

AFTERNOON TEA

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!

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!



SAVOURY

Roast Turkey, cranberry relish on white bread

Prawn Marie Rose, gem lettuce on granary bread

Havensfield egg & chive mayonnaise, micro cress on granary bread

Pork, sage & onion sausage roll, port & bacon jam, crispy shallots

SCONES

Fruit scone

Red pepper, onion & cheddar cheese scone

Strawberry jam, Dorset clotted cream

SWEET

Gingerbread cake, cinnamon cream cheese frosting

Black forest verrine, dark chocolate crumb

White Chocolate & blood orange tart, honeycomb

Pistachio financier, marzipan

Loose leaf tea selection or coffee

£25 per person

Perfectly paired with a glass of Nyetimber Cuvée Chérie £13.5



TEA MENU

BLENDING 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.

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.