



the
back garden
vegan afternoon tea

Savoury

Warm cheese & Wiltshire truffle quiche

Sandwiches

Hummus, beetroot

Avocado, vegan bacon, harissa

Feta, red pepper

Cucumber, Crematta, chives

Sweet

Fruit and plain scones, Cornish clotted cream, strawberry jam

Strawberry macaron

Lime curd tart, vanilla cream, 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