AUTUMN AFTERNOON TEA

SEPTEMBER, OCTOBER & NOVEMBER 2025

£26.95 per person, pre-booking required

Freshly Made Finger Sandwiches

Chicken breast and roasted red pepper on white farmhouse bread

Smoked salmon, cream cheese and cucumber on rye bread

Free range egg mayonnaise and cress on seeded bread

Croque Monsieur

Emmental cheese, ham, béchamel and Dijon mustard

Savouries

Pork and apricot pie
Beetroot and goat's cheese eclair

Homemade Fruit Scones

Served with plum jam and clotted cream

Homemade Sweet Selection

Apple, blackberry and custard crumble pot
Butternut squash cup cake with orange icing
Chocolate dipped strawberries
Pear and almond slice
Homemade gypsy tart fudge

Freshly brewed pot of tea or cafetière of coffee

Choose from English Breakfast, English Afternoon, Darjeeling, Earl Grey, Ceylon, Chai Spice, Green Tea Pure, Rooibos, Camomile, Honey and Vanilla, Lemon & Ginger and Very Berry

Gluten Free, Vegetarian and Vegan alternatives available, please mention when placing your reservation



VEGETARIAN AUTUMN AFTERNOON TEA

SEPTEMBER. OCTOBER & NOVEMBER 2025

£26.95 per person, pre-booking required

Freshly Made Finger Sandwiches

Mature Cheddar cheese with a spicy tomato chutney on Farmhouse Bread

Cream cheese, mint and cucumber on Rye Bread

Free range egg mayonnaise and cress on seeded bread

Cheese and mushroom bruschetta

Savouries

Vegetable quiche
Beetroot and goat's cheese eclair

Homemade Fruit Scones

Served with plum jam and clotted cream

Homemade Sweet Selection

Apple, blackberry and custard crumble pot
Butternut squash cup cake with orange icing
Chocolate dipped strawberries
Pear and almond slice
Homemade gypsy tart fudge

Freshly brewed pot of tea or cafetière of coffee

Choose from English Breakfast, English Afternoon, Darjeeling, Earl Grey, Ceylon, Chai Spice, Green Tea Pure, Rooibos, Camomile, Honey and Vanilla, Lemon & Ginger and Very Berry

Gluten Free, Vegetarian and Vegan alternatives available, please mention when placing your reservation



VEGAN AUTUMN AFTERNOON TEA

SEPTEMBER, OCTOBER & NOVEMBER 2025

£26.95 per person, pre-booking required

Freshly Made Finger Sandwiches

Vegan cheese and spicy tomato chutney

Avocado and roasted red pepper

Toasted ciabatta with vegan feta, cherry tomato and pesto

Savouries

Sweet potato falafel

Mushroom & onion filo tart

Beetroot hummus, vegetable crudites

Warm Vegan Scones

Served with plum jam and whipped oat cream

Homemade Sweet Selection

Apple, blackberry and (vegan) custard crumble pot

Apricot and cranberry flapjack

Fresh strawberries

Sticky apple and walnut slice

Vegan fudge

Freshly brewed pot of tea or cafetière of coffee

Choose from English Breakfast, English Afternoon, Darjeeling, Earl Grey, Ceylon, Chai Spice, Green Tea Pure, Rooibos, Camomile, Honey and Vanilla, Lemon & Ginger and Very Berry

Gluten Free, Vegetarian and Vegan alternatives available, please mention when placing your reservation



GLUTEN FREE AUTUMN AFTERNOON TEA

SEPTEMBER. OCTOBER & NOVEMBER 2025

£26.95 per person, pre-booking required

Freshly Made Finger Sandwiches on Gluten Free Bread

Mature Cheddar cheese with a spicy tomato chutney

Smoked salmon, cream cheese and cucumber

Free range egg mayonnaise and cress

Roast chicken and red pepper

Savouries

Sweet potato pakora

Mushroom frittata

Beetroot hummus, vegetable crudites

Warm Gluten Free Scones

Served with plum jam and clotted cream

Homemade Sweet Selection

Apple, blackberry and custard crumble pot
Butternut squash cup cake with orange icing
Apricot and cranberry flapjack
Chocolate brownie
Homemade gypsy tart fudge

Freshly brewed pot of tea or cafetière of coffee

Choose from English Breakfast, English Afternoon, Darjeeling, Earl Grey, Ceylon, Chai Spice, Green Tea Pure, Rooibos, Camomile, Honey and Vanilla, Lemon & Ginger and Very Berry

Gluten Free, Vegetarian and Vegan alternatives available, please mention when placing your reservation



CHILDREN'S AFTERNOON TEA

SEPTEMBER, OCTOBER & NOVEMBER 2025

£10.95 per child (under 12), pre-booking required

Freshly Made Finger Sandwiches

Cheddar cheese

Egg mayonnaise

Sliced ham

Strawberry jam

Savouries

Slice of homemade sausage roll

Ready salted crisps

Homemade Sweet Selection

Warm scone with clotted cream and jam

Iced cupcake

Drinks

Squash, milk or tea

Gluten Free, Vegetarian and Vegan alternatives available, please mention when placing your reservation

