

Cocktails

GIN & BITTER LEMON 9

Beefeater gin, lemon, bitters, tonic

BEER FLIP 9

Bacardi rum, whole egg, orange marmalade, chocolate stout, nutmeg

BOMBARDIER SHANDY 6

Bombardier English Bitter, lemon-lime soda

SCOTCH HONEYSUCKLE 11

Dewar's scotch, dry vermouth, honey, lemon, rose water

TATANKA 9

Smirnoff vodka, fresh pressed apple juice, cinnamon

BOURBON GINGER FIZZ 11

Bulliet Bourbon, ginger, lemon, bitters, egg white

PIMM'S DELUXE 9

Pimm's #1, Beefeater gin, lemon, muddled cucumber

Pitchers

PIMM'S CUP PITCHER 38

Pimm's #1, fresh cucumber, orange, lemon, strawberry

DARK & STORMY PITCHER 38

Gosling's dark rum, ginger, lime, ginger ale

RED SANGRIA PITCHER 38

Malbec, brandy, fresh orange & apple, hint of ginger

Specialty Sodas

Luscombe Cranberry Crush 5.5

Luscombe Sicilian Lemonade 5.5

Luscombe Cool Ginger Beer 5.5

Ribena Sodas 2.5

Jin Ja Herbal Beverage 5.5

Belvoir Elderflower Presse 5.5

FeverTree Tonic 4

Fentiman's Tonic 5

Q Tonic 5



Afternoon Tea • Spring 2012

Savoury

ROASTED SPICED BAR NUTS 4
with rosemary

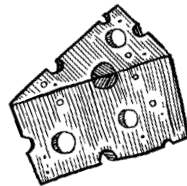
WELSH RAREBIT 4
whole grain mustard & cheddar on buttermilk toast

DEVILED EGGS 4

BRITISH CHEESE BOARD 18
a selection of three British cheeses, savoury biscuits,
quince paste, grape chutney, and honeycomb

CURRIED CRAB, COD & CHILI CAKES 7
green jalapeño & malt vinegar mayonnaise

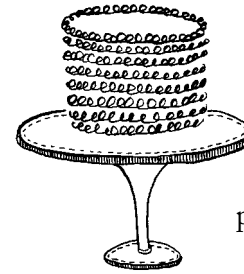
CHICKEN & DUCK LIVER PARFAIT 12
grape chutney, cornichons, brioche toast



BERKSHIRE PORK PATÉ 10
celeriac remoulade, shallot-pear chutney, wheat toast

BUTTER LETTUCE SALAD 10
Honey Crisp apples, pomegranate seeds, spiced walnuts,
Tuxford and Tebbutt stilton, honey vinaigrette

HOUSE BLEND AGED BEEF BURGER 16
Vermont sharp cheddar, Brooklyn brine pickles,
apple smoked bacon, special sauce



Sweet

7

GATEAU BASQUE
port poached pears and pomegranate

HONEY CRISP APPLE FINANCIER
green apple sorbet and caramelized apples

COFFEE MASCARPONE MOUSSE
hazelnut-coffee nougatine, candied kumquat

CHOCOLATE COCONUT MACARON BAR
with passion fruit sauce, caramelized cacao nib
gluten free

CHOCOLATE HOT POT
ginger ice cream and warm chocolate sauce
please allow for a 15 minute preparation

STICKY TOFFEE PUDDING
date ice cream and toffee-rum sauce

TEA COOKIE PLATE 10
vanilla shortbread biscuits, scones, Devon cream,
lemon curd, homemade jam

Tea



TWININGS 3
Traditional Afternoon

TEAPIGS 3/6/9
served loose, 2, 4 or 6 cups
English Breakfast
Darjeeling Earl Grey
Chamomile Flowers
Peppermint Leaves