

The history of Afternoon tea

Afternoon tea was introduced in England by Anna, the seventh Duchess of Bedford, in the year 1840. The Duchess would become hungry around four o'clock in the afternoon. The evening meal in her household was served fashionably late at eight o'clock, thus leaving a long period of time between lunch and dinner. The Duchess asked that a tray of tea, bread, butter (some time earlier, the Earl of Sandwich had the idea of putting a filling between two slices of bread) and cake be brought to her room during the late afternoon.

This was thought to be an excellent idea and the habit caught on and
The afternoon tea was born.

Traditional Afternoon Tea

Sandwiches

Eggs and mayonnaise with snipped chives on an oval brioche

Smoked salmon and dill crème cheese on dark rye bread

Grilled vegetables with humus on tomato bread

Coronation chicken on caraway bread

Scones and Pastries

Freshly baked plain and raisin scones

Strawberry preserve & Devonshire clotted cream (V)

Decadent cakes & pastries (V)

Traditional Afternoon Tea, £29.95 per person

Sparkling Afternoon Tea, including a glass of Chapel Down Vintage 2014

Three Graces Sparkling Wine for £34.95 per person

Champagne Afternoon Tea, includes a glass of Perrier-Jouët Grand Brut Champagne
for £39.95 per person

**All of our afternoon tea options are inclusive of a plate of sandwiches and tea replenishment.
Please ask your server when you are ready for your replenishment.**

(V) Suitable for vegetarians. Prices include VAT. Cheques are not accepted. Food items described within this menu may contain nuts or derivatives of nuts. If you suffer from an allergies or food intolerances please advise a member of staff who will be pleased to assist you. A discretionary service charge of 12.5% will be added to the bill.

Tea Selection

English Cuppa – Something stronger than the traditional English breakfast tea. An unorthodox nutty blend that is robust enough for milk or cream. (Black tea)

Earl Grey 1833 – Uses Bergamot oil instead of the classical synthetic lemon flavour. Added hint of red, blue and white cornflowers for added floral notes. (Black tea)

Venetian Rose – Black tea from China & Ceylon with the delicacy of fine rose buds. A delightful alternative that can be enjoyed with or without milk. (Black tea)

Orange Rooibos – A blend of the finest organic rooibos, infused with natural pieces of orange. Zesty, tangy, light & fruity, this infusion will certainly lift your spirits. (Infusion)

Vanilla Chai - Chai is made up of ginger, cardamom, bruised pink & black pepper. To soften the warm spices, vanilla, cornflower and rooibos are added producing this amazing chai concoction. (Infusion)

Jasmin Chung Hao – Produced in Fujian and was originally selected for the Chinese Emperors Imperial Court. Green tea with silver coloured buds. (Green tea)

Mint rose - Crisp Peppermint with soothing Rose Buds. A refreshing blend. Clean, calming and gentle. (Infusion)

Goji Berry & Cranberry - A blend that is rich, sweet and clean. Delicious, fresh and lingering. Cranberry pieces, Goji Berries, Kiwi bits, rosehip, sea buckthorn berries, pomegranate blossom, ginseng root, apricot bits and mallow blossoms added to Green Rooibos. (Infusion)

Strawberries in Summer - We asked our tea friends to help choose some tea for r Summer. This organic fruit tea won hands down. Strawberries in Summer is a delicious mix of apple, hibiscus us, orange, blackberry leaf, raspberries and strawberries. We know we say this about them all, but this really is gorgeous! (Infusion)

Elderflower & Ginger - A delicious and crisp blend. The strength of ginger root, cardamom, cinnamon and bruised pepper juxtaposed with delicate elderberry, floral elderflower and mallow blossom. Powerful and mild all at once! (Infusion)

Honey & Orchid – The leaf is baked deeply, and then twisted gently by hand. Dark, elegant and rich in colour, Honey Orchid Oolong produces a smooth and clear orange liquor of the very highest quality. The layered notes of sweet honey and flower are simply astonishing. (Oolong tea)

Sherlock Holmes Tea – The great consulting detective was a terrific fan of tea. To help him crack a case he would often take tea in his chambers. Since Sherlock was a pipe smoker we chose to blend the finest Ceylon Black Tea with a pinch of smoky Lapsang Souchong. In homage to his extraordinary mind, there is added Ginkgo and Elderflower Blossom. Both are known to improve memory and boost concentration. (Black tea)

Shakespeare Tea - Edward Malins records that Shakespeare wrote about flowers. Within his plays he writes about many. Chamomile, Roses and Fennel appear often. The clean, grassy notes of a 1st Flush Darjeeling (the ‘Champagne of Tea’) were the natural complement. (Black tea)

Champagne and Sparkling wine

Turn any occasion into something a little more special with our selection of champagne & sparkling wine.

Chapel Down Three Graces

This intensely aromatic sparkling wine embodies purity of Chardonnay grapes. Powerfully reminiscent of fresh fruits followed by a touch of jasmine & pink peppercorns.

Glass £8.00

Bottle £48.00

Perrier-Jouët Grand Brut

The first Brut champagne was created by Perrier-Jouët, in a search for perfection and quality. Finally the chardonnays of the grand crus of Cramant, Avize, Le Mesnil and Chouilly, which make up 20% of the composition, lend an added touch of freshness and minerality. To attain the perfection demanded by Perrier-Jouët the bottles are kept for three years in the house's chalk cellars

Glass £11.00

Bottle £58.00