

A F T E R N O O N
T E A

-- 65 PP

Wild Idol alcohol free
sparkling -- 10

Veuve Clicquot Yellow
Label NV -- 18

Veuve Clicquot Rosé
NV -- 20

L O O S E - L E A F T E A

TOWNHOUSE BLEND

PEPPERMINT TEA

EARL GREY

LAPSANG SOUCHONG

DARJEELING 2ND FLUSH

JADE TIPS

CHAI BLACK

ROOIBOS

CHAMOMILE

WHITE PEONY

S A V O U R Y

PUMPKIN & TRUFFLE VELOUTÉ
mushroom duxelles

SMOKED SALMON CROISSANT
crème fraîche, herring caviar

WEST COAST DRESSED CRAB
apple, coriander, toasted brioche

VENISON SAUSAGE ROLL
blackberry gel

BUTTERNUT SQUASH & FETA TART
black garlic jam

S W E E T

LEMON MERINGUE TART

RASPBERRY & VANILLA CHOUX BUN

MANGO & PASSION FRUIT
MACARON

STRAWBERRY & PISTACHIO
LAYER CAKE

S C O N E S

TOWNHOUSE PLAIN & FRUIT SCONES

GLEN & CO STRAWBERRY & CHAMPAGNE JAM

CORNISH CLOTTED CREAM

*All prices are inclusive of VAT at 20%. A discretionary service charge of 12.5% will be added to your bill.
Should you have any allergies or dietary restrictions, please notify your server and we will guide you through the menu.
Please note, not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens.
All fish, tea & coffee is locally or sustainably sourced.*

A F T E R N O O N
T E A
-- 65 PP

Wild Idol alcohol free
sparkling -- 10

Veuve Clicquot Yellow
Label NV -- 18

Veuve Clicquot Rosé
NV -- 20

L O O S E - L E A F T E A

TOWNHOUSE BLEND
Veuve Clicquot Rosé NV -- 20
EARL GREY

PEPPERMINT TEA
LAPSANG SOUCHONG

DARJEELING 2ND FLUSH

JADE TIPS

CHAI BLACK

ROOIBOS

CHAMOMILE

WHITE PEONY

S A V O U R Y

PUMPKIN & TRUFFLE VELOUTÉ
mushroom duxelles

SPRING TARTLET
peas, broad beans, feta

NITH VALLEY EGG MAYONNAISE
celery, capers, toasted brioche

GOAT'S CHEESE VOL AU VENT
aged balsamic onion

BUTTERNUT SQUASH & FETA TART
black garlic jam

S W E E T

LEMON MERINGUE TART

LEMON DRIZZLE CAKE

RASPBERRY & VANILLA
CHOUX BUN

MANGO & PASSION FRUIT
MACARON

S C O N E S

TOWNHOUSE PLAIN & FRUIT SCONES
GLEN & CO STRAWBERRY & CHAMPAGNE JAM
CORNISH CLOTTED CREAM

*All prices are inclusive of VAT at 20%. A discretionary service charge of 12.5% will be added to your bill.
Should you have any allergies or dietary restrictions, please notify your server and we will guide you through the menu.
Please note, not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens.
All fish, tea & coffee is locally or sustainably sourced.*