



AFTERNOON TEA

Selection of Traditional Sandwiches

Roast Oxfordshire beef, tomato and horseradish
(G, D, SD, E, S, CE)

Smoked salmon, caper and dill cream cheese
(G, D, F, SD)

Heritage egg mayonnaise, mustard cress
(G, D, E, MU, SD)

Smoked tomato and cheddar quiche
(G, D, E, S, SD)

Homemade Pastries

Sponge

Apple cream, oat crumble sponge
(G, D, E)

Choux

Lemon curd and basil choux bun
(G, D, E)

Mousse

Chocolate hazelnut mousse, hazelnut biscuit
(G, D, E, S, N)

Macaron

Rhubarb and vanilla diplomat cream
(D, E, N)

Homemade buttermilk plain and raisin scones
served with Cornish clotted cream, strawberry preserve
(G, D, E)

Afternoon Tea

£43.00

Enjoy the following to celebrate any occasion:

Testulat, Carte d'Or, Blanc de Noirs, Epernay, France £16.00

Dinton Folly, Buckinghamshire, England £14.50

Gusbourne, Rosé Brut, Kent, West Sussex, England £16.50

Bla, Sparkling Tea, Copenhagen, Denmark (0%/Or) £58/Bottle

La Marca, Prosecco Millesimato, Extra Dry, Veneto, Italy £10.00

Afternoon tea is freshly prepared to be enjoyed in our drawing rooms.

ALLERGENS AND SPECIAL DIETS

If a guest has a food allergy or intolerance, we request that they consult a member of staff before deciding what to eat and placing an order, on every occasion. Whilst we are committed to informing our guests accurately of any allergenic contents in the dishes served here, and also in complying with specific dietary requests, there remains a risk, all be it small, that traces from other dishes may be present in food served here, or on surfaces.

A discretionary 12.5% service charge will be added to your final account