

BUBBLES	Bottle	125ml
Veuve Clicquot Yellow Label Brut NV, France	£80	£14
Prosecco Vaporetto Brut NV, Italy	£35	£7
Chapel Down Brut NV, England	£55	£12

SIGNATURE COCKTAILS

Aperol & Lavender Spritz	£12
Aperol, prosecco, soda water	
Black Forest Mojito	£12
Rum, Chambord, soda water	

SOFT COCKTAILS

Black Apples	£8
Blackberries, lemon, vanilla, shaken with apple	
Yellow Mist	£8
Pineapple, orange juice, coconut & lime	

FROM THE GIN PALACE

Pink Old Tom	£14
Hayman's Old Tom, fresh lemon juice, juniper syrup, raspberries & prosecco	
Classic Gin Martini	£14
Tanqueray 10, Belsazar Dry Vermouth & pink grapefruit zest	

A GLASS OF WINE

Petit Papillon Blanc	£9	£7
Languedoc-Roussillon, France		
The Bulletin Zinfandel Rosé	£9	£7
California, USA		
Tilia Malbec	£11	£9
Mendoza, Argentina		

BEER

Two Tribes draught lager	ABV	
Power Plant ^{GF}	½ pint	4.5%
		£6
Two Tribes craft beer		
Metroland & Session IPA	330ml	3.8%
		£6
Dream Factory Pale Ale	330ml	4.4%
		£6

SOFT DRINKS

Franklin & Sons	
Strawberry & raspberry with cracked black pepper	£4
Valencian orange & grapefruit with lemongrass	£4

NIBBLES

Sourdough bread selection	£3
with extra virgin olive oil & aged balsamic	
Italian selection of olives ^{Vg GF}	£4
Bella di Cerignola, Giarrappa, Nostraline & Nocellara di Belice olives	
Mignonette pepper almonds ^{V GF}	£3
Roasted almonds coated in oak-smoked mignonette black pepper & sea salt	
Homemade corn tortilla strips ^{Vg GF}	£5
with rich tomato salsa & sour cream	
Creamy hummus dip ^{V GF}	£5
with grilled pitta bread & seasonal vegetable crudité	



TO START

Crispy lime squid & coriander	£8	Creamy burrata & heritage tomato salad ^V	£9	Homemade Scotch egg	£8
Rocket & fresh chilli		Fresh basil & extra virgin olive oil		Lingfield pork sausage meat, soft egg & mustard dressing	
Salmon carpaccio	£9	Butternut squash & carrot soup ^{Vg}	£6		
Avocado, mango & chilli		with coconut cream, served with sourdough			
Crab & avocado salad ^{GF}	£9	Baked spinach falafel ^{GF}	£8	Potted duck & toasted sourdough ^{GF}	£8
with granny smith apple & sour cream		served with lemon tahini sauce		served with rocket & cornichons	

MAINS

Chicken cobb salad ^{GF}	£13	 <h3>BRITISH CLASSICS</h3> <p>Sausage & mash ^{GF} £18 Oven roasted Lingfield pork sausages, mashed rosemary potato & red onion gravy</p> <p>Shepherd's pie ^{GF} £18 Slow braised British lamb mince, celery & carrots with potato mash</p> <p>Cod & salmon fish cake £16 with rocket salad & dill sour cream</p> <p>Steak & Guinness pie £16 Braised beef steak in Guinness & homemade puff pastry</p> <p>Fish & chips £18 Traditional battered cod served with mashed peas, thick cut chips & tartare sauce</p> <p>French fries • Sweet potato fries • Thick cut chips • Seasonal vegetables Rosemary mashed potato • Rocket & parmesan salad Marinated tomato salad £4</p> <p>Peppercorn sauce • Red wine & thyme jus • Mushroom cream £2</p>	Wild mushroom risotto ^{Vg}	£12
Chargrilled chicken, avocado, egg, tomato, baby gem lettuce, mustard vinaigrette			Vegetarian lasagne ^{V GF}	£14
Warm goat cheese salad ^V	£12		Spaghetti pomodoro ^{Vg}	£12
Baked Ashlyn goat cheese, toasted sourdough, honey, walnuts, pomegranate & mixed leaves			Chicken paillard ^{GF}	£16
Superfood salad ^{V GF}	£12		Roasted pork belly	£16
Quinoa, avocado, spinach, broad beans, broccoli, chilli & honey-roasted squash			Homemade apple sauce, sautéed root vegetables, red wine & thyme jus	
Grilled sea bass fillet ^{GF}	£16		Ribeye steak 283g ^{GF}	£26
Homemade tomato confit, samphire & lime			Premium beef with rocket & parmesan salad	
Grilled tuna fillet ^{GF}	£16		Fillet steak 227g ^{GF}	£29
with rocket salad & grilled lemon			Prime cut, tender fillet with rocket & parmesan salad	

