

Savoury

MARINATED BAR OLIVES 5
herbs, spices, olive oil,
balsamic vinegar

WELSH RAREBIT 6.5
whole grain mustard &
cheddar on buttermilk toast

**SMOKED SALMON
& TROUT KEDGEREE CAKES** 8.5
minted yogurt sauce

DEVILED EGGS 8

CHICKEN & DUCK LIVER PARFAIT 15
grape chutney, cornichons,
brioche toast

ROASTED SPICED BAR NUTS 4
with rosemary

BUTTER LETTUCE SALAD 12
honey crisp apples,
pomegranate seeds, spiced
walnuts, tuxford & tebbutt
stilton, honey vinaigrette

CARROT SOUP 11
vadouvan yogurt, almonds,
coconut, golden raisins

DANDELION SALAD 11
mixed greens & dandelion
leaves, cucumber, avocado,
lemon vinaigrette

Classics

LAMB SHEPHERD'S PIE 18.5
mashed potatoes, cheddar cheese,
root vegetables

BEER BATTERED FISH AND CHIPS 21
line caught chatham cod, tartar
sauce, triple cooked chips

BANGERS & MASH 18
cumberland sausages,
mashed potatoes, onion gravy

WARM ROAST BEEF SANDWICH* 15.5
watercress salad, horseradish
mayonnaise, beef gravy,
sourdough bread

**HOUSE BLEND AGED
BEEF BURGER*** 18
vermont sharp cheddar,
brooklyn brine pickles,
applewood smoked bacon,
churchill sauce



Afternoon Tea

Winter 2018

*"You can never get a cup of tea large enough or
a book long enough to suit me."*

~ C.S. Lewis

Tea Tiers

All Tiers are recommended for 2 guests.
 Fancy Another Round of Treats? \$10
 Add a Glass of House Champagne or a Rosé Mimosa \$5

"Down the Rabbit Hole"

2 TIERS OF PETITE SANDWICHES

\$30

- ~ **Cheddar & Whipped Honey**
buttermilk cracker
- ~ **Triple Cream Cheese**
cheddar walnut cracker
- ~ **Curry Chicken Coronation** marble rye
- ~ **Open Faced Deviled Egg** white bread
- ~ **Cucumber & Lemon Parsley Butter**
white bread
- ~ **Roast Beef** wheat bread
- ~ **Tuna Caesar Salad** wheat bread
- ~ **Smoked Bacon & Orange Marmalade**
pumpernickel bread

"A Royal Occasion"

3 TIERS OF SANDWICHES & PASTRIES, WITH A 4 CUP POT OF TEA

\$50

- ~ Assortment of Tea Sandwiches & Canapés
- ~ Assortment of Pastries & Tarts
- ~ **Homemade Scones** with Devon cream, lemon curd & raspberry jam

"Who Stole the Tarts"

2 TIERS OF HOUSEMADE PASTRIES & TARTS

\$20

- ~ **Graham Cracker Crowns**
- ~ **Coconut Crisps**
- ~ **Seasonal Macarons**
- ~ **Chocolate Pudding Cake**
- ~ **Mini Lemon Tarts**
- ~ **Fruit Streusel Bar**
- ~ **Seasonal Tarts**
- ~ **Shortbread**



Tea Pots



"The Queen's Croquet Ground"

TWININGS OR TEAPIGS \$4/\$7
 served loose, 2 or 4 cups

Twinings Afternoon Tea
 the robust, malty character of this tea comes from pure assam & kenyan tea leaves grown in india

English Breakfast
 a full-bodied, smooth breakfast blend with hints of sweet caramel & spice

Chamomile Tea
 a decaffeinated herbal tea that is grounded & earthy with hints of apple & floral sweetness

Green Tea with Mint
 refreshing blend of chinese gunpowder green tea & moroccan spearmint mingle together

Darjeeling Earl Grey
 a subtle muscatel taste & a full-bodied, robust character

Chai Tea
 a blend of rich, malty Assam black tea with exotic cardamom pods, cinnamon, ginger & vanilla

"A Mad Hatter Tea Party"

BOOZY TEA COCKTAILS

Very Merry Unbirthday \$13
 graham's six grapes port, brandy, rum, cherry preserves, chai tea, whipped cream

Polyjuice Potion \$13
 maker's mark bourbon, st. germain, apple butter, rooibos tea, cinnamon

"The Dormouse - High Tea for Tots"

THE MINI-TEA FOR LITTLE LADIES & GENTLEMEN UNDER 12 \$12

- ~ **Peanut Butter & Jam**
- ~ **Grilled Cheddar Sandwiches**

- ~ **Chocolate Pudding Cakes**
- ~ **Chocolate Milk or Decaffeinated Chamomile Tea**