



the
back garden
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 🌾🥚🥬

Pistachio & cherry bakewell 🌾🥚🥚🥚

Raspberry & tarragon choux 🌾🥚🥚

£45 per person (2267kcal)

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.

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, Jasmine Sparkling Tea £8.5

Gusbourne Estate, Brut Reserve, Kent, England, 2021 £16

Champagne Delamotte, Brut, France, NV £20