



Afternoon Tea
Fall

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

Snacks

NEW ENGLAND OYSTERS 17
cucumber mignonette

PINT OF PRAWNS 15
poached prawns, spicy cocktail sauce,
lemon mayonnaise

DEVILED EGGS 10
madras curry, mustard

HOUSE MADE RICOTTA 13
dried herbs, toasted sourdough

PICKLED BEETROOT JAR 12
olive tapenade, goat cheese, baguette

CARROT SOUP 11
vadouvan yogurt, almonds, coconut, golden raisin

DANDELION SALAD 12
mixed greens & dandelion leaves, cucumber,
avocado, lemon vinaigrette

BABY GEM CAESAR SALAD 13
farmhouse egg, dill pickles, pickled onion, parmesan

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

BEEF TARTARE* 18
watercress salad, roasted shallot vinaigrette,
truffle dressing, sourdough toast

CHEESE BOARD 18
three english style selections, savoury biscuits,
quince paste, grape chutney, clover honey

Classics

FISH & CHIPS 22
ale battered line-caught cod,
triple-cooked chips, tartar sauce

STEAK & CHIPS* 27
pan roasted beef tender,
watercress salad, triple-cooked chips,
steak butter

THE DANDY BURGER* 20
dry-aged 8 oz. burger, churhill sauce,
vermont sharp cheddar, smoked bacon, pickles

CIDER STEAMED MUSSELS 19
béarnaise butter, garlic baguette

CHICKEN PAILLARD SALAD 17
with crisp lettuce, chopped vegetables,
lemon-chive dressing

LEMON BARLEY RISOTTO 16
broccoli rabe, lightly smoked
grana padano

LAMB SHEPARD'S PIE 19
ground lamb, potato mash, cheddar cheese,
root vegetables

PAN SEARED SCOTTISH SALMON* 26
tomato curry chickpea stew, dukkah
crusted salmon, lime roasted cauliflower

STICKY TOFFEE PUDDING 8
date cake, toffee sauce, banana ice cream

Tea Pots

"The Queen's Croquet Ground"

TEAPIGS \$5/\$8



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

Chamomile Tea
*decaffeinated herbal tea, grounded & earthy,
with hints of apple & floral sweetness*

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

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

Chai Tea
*rich, malty assam black tea with cardamom,
cinnamon, ginger & vanilla*

Honeybush and Rooibos
*a scrumptious decaffeinated blend that is
earthy and slightly sweet with nutty overtones*

High Tea

"A Royal Occasion"

3 TIERS OF SANDWICHES & PASTRIES WITH A 4-CUP POT OF TEA \$50

*Recommended for 2 guests.
Add a Glass of Rose Mimosa \$8*

SWEET

Raisin Scones
Chocolate Pudding Cakes
Shortbread
Raspberry Tarts
Almond Financiers
Coconut Crisps
Macarons



SAVORY

Curry Chicken Coronation
Brie & Piccalilli
Tuna Caesar Salad
Deviled Egg Salad
Smoked Salmon & Cucumber
Cheddar & Whipped Honey
Smoked Bacon & Orange Marmalade