

Savoury

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

WELSH RAREBIT 6.5
whole grain mustard &
cheddar on buttermilk toast

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

DEVILED EGGS 8

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

ROASTED SPICED BAR NUTS 4
with rosemary

BUTTER LETTUCE SALAD 12
honey crisp apples,
pomegranate seeds, spiced
walnuts, tuxford & tebbutt
stilton, honey vinaigrette

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

DANDELION SALAD 11
mixed greens & dandelion
leaves, cucumber, avocado,
lemon vinaigrette



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

BANGERS & MASH 18
cumberland sausages,
mashed potatoes, onion gravy

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

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

Afternoon Tea

Spring

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

~ C.S. Lewis

Tea Tiers

All Tiers are recommended for 2 guests.
 Fancy Another Round of Treats? \$10
 Add a Glass of House Champagne or Rose Mimosa \$5

"Down the Rabbit Hole"

2 TIERS OF PETITE SANDWICHES

\$30

- ~ Cheddar & Whipped Honey
- ~ Triple Cream Cheese
- ~ Curry Chicken Coronation
- ~ Open Faced Deviled Egg
- ~ Cucumber & Lemon Parsley Butter
- ~ Roast Beef
- ~ Tuna Caesar Salad
- ~ Smoked Bacon & Orange Marmalade

"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

"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



"The Dormouse"

HIGH TEA FOR TOTS

\$12

- ~ Peanut Butter & Jam
- ~ Grilled Cheddar Sandwiches
- ~ Chocolate Pudding Cakes
- ~ Chocolate Milk or Decaffeinated Chamomile Tea

Tea Pots

"The Queen's Croquet Ground"

TWININGS OR TEAPIGS \$4/\$7



Twinings Afternoon Tea

robust & malty; pure assam & kenyan tea leaves grown in india

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

"Afternoon Sherry"

Lustau Capataz Andres Deluxe Cream \$13

full bodied, sweet with bright lemon zest and caramel and ginger aromas

Emilio Hidalgo Fino \$10

dry, crisp with bright citrus and stone fruits and a nutty finish

El Maestro Sierra Pedro Ximenez \$18

ripe, sweet palate with aromas of raisins, stone fruits, vanilla and pecan

Dios Baco Amontillado \$15

mildly sweet, fruity with butterscotch and candied citrus aromas

In traditional English fashion, we use beef fat for frying.