



the
back garden
afternoon tea

Savoury

Warm smoked Snowdonia cheddar cheese tart, pickled walnut 🌿🥚🥑🥒🥒🥒

Sandwiches

Paddock Farm honey-glazed ham, English mustard 🌿🥒

Adlington Farm coronation chicken 🌿🥒🥚🥑

Prawn & Marie rose 🌿🥒🥑🥚🐟

Scottish smoked salmon, cream cheese, preserved lemon 🌿🥒🐟

Sweet

Fruit and plain scones, Cornish clotted cream, strawberry jam 🌿🥒🥚🥑

Selection of Macarons 🥚🥑🥒
(Passion fruit, cranberry, blackcurrant, coffee)

Redcurrant cheesecake 🌿🥒🥑

Pistachio & blackberry bakewell 🌿🥒🥑🥒

Chocolate & clementine 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

Berrylicious

Vanilla Chai

Seasonal cocktails

Pumpkin Spiced Whiskey Sour £16

Makers Mark, lemon, pumpkin-spiced syrup, egg, bitters

Chocolate Orange Rum Old Fashioned £16

Companero, demerara syrup, orange, chocolate

Pear Strudel £16

Vanilla vodka, Green Chartreuse, pear, cinnamon, egg

Sparkling

Saicho, Jasmine Sparkling Tea £8.5

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

Champagne Delamotte, Brut, France, NV £20