

# Garden Afternoon tea

Berved with your choice of loope-leaf tea £45 Beasonal Bellini with Petersham Prosecco £55

Peas & Broad Beans & Garden Mint Tartlet

Arancini with Wild Gartic & Porcini with Walnut Mayonnaise

Haye Farm Organic Egg, Speck & Watercress on Focaccia

Ricolta di Bufala, Amalfi Lemon & Rocket Pesto on Reeded Cracker with Pickled Heritage Radishes

Orange, Polenta & Petersham Olive Oil Cake with Mascarpone & Lemon Hhyme Yorkshire Rhubarb & Ginger Custard Hart Original Bean Chocolate & Pistachio Baci di Dama Original Bean White Chocolate Horentines

Buttermilk Scones with Blood Orange / Rhubarb Jam & Clotted Cream

Vegetarian menus are available. Unfortunately, no other dietary requirements can be catered for at present.

teas

#### Black tea

English Breakfast Big - Beautiful - Exuberant

### Earl Grey

Bergamot - Velvety - Harmonious

#### Spam

Malty - Rousing - Familiar

### Darjeding

Muscatel - Bright - Ethereal

### Lapsang Bouchong

Smokey - Dark - Opvlent

# Decaf English Breakfast

Caramel - Comfo/ep Hirting - Robust

#### Green tea

Jade tips Green Cut Grass - Succulent - Verdant

#### Jasmine Pearls

Honeysuckle - Fragrant - Intoxicating

#### White tea

Bilverneedle Mhilfe Honeyden – Delicale – Bliss

#### Havoured Black tea

Wild Chai Spiced – Aromatic – Seductive

# Herbal Blend

Giardino Fresh - Floral - Minty

#### Chamomile

Apple-sweet - Silky - Slumberous

#### triple Mint

Herbaceous - Icy - Invigoraling

#### Red Berry & Hibiscus

Blackcurrant - Juicy - Nostalgic

#### Rooibos

Honeyed - tribal - Rich

If you would like any additional drinks, please ask for our menu