



## AFTERNOON TEA

### Selection of Traditional Sandwiches

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

*Hot smoked salmon, citrus and pickle 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

*Chocolate sponge, cherry jelly, Valrhona dark chocolate mousse*  
(G, D, E, S, N)

#### Bavarois

*Honey bavarois, blackcurrant curd, blackcurrant glaze*  
(G, D, E, S)

#### Mousse

*White chocolate and passionfruit mousse, toasted coconut, mango gel*  
(D, E, S)

#### Macaron

*Irish cream ganache, espresso gel*  
(D, E, N, SD)

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

### Afternoon Tea

**£44.00**

#### Enjoy the following to celebrate any occasion:

*Delacoste & Fils, Brut Carte d'Or, Epernay, France* £17  
*Tinwood, Blanc de Blancs Brut, Chichester, Sussex, England* £16  
*Santa Margherita Prosecco Superiore DOCG, Veneto, Italy* £12  
*Dinton Folly, Rosé Brut, Buckinghamshire, England* £15  
*Gusbourne, Rosé Brut, Kent, West Sussex, England* £17  
*Bla, Sparkling Tea, Copenhagen, Denmark (0%/Or)* £58/Bottle

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**