



the
back garden
gluten free 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 scones, Cornish clotted cream, strawberry jam

Selection of Macarons
(Passion fruit, cranberry, blackcurrant, coffee)

Redcurrant mousse, vanilla biscuit

Almond rice pudding, preserved plum

Chocolate & clementine tart

£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

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