

THE ART OF TEA

Celebrating the art of afternoon and what better way than with classic British bakes.

An extension of what we do as bakers and chefs, The Tea House honours our love of traditional British baking.

The space formerly housed our bakery school. The Tea House has given us the opportunity to invite our guests in to share in another pastime that is dear to our hearts.

We've thoughtfully curated the decor and menu to reflect our love of British tradition with a contemporary and creative twist.



FESTIVE CHAMPAGNE AFTERNOON TEA MENU

£50 PER PERSON

SAVOURY

Burford brown egg mayonnaise with truffle and mustard cress

Roasted, sliced turkey, cranberry, sage butter on white bread

Honey roast ham & piccalilli on malted bread

Smoked Cheddar, fig & honey chutney on white bread

Scottish smoked salmon, lemon cream cheese on brioche roll

SCONES & PASTRIES

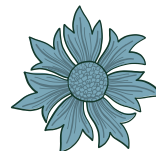
Bread Ahead mince pie

Caramel & gingerbread doughnut

Chocolate cherry Yule log

Mandarin cake

A selection of flavoured scones, plain, winter spice & candied orange, served with strawberry preserve & clotted cream



FESTIVE TRADITIONAL CREAM TEA

£21.50 PER PERSON

A pot of loose leaf tea

A selection of flavoured scones, plain, winter spice & candied orange, served with strawberry preserve & clotted cream

Why not enjoy a slice of our cake of the day
£7.95

TEA

Enjoy our range of specially selected loose leaf teas.

JASMINE SILVER NEEDLE

DARJEELING

ROSE POUCHONG

CEYLON ORANGE PEKOE

AFTERNOON BLEND

ROYAL BLEND

EARL GREY

KEEMUN

LAPSANG SOUCHONG

CHAI

MOROCCAN MINT

GREEN TEA WITH LEMON