

FESTIVE AFTERNOON TEA | £33 WITH A GLASS OF GUY DE CHASSEY CHAMPAGNE | £49

SAVOURIES

ox cheek bon bon tomato & basil gel

caramelised onion & mushroom wafer

FINGER SANDWICHES

roast turkey

chestnut & thyme butter - gluten free bread

oak smoked salmon

lemon butter - gluten free bread

Brackla farm egg

mayonnaise - gluten free bread

SCONES

sultana scone

clotted cream - home made Scottish preserve

DESSERTS

dark chocolate and peppermint cream baked raspberry cheesecake apple and sultana sponge griottine cherry shooter

Tea & Coffee Menu

OUR TEAS ARE SUSTAINABLY SOURCED FROM SCOTTISH TEAPRODUCER 'RED BOX'

BLACK TEAS

british breakfast tea

award winning, hearty breakfast style tea with a light spicy kick.

earl grey blue flower tea

premium gold tipped tea artfully flavoured with natural bergamot and blended with cornflower petals to add extra finesse.

darjeeling tea

light and muscatel darjeeling, described as the champagne of teas. luxury black tea, fragrant, crisp & mild.

decaf british breakfast tea

punchy black tea from ceylon without the caffeine.

GREEN TEAS

china gunpowder

gunpowder produces a soft honey or coppery brew, with a herby or grassy, smooth light taste. a truly refreshing drink!

jasmine pearl

silver green tea pearls are hand rolled, shoot by shoot, by skilled craftsmen. blossoming on infusion, these tea pearl give a liquor with floral and animalistic notes.

FRUIT INFUSION

red berry infusion

this tea is bursting with fresh berry taste, infusion of red currants, blueberries and grapes. fruity & jammy.

HERBAL TEAS

camomile blossom tea

whole camomile flowers which produce a soothing honey-golden cup. sweet & fragrant.

peppermint tea

fresh flavours reminiscent of a picked sprig from the garden. truly refreshing menthol tingling zing.

lemongrass, papaya and ginger

warming whole ginger pieces and sweet papaya are married with lemongrass for a cleansing cup.

COFFEE

espresso

double espresso

espresso macchiato

americano

latte

cappuccino

flat white

mocha

Menu correct at time of publication however subject to change with seasonality and demand Please inform us of any allergies and / or dietary requirements. All prices are inclusive of VAT at the current rate.

A discretionary service charge of 10% will be added to your bill.