DESSERTS

Sticky toffee pudding ^V	£7	Knickerbocker glory ^{V GF}	£7	Winter berries ^{Vg GF}	£6
Warm toffee cake pudding & vanilla ice cream		Crunchy meringue, mixed fresh fruits, ice cream & whipped cream		Mixed berries, sorbet & vegan white chocolate	
Chocolate fondant ^V	£7	Rice pudding ^{V GF}	£6	British cheese board for 1 or 2	£9 £14
Molten chocolate cake with chocolate syrup & honeycomb ice cream		Traditional velvety pudding with cinnamon & lemon trimming		West Country farmhouse Cheddar, Ashlynn goat cheese, Stilton, grapes & crackers	
Trifle ^V	£7	Lemon tart ^V	£6		
Soft chocolate sponge, creamy custard & fresh red fruits		Baked tangy lemon tart & crème fraiche			

BRUNCH DAILY UNTIL 5PM

Eggs Benedict	£11	Avocado on rye ^V	£11	Full English	£14	Veggie Breakfast ^V	£11
Poached eggs, English muffin, ham & hollandaise sauce		Poached eggs, chilli, lime, coriander & rye bread		Two eggs any style, beans, bacon, sausage, tomatoes, mushrooms, hash browns & toasted bread		Two eggs any style, beans, tomatoes, mushrooms, hash browns & toasted bread	

SANDWICHES

Haxells burger	£18
Succulent beef burger, buttery brioche bun, melted Monterey Jack cheese, tomato relish & French fries	
Club sandwich	£18
Grilled chicken, bacon, tomato, egg, lettuce, mayonnaise & French fries, available on white, brown or gluten-free toast	
Smoked salmon bagel	£14
Poppy seed bagel, cream cheese, dill, red onion & salad	
Pumpkin, spinach & hummus focaccia ^{Vg}	£12
Rosemary & sea salt focaccia with avocado, pumpkin, fresh spinach & hummus	

PRE & POST-THEATRE

2 COURSES £20 | 3 COURSES £23
SERVED 4:30PM - 7PM & 9:30PM - 11PM

STARTERS

- Crispy lime squid & coriander
- Creamy burrata & heritage tomato salad ^V
- Potted duck & sourdough bread, rocket & cornichons ^{GF}

MAINS

- Chicken paillard ^{GF}
- Fish & chips
- Vegetarian lasagne ^V

DESSERTS

- Lemon tart
- Rice pudding
- Winter berries ^{Vg}

AFTERNOON TEA £25PP

Salmon & dill sour cream on rye bread
Egg & watercress on white bread
Cucumber cream cheese on beetroot bread
Grilled ham & cheese on brioche

Lemon meringue
Classic Victoria sponge
Pistachio Bakewell
Chocolate Champagne bomb

Freshly baked plain scones & raisin scones served with Cornish clotted cream & strawberry conserve

Tea Palace special loose leaf tea varieties

BOTTOMLESS BUBBLES

Upgrade your Afternoon Tea with our bottomless bubbles packages from **£35PP**

If you have any allergies or food intolerance please speak to a member of our staff about your requirements before ordering. A full list of allergens contained in each dish is available upon request. All prices are in GBP & are inclusive of VAT at the current prevailing rate. Please note that a discretionary service charge of 12.5% will be added to your bill.