



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



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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



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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.



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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

Wild forest fruits Cavalier pie £8.50

foraged wild blackberries, raspberries and
blueberries

Fresh plum Cavalier pie £8.50

made with plums from Dave's orchard

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