



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 cornbread

Roast chicken breast, bacon and black pepper mayonnaise on wholegrain 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

Madera

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



### **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



**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.

### Desserts

#### **Warm desserts – Served with complimentary fresh double cream**

Luxury chocolate fudge cake, milk chocolate flakes and grated white chocolate £6.50

Bramley apple pie – Made with apples from Dave's orchard £6.50



Tate and Lyle's Treacle sponge pudding – Flavoured with a touch of vanilla £6.50

Lemon drizzle cake – Served with warm lemon curd £6.50

Rhubarb and port crumble – Made with our home-grown Rhubarb £6.50

'Irish cream liqueur' bread & butter pudding £6.50

Traditional spotted dick – topped with orange and whisky marmalade £6.50

Berries and cherries Jam Roly Poly – Paul's school favourite £6.50

**Why not treat yourself to our homemade egg and vanilla custard £1.50**

**or homemade clotted cream ice cream for £2.00?**

### **Vegan Desserts**

Coconut pancakes – served with sliced bananas & homemade vegan ice cream (vegan) £8.50

Homemade ice cream (ask for selection) – with a selection of fresh berries (gf\*) (vegan) £8.50

### **Cold Desserts**

Homemade chocolate sundae with chocolate flakes & salted caramel £6.50

Boozy Banana split made with clotted cream ice cream, with banana liquor £7.50

Clotted cream ice cream topped with Baileys or Strawberry Cream liquor £7.50

Selection of homemade ice cream by Paul and Sanni – (please ask for choices) £7.50

### **Cheese and Biscuits**

Platter of cheeses for two – Selection of cheeses, chutneys, bread and water biscuits £10.00

### *Our produce*

Where possible we have purchased our ingredients locally. This includes bread from J Turner, fresh fish L B Quality seafood, loose tea, coffee and bacon from Porters, fresh meat from F Doncaster

(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 can NOT guarantee 100% free from gluten. Dishes may contain nuts.

(v) = vegetarian, (vegan) = vegan on request. Fish may contain bones.

PLEASE ADVISE STAFF OF ALLERGIES & ASK FOR MORE INFO