



**Wellcome  
Kitchen**

# Teas

## Jasmine Ying Zhen

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This white tea is produced by the imperial plucking method, performed at dawn on just two days of the year. During the manufacture the leaf is intertwined with jasmine blossom so that the delicate jasmine scent is absorbed by the tea. The liquor is light and bright with a beautiful jasmine fragrance.

## Formosan Milk Oolong

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A well-made Formosan pan fired leaf. The liquor is bright with a distinct creamy flavour. The tea naturally possesses a light milky character.

## English Breakfast

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Blended from the finest orthodox Assam and Darjeeling teas by our expert blenders. The liquor is bright and malty. Can be drunk with or without milk.

## Russian Caravan

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A blend inspired by the teas drunk on the camel trains, transporting teas from Asia into Europe. A blend of Chinese and Formosan teas, with added Darjeeling to combine the blend together. The liquor is bright and smooth, excellent as an afternoon cup of tea. This version has a little Lapsang added to give it a smokey character.

## Earl Grey with Cornflowers

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This black tea has a fragrant, citrus bergamot flavour and the liquor is bright and light brown. With added cornflowers, it is a beautiful looking tea.

## Cola Guarana Flavoured Black Tea

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A black leaf that is blended with fruit pieces, guarana seeds and colourful petals. It has a tangy, sweet cola flavour.

## Japanese Cherry

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Green tea, manufactured in the Spring, is scented with Japanese cherry to give a light cherry liquor with all the goodness of green tea.

## Rooibos

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Also known as Red Bush, it is produced in South Africa. The liquor is bright, rich and with a delicious sweet orange and light clove character. The tea is made in a similar way to traditional oolong or black tea - bruised and oxidised, turning the needle like leaves from green to amber. However, unlike traditional tea, it is naturally caffeine free and low in tannins.

## Lemongrass and Ginger

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A perfectly balanced aromatic blend of lemongrass and ginger, producing a refreshing and caffeine free liquor. Liquorice root is added for a naturally sweet after taste.

## Ratatouille Infusion

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This blend of dried vegetables creates a savoury infusion that tastes like a lightly spiced ratatouille dish. The perfect alternative for those who want a caffeine free infusion, but don't want a sweet, fruit option.

## Peppermint

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It has an excellent reputation for cooling and calming an upset stomach. This is wonderful as an after dinner aid to digestion.

# Incurably Curious Afternoon Tea

## £30 per person

Served from 14.30-17.00  
Saturdays and Sundays

## Wellcome lemonade

## Savouries

Tomato and basil jelly on toasted focaccia  
Smoked trout, anchovy butter and oyster leaf on open sandwich  
Beetroot devilled egg, smoked mayonnaise  
Coronation chicken brioche, purple basil cress

## Sweets

White chocolate brain teaser  
Coconut panna cotta and mango curd  
Hot chocolate and avocado mousse  
Spicy carrot and turmeric cake, toasted pistachios

## Scones

Earl Grey tea fruit scones  
Served with strawberry jam and clotted cream

## Carrot Mimosa £8

Prosecco, carrot juice, orange juice, cayenne pepper

## Beetini £8

Vodka, beetroot juice, lemon juice, ginger syrup

## Glass of Prosecco £5

We use a wide range of ingredients in our kitchens, some of which may contain allergens. If you have a specific allergy or dietary requirement, please let us know. We would love to tell you what's in our food to assist you with your choice.