



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 (2267kcal)

Including a choice of tea

 Celery  Crustaceans  Egg  Fish  Gluten  Lupin  Milk  Mollusc
 Mustard  Nuts  Peanuts  Sesame  Soya  Sulphur Dioxide

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