



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.



### Homemade Old-Fashioned 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**

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

### **Vegan Desserts**

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

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 £7.50

Boozy Banana split made with clotted cream ice cream, with banana liquor £8.50

Clotted cream ice cream topped with Baileys or Strawberry Cream liquor £8.50

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 £12.00

### 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