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## SPRING AFTERNOON TEA

£45 per person  
All enjoyed with a selection of Rare Teas

*Add a glass of Perrier-Jouët Blason Rosé for £20  
or Perrier-Jouët Grand Brut for £15*

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*This April, we are delighted to treat you to  
Afternoon Tea with a difference. Served in our  
beautiful Drawing Room and designed with  
a twist of creativity from our talented pastry  
chefs, this collection of savoury and sweet treats  
take inspiration from the colours, flavours and  
traditions of spring.*

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### AMUSE BOUCHE

Cottage pie  
Pea and leek tart  
Mini crab arancini

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### SWEETS

BEEHIVE  
*honey, lemon and crushed raspberry mousse*

YELLOW MACAROON  
*with pea flower vanilla cream and elderflower jelly*

EASTER EGG  
*milk chocolate praline mousse*

EASTER BUNNY  
*rose water, buttermilk panna cotta, served on  
Sablé Bretons*

Fruit & Plain Scones  
Heather Hills strawberry jam, clotted cream

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### SANDWICHES

Devilled egg and watercress,  
*served on brioche bread V*

Lemon crème cheese, dill and  
Chapel & Swan Salmon  
*served on wholemeal bread*

Coronation chicken  
*served on white bread*

Ale chutney and cheddar  
*served on wholemeal bread V*

*In accordance with the Weights & Measures Act 1995 the measure for the sale of  
spirits and liqueurs on the premises is 50ml. Wines are sold by the glass measured  
at 175ml and Champagne at 125ml. Wine is also available in 125ml serving and  
spirits and liqueurs are available in 25ml serving upon request.*

*Some of our dishes contain allergens. If you or a member of your party require  
further information relating to allergens, please ask your server for a copy of  
our allergens menu which contains a full listing of our dishes, and itemises the  
allergenic ingredients of each where applicable. Please note a discretionary  
service charge of 12.5% will be added to your bill*