

AFTERNOON TEA

*Crafted by Pastry Chefs Emmanuel Bonneau and Sam Leatherby,
crowned winners of Bake Off: The Professionals, 2018.*



SELECTION OF SANDWICHES

ON MALTED SEED

Smoked salmon & horseradish cream
Cucumber, chive & cream cheese | Prawn cocktail & lettuce

ON CIABATTA BLOOMER

Coronation chicken, curry & pineapple
Ham, tomato chutney, mustard & cress

SCONES

Freshly baked chocolate chip | Plain | Raisin
Salted caramel spread, Cornish clotted cream & strawberry jam

PASTRIES

Deconstructed black forest gateaux
Passion fruit, strawberry jelly tartlet

MINIATURE FANCIES

Pina colada cheesecake
Caramelised banana, milk chocolate macaroon
Coconut sphere with Brazilian chocolate
Mandarin & milk chocolate log

TWININGS TEA SELECTION

Selection of loose leaf teas

AFTERNOON TEA

39.00

PIMM'S AFTERNOON TEA

48.00 with a glass of Pimm's

ROYAL AFTERNOON TEA

49.00 with a glass of
Pommery Champagne

Afternoon Tea is served on
Weekdays from 2pm to 5pm
Saturday and Sunday from
12:30pm to 5pm



Our afternoon tea is based upon Emmanuel and Sam's journey throughout Bake Off: The Professionals, 2018.

From deconstructed classics such as black forest gateaux to a Pina Colada cheesecake, enjoy an afternoon tea created by the best pastry chefs in Britain!



BLACK TEAS

Black tea undergoes a full Oxidisation process which enables the leaf to develop deep, rich and full bodied flavours and aromas.

THE FULL ENGLISH

This is a true classic. Well rounded with a full flavour. Best enjoyed with milk and pairs well with coronation chicken sandwiches.

THE MIGHTY ASSAM

Smooth, rich and full bodied with an unmistakable malty punch. Wonderful with ham, tomato chutney, mustard and cress sandwich, scones and the mandarin and milk chocolate log.

THE EARL

This sublime Earl Grey blends Chinese black loose leaf tea with the citrusy flavour of bergamot. Pairs perfectly with smoked salmon and horseradish sandwich and the passion fruit, strawberry jelly tartlet.

NUTTY CHOCOLATE TEA

Inspired by tea and chocolate this Rich Assam loose leaf tea is a perfect partner with the scones and miniature fancies.

PASSION FRUIT CEYLON

Ceylon teas originate from a variety of altitudes on hill sides in Sri Lanka. This high grown tea has a beautifully light flavour and blends perfectly with the sweet aroma of caramelised passion fruit. Pair a sweet tea with the black forest gateaux.

ALL DAY DECAF

Fantastically well-rounded, bold and brisk. It is perfect for any time day or night.

WHITE TEA

White tea is the least processed of all the teas. The fresh bud is picked and left to dry in the sun, the resulting liquor is sweet and light.

ROSY FIG WHITE TEA

White tea is a real delicacy. Blended with a hint of rose and fig it creates a beautifully sweet and mellow tea. Delicious with scones.

INFUSIONS

Infusions, or tisanes, are naturally 100% caffeine free and offer a delicate flavour to suit any taste palate.

PURE CAMOMILE

Golden and sweet, subtly flowery with a light and gentle taste

THOROUGHLY MINTED

Rounded with vibrant bursts of sweet spearmint this infusion is everything you expect from the ultimate mint experience.

FRESH MINT TEA

Excellent revitalising infusion of pure fresh mint leaves.

REDBUSH CARAMEL VELVET

The flavour of rich, creamy, sweet caramel goes perfectly with redbush. It's ideal any time of day as it's naturally caffeine free.

SUPERFRUITY

A deliciously juicy and fruity blend, packed with wonderful countryside flavours.

GREEN TEAS

Green tea is not oxidised giving them lighter, fresh, grassy and sweet flavours.

SIMPLY SENCHA

A wonderfully mellow and slightly sweet green tea. Superb with cucumber chive and cream cheese sandwich.

JASMINE PETALS & PEARLS

Delicate Jasmine Pearls are the result of light green tea layered with Jasmine flowers, to create the perfect balance of flavour. Camomile flowers and rose petals add a soft floral note to the blend.

APPLE & ELDERFLOWER GREEN TEA

East meets West with this delicious and delicate, Oriental Green Tea. Amazing with the coconut sphere with Brazilian chocolate.

For those with special dietary requirements or allergies who may wish to know about food ingredients used, please ask for the manager. All prices include VAT. A discretionary 12.5% service charge will be added your final bill.