



THE
FARMHOUSE
AT REDCOATS
RESTAURANT & HOTEL

AFTERNOON TEA

SAVOURY

Cucumber & cream cheese sandwich
Ham, tomato & wholegrain mustard sandwich
Prawn & mayonnaise brioche bun
Farmhouse sausage roll

SCONES

Plain and fruit
Strawberry jam, Dorset clotted cream

SWEET

Banana bread, dulce de leche
Chocolate & hazelnut frangipan tart
Strawberry, peach & elderflower verrine
Brown butter financier

Loose leaf tea selection or coffee
£25 pp

£34 pp with a glass of Nye Timber

CREAM TEA

Plain & fruit scone
Strawberry jam, Dorset clotted cream & unlimited tea or coffee.
£8.5

Please inform us of any Allergens you have, however we do require 24hr notice for this so we can cater for you accordingly. Children's Afternoon tea charged at £11, please ask your waitron for more details & prior notice is required

TEA MENU

(£2.5 each)

BLENDED BREAKFAST TEAS

The Farmhouse Breakfast Tea

A classic careful blend of Assam, Ceylon and Kenyan black tea with an added sprinkle of calming sunflower petals to produce a wonderful, full bodied tasting tea with a slight mellow astringency.

Decaffeinated Breakfast Tea

A rare blend from Naming'omba in Malawi, the tea is decaffeinated before processing when the leaf is still green and young. This produces a tea with a warming malty taste and a full-bodied flavour, just right for your caffeine-free substitute.

PERFUMED BLACK TEAS

Lady Grey

High quality black China tea is used providing a wonderful piquant flavour combined with a quality cold pressed bergamot oil and dried with a mixture of citrus peels. This gives a full bodied, punchy and refreshing flavour, perfectly accompanying your mid-morning ponder in the garden.

Lapsang Souchong

A wonderfully smooth and crisp tasting tea filled with woody flavours of forest pine, oak cask barrels and smoky fireplaces. Great for a brisk morning, or a frosty evening reading a book whilst sitting by the fire.

Masala Chai

Combining a blend of Assam and Darjeeling teas with an old southern Indian recipe. Full toasted spices of cardamom, cinnamon, ginger, nutmeg and clove play a lively part in this tea that is fit for a viceroy. Best served sweetened with cane sugar and plenty of steamed milk.

Matcha

Just two cups of brewed Matcha green tea has nearly 20g of calcium, and 7 times more antioxidants as the same amount of orange juice. The health benefits associated with green tea is astonishing! The Matcha tea is made from finely ground Japanese green tea leaves giving you all the benefits and a slow release of caffeine throughout the day. Full bodied, bittersweet fresh herbal notes, enjoy with hot water or steamed milk.

HERBAL TEAS

Egyptian Camomile

Renowned for its many health benefits, dried handpicked Egyptian Nile camomile flowers make a great tea on its own but lends itself well to additional ingredients such as; honey, lime, lemon, lavender or mint.

Delicious Berry Fruit Tea

A careful combination of organic slow dried hibiscus, rosehip, blackcurrants, elderberries and raisins resulting in the most extraordinary flavours that burst through in a truly delicious berry fruit tea. Drink it hot or as an iced tea.

Together Mint

A refreshing and crisp blend of peppermint and spearmint leaves with some added blue cornflower petals for that extra calming effect. Great for an after meal, caffeine free digestif. Try it with fresh sliced ginger or lemon to enhance the properties.

Clanwilliam Rooibos Tea

The African Rooibos grass plant produces a very characteristic flavour and exudes sweet honey aromas. The perfect drink before you go to bed. Delicious with or without steamed milk and honey, and of course is completely caffeine free!

*All of our teas are selected, and some personally blended by our very own Tea Sommelier.
Please ask for more information.*

BLACK TEAS

Bukhial Assam – TGFOP.

Grown on the south side of the Brahmaputra River near the remote region of Nagaland, Bukhial TGFOP Assam is a premium A-grade tea handpicked and made in a slow traditional way. A distinctly earthy flavour with the aroma of roasted chestnut.

Tukdah Darjeeling – TGFOP, 1st Flush

Darjeeling TGFOP has a very bright and full-bodied flavour with bursts of a characteristic muscatel grape and a hint of roasted hazelnut.

Loves Leap Ceylon Tea

A true classic medium bodied, nutty, flavoursome tea, from a privately owned and cultivated teagarden in Sri Lanka. Grown at high altitude amongst steep hills it gives a clean and wonderful piquant cup with a real Ceylon character, delicate and fruity.

OOLONG TEA

High Mountain Oolong

High Mountain Oolong is grown around 1000m above sea level in well-maintained conditions. Gently steamed over a bath of milk and natural spring water, it has a unique flavour described as floral, with creamy delicate notes that spreads evenly across the tongue, leaving a pleasant smooth taste on the palate.

GREEN TEAS

Japan Green Sencha

A smooth, rich grassy flavour, made with premium B-Grade, Japanese tealeaves.

Most commonly used in Japanese tea ceremonies, these sencha leaves are traditionally made by pan toasting over a charcoal stove, which gives the tealeaves their distinctive glossy look and feel and provides a rich natural flavour.

Genmaicha - Popcorn Tea

A speciality Japanese green tea that used to be made for the poor has been re-blended with finer ingredients. Using Gyokuro Green Tea, fire toasted rice and pieces of popcorn. This tea really does taste like popcorn!