

# Afternoon Tea Menu

Served 2pm - 5pm daily

<b>Classic Afternoon Tea</b>	<i>for one</i> 27.00	<i>for two</i> 44.00
<b>Sparkling Afternoon Tea</b> <i>with a glass of Prosecco</i>	<i>for one</i> 34.00	<i>for two</i> 54.00
<b>Champagne Afternoon Tea</b> <i>with a glass of Taittinger Brut Reserve Champagne</i>	<i>for one</i> 39.00	<i>for two</i> 65.00

Please note 24 hours' notice is required for a Gluten Free or Dairy Free Afternoon Tea

## Choose from a selection of Newby teas, the finest tea collection:

English Breakfast *rich and full bodied, with a spicy & malty finish*  
Rooibos Orange *pleasant notes of fresh orange followed by a sweet finish*  
Peppermint *a prominent flavour of clear mint, with a cool, clean aftertaste*  
Chamomile *a perfectly balanced floral and grassy aroma with a light and sweet finish*  
Jasmine Princess Green Tea *prominent notes of fresh jasmine blossoms with a fragrant finish*  
Earl Grey *distinct notes of sweet bergamot orange with a well-balanced body*  
Hunan Green Tea *a subtle fragrance of fresh tea leaves combined with a sweet and gentle finish*

## Freshly brewed coffee

### Savoury

Classic cucumber and dill on granary bread v

Suffolk smoked ham, English mustard & spinach leaves on a brioche bun

Scottish smoked salmon and cream cheese with chives on an open sandwich of sourdough bread

Free-range egg mayonnaise and cress leaves on brioche bun v

### Scones

Freshly baked fruit scones  
Served with Tiptree strawberry conserve & Cornish clotted cream

### Sweet treats

Lemon gin tart

Red Velvet

Blondie (White Brownie)

Macaron

### Allergens

G

D-E-G-MU-S-SD

D-F-G

D-E-SD-MU-G

G

D-SD

E-G-S-D

G

E- D-G-S-SD

D-E-N-S

### Allergens key

d dairy | f fish | g gluten | n nuts | ce celery | e eggs | p peanuts | l lupin | m molluscs | mu mustard | s soya | sd sulphur dioxide | se sesame seeds | c crustaceans  
we are unable to guarantee a 100% nut-free preparation environment

Should you have any dietary requirements, an allergen menu is available upon request. Our chefs are happy to cater for special dietary requirements, including vegetarian, vegan and allergies. These must be booked at least 24 hours in advance. Any menu changes requested on the day of arrival will incur a charge.