

AFTERNOON TEA

TRADITIONAL AFTERNOON TEA

Includes all items below

£22.50

AFTERNOON G & TEA

Includes all items below
and a gin & tonic

£33.00

CHAMPAGNE AFTERNOON TEA

Includes all items below
& a glass of Champagne

£33.00

BELLINI AFTERNOON TEA

Includes all items below
& a Bellini

£33.00

SAVOURIES

Poached sea trout, compressed apple, horseradish mayonnaise, baby spinach
Chicken & watercress wrap, avocado & lime mayonnaise
Lamb & mint sauce sausage roll
Goat's cheese, radish & caramelised walnut, pumpernickel

CAKES & PASTRIES

This month's cakes & pastries are inspired by Manuela Quesada our pastry chef

Blackberry & lavender tart
Redcurrant and fromage frais roulade
Matcha green tea & muscovado caramel gateaux
Orange & passion fruit mousse, white chocolate, macaroon

FRESHLY BAKED FRUIT AND PLAIN
SCONES SERVED
WITH CLOTTED CREAM & PRESERVES

LOOSE LEAF TEAS

LS Lowry Tea Blend

Chamomile

Chun Mee Green

Earl Grey Flower

English Breakfast

Green Mint

Jasmine

Red Berries

TEA OF THE MONTH

Manchester Bee Honey Black Tea

natural sweetness of honey

PREMIUM TEAS

Pai-Mu-Tan White Tea

fresh, aromatic & fruity

Dragon Well Green Tea

grassy spring freshness, hazelnut sweetness

G & TEA

Pink Pepper Gin

Garnished with cardamom & lemon

Brockmans Gin

Garnished with blackberries & orange

Hendrick's Gin

Garnished with juniper berries & cucumber

3 Rivers Gin

Garnished with cherry & apricot

BELLINI

Vanilla & Passionfruit Bellini

Passionfruit purée, vanilla syrup, lemon juice & Prosecco

Orange & Almond Bellini

Fresh orange juice, orange syrup & Prosecco

Apple & Rosemary Bellini

Fresh apple juice, apple purée, sprig of rosemary & Prosecco

Peach Bellini

Peach purée, peach liqueur & Prosecco