

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.



CLASSIC AFTERNOON TEA MENU

£35 PER PERSON

BRIDGE ROLLS

London smoked salmon, lemon butter

Coronation chicken

Burford brown egg mayonnaise with truffle and mustard cress

Pickled cucumber, whipped cream cheese & dill

CAKES

Eton Mess Swiss Roll

Apricot, Almond & Lemon Thyme Tart

Matthew's Chocolate Cake

SCONES & PRESERVES

Served warm, plain & fruit

Served with Strawberry Jam & Cornish clotted cream

TRADITIONAL CREAM TEA

£19.50 PER PERSON

A pot of loose leaf tea

Selection of plain & fruit scones, served with strawberry preserve & clotted cream

Why not enjoy a slice of our cake of the day
£4.95

TEA

Enjoy our range of specially selected Fortnum and Mason 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

