Afternoon Tea

SANDWICHES
Coronation Chicken
Oak-Smoked Lox
Salt Beef Reuben
Devilled Egg

SCONES & PASTRIES
Freshly Baked Raisin and Plain Scones
served with cornish clotted cream and homemade strawberry preserve
Salt Water Taffy
Vanilla Pudding
Yuzu Cream Pie
Mocha Cake

62.00

with a glass of 2018 Gusbourne Blanc de Blancs  77.00
with a glass of 2018 Gusbourne Rosé  79.00
with a glass of JING Jasmine Pearls Sparkling Tea (non-alcoholic) 69.00
an additional glass of 2018 Gusbourne Blanc de Blancs  20.00
an additional glass of 2018 Gusbourne Rosé  21.00
an additional glass of 2014 51° North by Gusbourne  40.00

Gluten-free Afternoon Tea also available
Teas

We have partnered with JING Teas to bring you a variety of outstanding, characterful single garden teas. Lovingly produced by master growers in unique environments and meticulously stored to keep them at peak freshness, these teas have distinctive flavours and aromas shaped by where the leaves came from, and the skills and culture of those who made them.

BLACK TEA

Assam Breakfast, Assam, India
single origin breakfast tea, rich, malty and satisfying

Organic Darjeeling 2nd Flush, Darjeeling, India
grown in the foothills of the Himalayas with toasted hay and hops flavours

Earl Grey, Ruhuna, Sri Lanka
a rich Ceylon black tea base, with citrus notes of bergamot

Vanilla Black, Ruhuna, Sri Lanka
soft and creamy tea with rich vanilla tones

GREEN TEA

Organic Jade Sword Green, Hunan Province, China
grown among the misty mountains in a remote part of Hunan province

Dragon Well, Zhejiang, China
velvety smooth, creamy and hazelnut sweet

WHITE TEA

Jasmine Silver Needle, Yunnan Province, China
spring picked white tea buds

OOLONG TEA

Iron Buddha, Fujian, China
one of China's most famous Oolong varieties, hand-rolled and fired

Children’s Tea

SANDWICHES

Cheddar and Tomato
Cucumber and Cream Cheese
Honey Roast Ham

SCONES & PASTRIES

Freshly Baked Raisin and Plain Scones
served with cornish clotted cream and strawberry preserve

Salt Water Taffy
Vanilla Pudding
Yuzu Cream Pie

25.00

Served with a choice of either cold brewed herbal tea
or single estate hot chocolate
Vegan

**SANDWICHES**
- Coronation Tofu
- Oak-Smoked Carrot Lox
- Pulled Jackfruit Reuben
- Devilled Chickpea Mayonnaise

**SCONES & PASTRIES**
- Freshly Baked Raisin and Plain Scones
  served with cornish clotted cream and strawberry preserve
- Salt Water Taffy
- Vanilla Pudding
- Yuzu Cream Pie
- Mocha Cake

62.00

with a glass of 2018 Gusbourne Blanc de Blancs 77.00
with a glass of 2018 Gusbourne Rosé 79.00
with a glass of JING Jasmine Pearls Sparkling Tea (non-alcoholic) 69.00

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**HERBAL INFUSIONS**
- Lavender, Chamomile and Lemongrass
  lemongrass with whole chamomile flowers, orange peel and lavender
- Fennel, Ginger and Peppermint
  peppermint leaf with ginger pieces and fennel seed
- Whole Rosebuds
  fresh whole rosebuds slowly dried to retain essential oils, aroma and flavour

**RARE & SEASONAL TEAS**
- Phoenix Honey Orchid, Guangdong, China
  Oolong Tea
  heady and complex with exotic fruit notes
  3.00 supplement
- Red Dragon, Yunnan, China
  Black Tea
  grown at a high altitude with berry and malt black tea flavours
  5.00 supplement
- Flowering Jasmine & Lily, Fujian, China
  Flowering Tea
  a bloom of green tea hand tied with jasmine and lily flowers
  3.00 supplement

**CHILDREN’S TEA**
- Chilled Blackcurrant & Hibiscus Infusion
  blackcurrants with dried roselle hibiscus

Please inform the Server if you have any allergies we need to be aware of

Prices include VAT
A discretionary 12.5% Service Charge will be added to your bill
All gratuities are managed by the staff