



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, S)

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

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

Homemade Pastries

Sponge

Valhrona dark chocolate mousse, chocolate sponge, cherry jelly,
(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:

Olivier Baudin, Premium Brut, Champagne, 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

Homemade Mulled Wine £12

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