE

Mascarpone Cream

BLACKBERRY CAKE

White Chocolate Ganache

FIG TART

Almond Frangipane

All produce is prepared in an area where allergens are present.
For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the management team.
A discretionary 12.5% service charge will be added to all bills.
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Vegetarian Afternoon Tea Menu

September 18th - November 6th 2025

Menu Subject to Change

EGG MAYONNAISE

Red Onion & Chive

VEGAN CREAM CHEESE & CUCUMBER

CORONATION CAULIFLOWER

GRILLED COURGETTE, VEGAN FETA, MINT

ROAST AUBERGINE HARISSA VOL AU VENT

Mango Chutney

FRESHLY BAKED PLAIN & SULTANA SCONES

Cornish Clotted Cream & Strawberry Preserve

CHAI SPICE & DARK CHOCOLATE MOUSSE

Chocolate Biscuit

BLACKCURRANT CHEESECAKE

CHOCOLATE BROWNIE

MAID OF HONOUR TART

All produce is prepared in an area where allergens are present.
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A discretionary 12.5% service charge will be added to all bills.
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Vegan Afternoon Tea Menu

September 18th - November 6th 2025

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HUMMUS AND ARTICHOKE

VEGAN CREAM CHEESE & CUCUMBER

CORONATION CAULIFLOWER

GRILLED COURGETTE, VEGAN FETA, MINT

VEGETABLE SAUSAGE ROLL

Herb Mayonnaise

VEGAN SCONES

Strawberry Preserve

BLACKCURRANT CHEESECAKE

CHOCOLATE BROWNIE

MINI CARROT CAKE

MAID OF HONOUR TART

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A discretionary 12.5% service charge will be added to all bills.
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Savoury Afternoon Tea Menu

September 18th - November 6th 2025

Menu Subject to Change

LEMON GRASS MARINATED CHICKEN

Pickled Carrot, Sriracha Mayonnaise

EGG MAYONNAISE

Red Onion & Chive, Brioche Bun

SWEET CHILLI TUNA

Sweet Corn & Roasted Pepper

HONEY ROAST HAM

Smoked Cheddar Cheese, Plum & Apple Chutney

CURRIED BEEF VOL AU VENT

Mango Chutney

FRESHLY BAKED CHEESE SCONES

Tomato Cream Cheese, Red Pepper & Chilli Jam

PEAR & BLUE CHEESE CREPE

PRESERVED LEMON LABNEH

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A discretionary 12.5% service charge will be added to all bills.
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Children Afternoon Tea Menu

September 18th - November 6th 2025

Menu Subject to Change

EGG SALAD SANDWICH

MILD CHEDDAR SANDWICH

WHIPPED CREAM CHEESE AND CUCUMBER SANDWICH

FRESHLY BAKED PLAIN SCONES

Cornish Clotted Cream & Strawberry Preserve

CHAI SPICE & DARK CHOCOLATE MOUSSE

BLACKBERRY CAKE

DOUBLE CHOCOLATE CHIP COOKIE

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A discretionary 12.5% service charge will be added to all bills.
All prices are in British pounds & inclusive of VAT of the current rate