



Booking essential to ensure full service and availability

Afternoon Tea Menu – MAY 21

Afternoon Teas – Available to book from 10am-5pm

Booking is required 24 hours before requested slot (minimum party of 2)

Traditional Afternoon Tea - £15.00 pp

A selection of the following sandwiches:

Scottish smoked salmon, fresh dill and cucumber on farmhouse white bread

Paul’s homemade honey roast ham and tomato on Mediterranean bread

Roast chicken breast, bacon and black pepper mayonnaise served in pitta bread

Local free-range egg, watercress and salted butter on seeded bread

A homemade fruit scone with preserves, fresh berries and clotted cream

A selection of the following homemade or locally sourced cakes:

Chocolate

Banana

Coffee

Lemon

Carrot

And a teapot for one of a selected specialist tea / cafetiere of specialist coffee
(see menu)

Vegan Afternoon Tea - £17.50 pp

A selection of the following sandwiches:

Crushed avocado, cherry tomatoes and fresh leaves served in pitta bread

Homemade hummus, tomatoes and fresh basil served in pitta bread

Cucumber and sunflower spread on white farmhouse bread

Fresh banana and cashew butter on wholegrain farmhouse bread

A homemade vegan scone with vegetable spread and fruit preserve

A selection of homemade or locally sourced vegan cakes / desserts

And a teapot for one of a selected specialist tea / cafetiere of specialist coffee (see menu), with plant-based milk alternatives

**Bubbly Afternoon Tea
£20.00 pp**

A ‘Traditional Afternoon Tea’ with
a glass of
Vino Spumante Prosecco and fresh
strawberries
£20.00

**Vegan Bubbly Afternoon Tea
£22.50 pp**

A ‘Vegan Afternoon Tea’ with a
glass of
Vino Spumante Prosecco and fresh
strawberries
£20.00



Booking essential to ensure full service and availability
Afternoon Tea Menu – MAY 21

Beaumont Cream Tea - £8.50 pp

Two fruit scones, fruit preserve and clotted cream, with a teapot for one of a selected specialist teas or coffees (see next page) and fresh strawberries

Vegan Cream Tea – £9.50 pp

Two vegan fruit scones, fruit preserve and vegetable spread, with a teapot for one of a selected specialist teas or coffees (see next page) and fresh strawberries

Teacakes and scones

Toasted current and sultana teacake, English butter and jam £3.50

Warm fruit scone, clotted cream and jam £3.50

English lightly salted buttered toasted crumpets £3.50

Toasted cinnamon and butter muffin £3.50

Warm Danish pastries – baked to order (30 minutes) £7.50

Cakes

All of our cakes are either homemade or locally sourced (descriptions may vary)

Add cream and fresh berries for an extra £1.50

Or try our homemade clotted cream ice cream and fresh berries £2.50

Chocolate - Chocolate cake, frosted with chocolate buttercream - £2.50

Madeira – a light, moist cake, flavoured with lemon and almond – £2.50

Coffee – Dark coffee cake with coffee buttercream frosting – £2.50

Lemon – light and spongy cakes, with a tangy lemon flavour – £2.50

Carrot –warmly spiced with a soft cheese frosting – £2.50



Booking essential to ensure full service and availability

Afternoon Tea Menu – MAY 21

All our teas and coffees are sourced locally at Porters delicatessens, who roast and blend all their products in house

Teas – (Pot for one £3.50)

Beaumont Blend

For our signature blend of tea, we have this balance of traditional rich African and Assam teas, giving a full fragrant body to the tea once brewed.

Earl Grey Blue Flowers

Bergamot oils within this tea give earl grey teas a strong citric base (notably described as orange / lemon) and the blue *Centaurea cyanus* flower provides a slightly floral undertones to the tea

Ceylon Orange Pekoe

This tea is described as having a clean, brisk taste, and is ideal as a light palate cleanser, with slightly malty undertones.

Darjeeling

This tea is a very mild type, having similarities to most white teas, however light floral characteristics are the most prominent of this blend.

Coffees (Cafetiere for one £3.50)

Peru Café Femenino

Strength: Light

The initial dark chocolate taste notes give way to a mild citrus and cocoa balance for a long finish on the tongue.

Blue Mountain Blend

Strength: Medium

This roast is noted as having a lack of bitterness that offers subtle acidity with a smooth, chocolate finish.

French Continental

Strength: Strong

This roast is noted as having quite a bitter taste with low acidity due to the roasting process. The aftertaste has been described as having a lingering walnut flavour.

Fairtrade Decaf

Strength: Medium

Those with a more developed palate may notice the slightly more floral notes to this coffee, past the delicate yet prominent cocoa and nutty flavours.



Booking essential to ensure full service and availability
Afternoon Tea Menu – MAY 21

Desserts

Homemade Sweet Shortcrust Pastry Pies



Individual homemade Cavalier pie style

sweet shortcrust pastry pies with

locally sourced fruit and berries

Bramley apple Cavalier pie £8.50

made with apples from Dave's orchard

Fresh plum Cavalier pie £8.50

made with plums from Dave's orchard

Wild forest fruits Cavalier pie £8.50

foraged wild blackberries, raspberries and
blueberries

Apple and blackberry Cavalier pie £8.50

apples from Dave's orchard and foraged
wild blackberries

Traditional Warm Desserts

Salted caramel chocolate cake (v) – with milk chocolate and white chocolate flakes £8.50

Tate and Lyle's Treacle steamed suet pudding – flavoured with a touch of vanilla £9.50

Lemon drizzle sponge cake(v) – served with warm lemon curd £8.50

Rhubarb and port crumble – made with our home-grown Rhubarb and butter crumble £8.50

'Irish cream liqueur' bread & butter pudding (v) – £9.50

Traditional steamed suet spotted dick – topped with orange and whisky marmalade £9.50

Berries and cherries steamed suet Jam Roly Poly – Paul's school favourite £9.50

With fresh double cream, homemade egg and vanilla custard or clotted cream ice cream

Vegan Desserts

Coconut pancakes – served with sliced bananas & vegan ice cream (vegan) £9.50

Berries and Cherries vegan ice cream – vanilla ice cream with fresh berries (gf*) (vegan) £8.50

Cold Desserts

Homemade chocolate sundae – with chocolate flakes & homemade salted caramel £8.50

Boozy Banana split – made with clotted cream ice cream, drizzled with banana liqueur £8.50

Clotted cream ice cream – topped with Baileys or Strawberry Cream liqueur £9.50

Cheese and Biscuits

Platter of cheeses for two – Selection of cheeses, chutneys, bread and water biscuits £12.00

(gf*) = Many of our dishes can be made Gluten free **UPON REQUEST** but may need to be pre-ordered to ensure availability of ingredients. Please note that the food will still be prepared in the same kitchen, so we CANNOT guarantee 100% free from gluten

(v) = vegetarian, (vegan*) = can be made vegan **UPON REQUEST**. Fish may contain bones, food may contain nuts.
PLEASE ADVISE STAFF OF ANY ALLERGIES & ASK FOR MORE INFO