



*Sample
Menu*

Autumn Harvest

AFTERNOON TEA

SAVOURY

Roast beef, horseradish crème fraîche and rocket wrap

Cucumber, cream cheese and dill sandwich on white (V)

Mature Cheddar ploughman on brown (V)

Chicken liver pâté, caramelised red onion on crisp chicory (GF)

Smoked salmon, saffron-scented mayonnaise , salmon caviar on mini brioche

Pear stilton and walnut quiche (V,CN)

SCONES

Apple and cinnamon scones, plain scones,
clotted cream and blackberry preserve (V)

SWEET

Damson and almond frangipane tartlet (V,CN)

Toffee apple choux (V)

White chocolate and acorn macaron (V,CN)

Autumn-spiced carrot cake (V)

V – VEGETARIAN | VG – VEGAN | CN – CONTAINS NUTS | DF – DOES NOT DIRECTLY CONTAIN DAIRY
GF – DOES NOT DIRECTLY INCLUDE INGREDIENTS CONTAINING GLUTEN



Please speak to your server should you have any allergen or intolerance concerns. As our dishes are freshly prepared in-house, we may be able to amend meals to suit, however, due to the variety of produce in our kitchens, we cannot guarantee that any dish is free from potential allergens, including where indicated above. Fish dishes may contain small bones. Scan the QR code to view menu with calories. Please note, the recommended daily intake for adults is 2000 kcal a day.