

## Savoury

**ROASTED SPICED BAR NUTS** 4  
with rosemary

**MARINATED BAR OLIVES** 5  
herbs, spices, olive oil,  
balsamic vinegar

**WELSH RAREBIT** 5.5  
whole grain mustard &  
cheddar on buttermilk toast

**DEVILED EGGS** 8

**SMOKED SALMON & TROUT  
KEDGEREE CAKES** 8.5  
minted yogurt sauce

**CHICKEN & DUCK LIVER PARFAIT** 15  
grape chutney, cornichons,  
brioche toast

**BUTTER LETTUCE SALAD** 11.5  
honey crisp apples, red grapes,  
spiced walnuts, tuxford & tebbutt  
stilton, honey vinaigrette

**HOUSE BLEND AGED  
BEEF BURGER\*** 18  
vermont sharp cheddar,  
brooklyn brine pickles,  
applewood smoked bacon,  
churchill sauce

## Classics

**LAMB SHEPHERD'S PIE** 18.5  
mashed potatoes, cheddar cheese,  
root vegetables

**BEER BATTERED FISH AND CHIPS** 21  
line caught chatham cod, tartar  
sauce, triple cooked chips

**WARM ROAST BEEF SANDWICH\*** 15.5  
watercress salad, horseradish  
mayonnaise, beef gravy,  
sourdough bread

## Sweets

**ICE CREAM & SORBET** 7  
housemade daily selection

**STICKY TOFFEE PUDDING** 9.5  
banana ice cream

**SCONES & SHORTBREAD** 10  
devon cream, lemon curd,  
and raspberry jam



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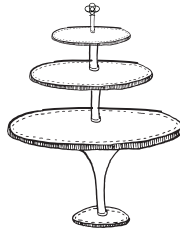
# Afternoon Tea

Spring 2018

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*"You can never get a cup of tea large enough or  
a book long enough to suit me."  
~ C.S. Lewis*

## Tea Tiers



### “Who Stole the Tarts”

2 TIERS OF  
HOUSEMADE  
PASTRIES & TARTS

\$20

- ~ Graham Cracker Crowns
- ~ Coconut Crisps
- ~ Seasonal Macarons
- ~ Chocolate Pudding Cake
- ~ Mini Lemon Tarts
- ~ Fruit Streusel Bar
- ~ Seasonal Tarts
- ~ Shortbread

- ~ Cheddar & Whipped Honey  
buttermilk cracker
- ~ Triple Cream Cheese  
cheddar walnut cracker
- ~ Curry Chicken Coronation marble rye
- ~ Open Faced Deviled Egg white bread
- ~ Cucumber & Lemon Parsley Butter  
white bread
- ~ Roast Beef wheat bread
- ~ Tuna Caesar Salad wheat bread
- ~ Smoked Bacon & Orange Marmalade  
pumpernickel bread

### “Down the Rabbit Hole”

2 TIERS OF PETITE  
SANDWICHES

\$30

### “A Royal Occasion”

3 TIERS OF  
SANDWICHES &  
PASTRIES, WITH A  
4 CUP POT OF TEA

\$50

- ~ Assortment of Tea Sandwiches  
& Canapés
- ~ Assortment of Pastries & Tarts
- ~ Homemade Scones with Devon cream,  
lemon curd & raspberry jam
- ~ Add 2 Glasses of House Champagne \$10

## Tea Pots



### “The Queen's Croquet Ground”

TWININGS OR TEAPIGS \$4/\$7  
*served loose, 2 or 4 cups*

**Twinnings Afternoon Tea**  
*the robust, malty character of this tea comes  
from pure assam & kenyan tea leaves  
grown in india*

**English Breakfast**  
*a full-bodied, smooth breakfast blend  
with hints of sweet caramel & spice*

**Chamomile Tea**  
*a decaffeinated herbal tea that is  
grounded & earthy with hints  
of apple & floral sweetness*

**Green Tea with Mint**  
*refreshing blend of chinese gunpowder  
green tea & moroccan spearmint  
mingle together*

**Darjeeling Earl Grey**  
*a subtle muscatel taste &  
a full-bodied, robust character*

**Chai Tea**  
*a blend of rich, malty Assam black  
tea with exotic cardamom pods,  
cinnamon, ginger & vanilla*

### “A Mad Hatter Tea Party”

BOOZY TEA COCKTAILS

**Chamomile Lemonade** \$12  
*chamomile infused bulleit bourbon,  
yellow chartreuse, lemon, honey*

**London Fog\*** \$12  
*bluecoat gin, earl grey tea syrup,  
egg white, lemon juice*

**Holy Cow Punch** \$11  
*jim beam whiskey, brandy, english  
breakfast, orange, indian spices, milk*

**White Rose** \$12  
*tito's vodka, earl grey tea,  
lavender, grapefruit, lemon*

### “The Dormouse - High Tea for Tots”

THE MINI-TEA FOR LITTLE LADIES  
& GENTLEMEN UNDER 12 \$12

- ~ Peanut Butter & Jam
- ~ Grilled Cheddar  
Sandwiches

- ~ Chocolate Pudding Cakes
- ~ Chocolate Milk or  
Decaffeinated Chamomile Tea