

SPRING AF<mark>ternoon</mark> tea

Oak smoked salmon and chive cream cheese (GL,M,FI) Egg mayonnaise & watercress (GL,EG,M,MU) Chicken mayonnaise & rocket (GL,EG,M,MU) Wookey hole cheddar and onion chutney (GL,M,SD)

Fruit scone & plain scone served with strawberry conserve & Cornish clotted cream (GL, EG, M)

Dark chocolate & passionfruit layer cake (M,GL,EG,SO) Banoffee tart (M,GL,EG,SO) White chocolate, raspberry & hazelnut choux bun (M,GL,EG,N,SO) Pineapple & coconut mousse (M,GL,EG)

£35 per person £42pp with glass of prosecco

(V) vegetarian | (VE) vegan | (GL) gluten | (M) milk | (N) nuts | (EG) egg | (CE) celery | (FI) fish | (SS) sesame | (SD) sulphur dioxide | (MU) mustard | (SO) soya | (CR) crustaceans | (MO) molluscs

Please inform your server of any allergies or intolerances before placing your order. All produce is prepared in an area where allergens are present. Despite our best efforts, due to the nature of our kitchens we are unable to guarantee that our dishes are free from any allergen. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.



VEGETARIAN SPRING AF<mark>ternoon</mark> tea

Egg mayonnaise & watercress (GL,E,M,MU) Wookey hole cheddar and onion chutney (GL,M,SD) Cucumber & cream cheese finger sandwich (GL,M) Houmous, tomato & rocket (G,SS)

Fruit scone & plain scone served with strawberry conserve & Cornish clotted cream (GL,EG,M)

Dark chocolate & passionfruit layer cake (M,GL,EG,SO) Banoffee tart (M,GL,EG,SO) White chocolate, raspberry & hazelnut choux bun (M,GL,EG,N,SO) Pineapple & coconut mousse (M,GL,EG)

£35 per person £42pp with glass of prosecco

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TEA SELECTION

BLACK TEA

English Breakfast A light, golden and well-rounded tea with a lot of body and depth.

English Breakfast Decaffeinated

A golden tea with a lot of body, a light finish and but with less caffeine.

Earl Grey

A light and fragrant blend of lemon and bergamot flavoured.

Assam A strong indian tea with a full bodied malty flavour



Lemon & Ginger Citrus, spice and all things nice. A warm and spicy blend with a hint of lemon.

Pure Camomile

A relaxing and calming blend of golden camomile with a lingering honey

finish.

Peppermint

A revitalising burst of mint with a light, cleansing taste and distinctive

aroma.

Cranberry & Raspberry

A crisp and refreshing infusion of zingy cranberries and sweet raspberries.



Pure Green Tea

A fragrant green tea, with a light, crisp, mellow taste and sweet undertones



Americano | Espresso | Double Espresso | Latte Cappuccino | Flat White | Hot Chocolate