



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,
raspberry jelly, vanilla cream*
(G, D, E, S, N)

Bavarois

Orange bavarois, orange curd, ginger biscuit, chocolate glaze
(G, D, E, S, N)

Mousse

Berry and violet mousse, Victoria sponge
(D, E, G)

Macaron

Poached rhubarb, diplomat cream
(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 £18

Wiston Estate Brut, West Sussex, England £16

Wiston Estate Rose, West Sussex, England £17

Santa Margherita Prosecco Superiore DOCG, Veneto, Italy £13

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

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