

AFTERNOON TEA MENU

Served 1:30-3:30pm daily

Classic Afternoon Tea	64 per two
Sparkling Afternoon Tea <i>with a glass of Prosecco</i>	80 per two
Champagne Afternoon Tea <i>with a glass of Taittinger Brut Reserve Champagne</i>	90 per two

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

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

Savoury	Allergens
Classic cucumber & dill on granary bread V	g
Wicks Manor ham, English mustard & spinach leaves on a brioche bun	d-e-g-mu-s-sd
Lambton & Jackson smoked salmon & cream cheese with chives on an open sandwich of sourdough bread	d-f-g-s
Free-range egg mayonnaise & cress leaves on brioche bun V	d-e-g-mu-sd
Freshly baked fruit scones <i>served with Tiptree strawberry conserve & Cornish clotted cream</i>	d-g-sd

Sweet treats

Lemon & vanilla cupcakes	d-e-g
Macaron	d-e-g-n-sd
Chocolate eclairs	d-e-g-s
White chocolate & cranberry slice	d-g-n-s-sd

Advance reservations are required and tables must be booked at least 24 hours prior to arrival.

Any dietary requirements or requests (including vegetarian) must be advised on booking, as we will be unable to accommodate any menu changes on the day.

Allergens key

c crustaceans | ce celery | d dairy | e eggs | f fish | g gluten | l lupin | m molluscs | mu mustard | n nuts | p peanuts
s soya | sd sulphur dioxide | se sesame seeds

V vegetarian | ✓ vegan We are unable to guarantee a 100% nut-free preparation environment