

Gluten & Nut Free Afternoon Tea

SAVOURY

All on Gluten Free Bread:

Chicken Salad, Cos Lettuce on Gluten Free Bread

Cucumber, Cream Cheese & Chive on Gluten Free Bread

Ham, Mustard Mayonnaise, Rocket on Gluten Free Bread

Prawns, Lemon Mayonnaise, Tomatoes & Herbs on Gluten Free Bread

SWEET

Seasonal Verrine

Raspberry & Coconut Shortbread

Salted Caramel Brownie

New York Cheesecake, Fresh Blackberrie

Gluten Free Scones

With strawberry Tiptree Jam & Devonshire Clotted Cream

All served with tea or coffee

If you require any speciality teas, please ask for our extensive tea menu

FANCY A TIPPLE...

Autréau de Champillon 1er Cru Champagne Brut, Glass - 10, Bottle – 50

Autréau de Champillon 1er Cru Rosé Champagne, Glass - 12, Bottle – 55

Montresor Royal Rose Pinot Noir Spumante Veneto – Glass – 7, Bottle – 32

Chase Rhubarb and Bramley Apple Gin – 4.50

Chase Pink Grapefruit and Pomelo Gin – 4.50

Chase Seville Marmalade Gin - 5

THYME MARTINI - 10

Pink Grapefruit and Pomelo Gin, Chase Elderflower Vodka, Pink Grapefruit Juice, Gomme Syrup, Fresh Thyme

MARMALADE MOJITO - 10

Marmalade Gin, Orange Juice, Fresh Lime Juice, Gomme Syrup, Fresh Mint & topped with Soda

MIDWEEK TRADITIONAL - 25 | SPARKLING – 33 | WEEKEND TRADITIONAL - 29 | SPARKLING – 37

As always, we spend time sourcing the best and finest ingredients from around our shores and beyond. All our food is freshly prepared on the day therefore waiting times may vary. If you have any specific dietary requirements, please ask your server for options. A 10% discretionary service charge will be added to your bill.