

AFTERNOON TEA

Select two items from each column and add your choice of hot beverage 34

CHAMPAGNE AFTERNOON TEA

Select two items from each column and add a glass of Moët & Chandon Brut Imperial NV 42.5

PROSECCO AFTERNOON TEA

Select two items from each column and add a glass of Prosecco Extra Dry, Fantinel NV 39



SCOFF & BANTER
TEA ROOM

OUR HOT KITCHEN

Spiced scallops and cauliflower beignets
Lobster brandy bisque with a warm cheese scone
Oysters Rockefeller
Sticky Beijing beef fillet
Poached free-range egg Florentine
Lamb cutlet, mint, lemon and Cyprus parsley crust
Wild mushroom arancini with creamy spicy mayo

SCONES

All served warm with country preserves and Devonshire clotted cream
Pecan and apple
Maple and sultana
Vanilla
Seville orange
Valrhona chocolate
Cheddar cheese

SANDWICHES

Chicken Caesar with rosemary focaccia
Oak-smoked ham with English mustard, rocket and tomato bread
Free-range hen's egg and watercress
Rare venison gin and tonic
Cucumber with a white bloomer
Steak and balsamic onions with toasted sourdough
Smoked salmon, crayfish and dill crème fraîche with a toasted bagel
Croque madame

DESSERTS

Strawberry shortbread with whipped cream
Chocolate whisky cake and candied orange
Lemon meringue, blackberry compote and lime syrup
Strawberry tart with crème Chantilly
Sticky toffee pudding, brandy snap and clotted cream
Poached rhubarb with custard and a gingerbread biscuit
Dark chocolate crème Chantilly
Raspberry and prosecco jelly
