



the
back garden
gluten free afternoon tea

Savoury

Warm Scottish smoked salmon & horseradish quiche

Sandwiches

Paddock Farm honey-glazed ham, Tewkesbury mustard

Adlington Farm coronation chicken

Prawn & Marie rose

Montgomery cheddar, spiced plum chutney

Sweet

Fruit and plain scones, Cornish clotted cream, strawberry jam

Selection of Macarons
(Lemon, strawberry, blackcurrant, coffee)

Lime meringue tart, kaffir lime

Coconut rice pudding, mango & mint salsa

Raspberry & chocolate mousse

£45 per person

Including a choice of tea

Feeling 'tip top' after your dining experience with us!? We have popped a 10% discretionary service charge onto your bill and all of this will be shared equally amongst our hard-working team. If you'd like to opt-out that's fine too, just let us know.

Some of our dishes contain allergens, as well as calories. If you'd like to see our allergen menu and calorie count for our dishes scan the QR code.



From the tea station

Back Garden Blend

Chillout Mint

Earl Grey

Darjeeling

English Breakfast Tea

Classic Green

Berrylissious

Vanilla Chai

Seasonal cocktails

Cucumber Mojito £15

Bacardi rum, fresh cucumber, lime juice, mint,
elderflower cordial, apple juice

Bramble Spritz £15

Italicus, Ellers Farm Elderflower & Elderberry Liqueur, Prosecco,
elderflower cordial, soda water, seasonal berries

Strawberry Bellini £15

Prosecco, strawberry purée

Sparkling

Saicho Non-Alcoholic Jasmine Sparkling Tea £8.5

Delamotte Brut, Le Mesnil-sur-Oger, Champagne, France, NV £20

Laurent-Perrier Cuvée Rosé, Tours-Sur-Marne, NV, Champagne £25

Bollinger Special Cuvée Brut, Vallée de la Marne, Champagne,
France, NV £25