

(CE) Contains celery (MU) Contains mustard (E) Contains eggs (N) Contains nuts (P) Contains peanut

(L) Lupin

Allergen Key (S) Contains soya (F) Contains fish

(SD) Contains sulphites

MEMICANE AND STATEMENTS

(SE) Contains sesame (D) Contains dairy

(C) Contains crustaceans

HOOGLY TEA SELECTION

ILE DUCING

BLACK TEAS

English Breakfast

A classic combination of rich, malty Indian Assam and Kenyan black tea leaves create a bright character and wonderful depth of flavour Darjeeling 2nd Flush

Light, crisp, refreshing and soft textured black tea from Darjeeling in India

Decaffeinated Cevlon Black Tea

Rich yet soft decaffeinated black tea from Sri Lanka

Lapsang Souchong

Tea leaves are handpicked and dried over smouldering pinewood, infusing them with a delicately sweet and smoky flavour **Earl Grev**

> A delicate blend of Sri Lankan tea leaves, infused with natural bergamot oil and combined with zesty lemon peel and sweet-scented orange blossom

> > **Chocolate Brownie**

A blend of Sri Lankan tea leaves with cocoa nibs combined with vanilla pieces

Vanilla Chai

Bold and fiery chai spices are perfectly tempered by smooth vanilla in this well-crafted combination.

GREEN TEAS

Classic Green

Pure green tea leaves from the Yunnan province of China. Beautifully clear in liquor, with a subtle sweet flavour and remarkable depth

Jasmine Dawn

A delicate and alluring blend of jasmine, vanilla and rose

HERBAL TEAS

Sparkling White Tea

White tea, elegantly blended with flowers and fruit pieces for a refreshingly refined finish

Berrylicious

Bursting with luscious berries, this vibrant infusion builds to a fruity crescendo, before giving way to the rich, caramelised notes of roasted dandelion root.

Cosy Chamomile

Full of herbs carefully chosen for their ability to relax the body and soothe the mind

Lemon and Ginger

A classic blend of zesty lemon and fiery ginger, given an energising twist

Chill Out Mint

Packed full of invigorating menthol character, this uplifting blend brings together a selection of the freshest tasting herbs **Citrus Bloom**

Bright citrus notes are complemented by the lively trio of peppermint, rosemary and sage- whilst a scattering of fennel seeds brings a sweet warmth to round off the experience

Turmeric Twist

Equal parts of earthy and sweet, with a twist of citrus and subtle hints of mint.



COD.

B

25 Landing

AFTERNOON TEA

Selection of Traditional Sandwiches

Roast Oxfordshire beef, tomato and horseradish (G, D, SD, E, S, CE) Smoked salmon, caper and dill cream cheese (G, D, F, SD) Heritage egg mayonnaise, parmesan, mustard cress (G, D, E, MU, SD) Smoked tomato and cheddar quiche (G, D, E, S, SD)

Homemade Pastries

Sponge Cherry and yoghurt opera cake (G, D, E, N, S)

Tart Salted caramel and milk chocolate, roasted hazelnut (G, D, E, N, S)

Mousse

Raspberry mousse, vanilla sponge, white chocolate glaze, pistachio (G, D, E, N, S)

Macaron

Rhubarb compote, crème diplomat (D, E, N)

Fruit and Plain Scones

Homemade buttermilk plain and raisin scones served with Cornish clotted cream, strawberry preserve (G, D, E)

Afternoon Tea £43.00

Enjoy the following to celebrate any occasion: Testulat, Carte d'Or, Blanc de Noirs, Epernay £16.00 Dinton Folly, Buckinghamshire, England £14.50 Gusbourne, Rosé Brut, Kent, West Sussex, England £16.00

Afternoon tea is freshly prepared to be enjoyed in our drawing rooms.

ALLERGENS AND SPECIAL DIETS

If a guest has a food allergy or intolerance, we request that they consult a member of staff before deciding what to eat and placing an order, on every occasion. Whilst we are committed to informing our guests accurately of any allergenic contents in the dishes served here, and also in complying with specific dietary requests, there remains a risk, all be it small, that traces from other dishes may be present in food served here, or on surfaces.

A discretionary 12.5% service charge will be added to your final account

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