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
flapjack ice cream

SCONES & SHORTBREAD 10
Devon cream, lemon curd, and raspberry jam

Afternoon Tea

Fall 2017

“You can never get a cup of tea large enough or a book long enough to suit me.”
~ C.S. Lewis
**Who Stole the Tarts**

2 TIERS OF HOUSEMADE PASTRIES & TARTS  $20

- Graham Cracker Crowns
- Coconut Crisps
- Seasonal Macarons
- Dark Chocolate Ganache Brownies
- Mini Lemon Tarts
- Raspberry Shortbread Bar
- Banoffee Tarts
- Shortbread

**Down the Rabbit Hole**

2 TIERS OF PETITE SANDWICHES  $30

- Cheddar & Whipped Honey butter milk 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

**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

**The Queen's Croquet Ground**

TWININGS OR TEAPIGS $4/$7

- Twinings 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.
- 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
  - Whisky, 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

- Dark Chocolate Ganache Brownies
- Peanut Butter & Jam
- Grilled Cheddar Sandwiches
- Chocolate Milk or Decaffeinated Chamomile Tea