

SATURDAY 9TH MAY

AFTERNOON TEA 'POP UP' EVENT

2.30 / 2.45 or 3.00-5.00pm

SAVOURY

Cured watermelon, mango & avocado on crunchy nori cracker, miso aioli, blood orange furiake (gf)

Harissa roast parsnip, root vegetable crunch, crisp sage, chive & lemon mayo, savory scone (gf)

Hoisin jackfruit & sweetcorn tostada topped with avocado, pickled radish, cucumber & spring onion (gf*)

Balsamic marinated tomato caprese sandwich, 'mozzarella', basil pesto, Noa focaccia (gf*)



SWEET

White chocolate madeleine, poached rhubarb, cranberry powder (gf*)

Crème caramel, orange & raisin confit, pistachio biscotti crumble (gf)

Sweet potato, chocolate & walnut brownie, whipped cream, dehydrated orange powder (gf)

HOT DRINK

Choose a tea of your choice from our extensive herbal tea menu Or Americano coffee

£27.50 per person to include all of the above



Aperitif

Homemade rhubarb & nettle kefir £4.50

Liquid Gold - freshly squeezed oranges, apples, carrots, ginger & turmeric £7

Glass of Prosecco £7.00 with Elderflower or Cassis liqueur £9

Cocktails

Bramble - gin, blackberry & rosemary syrup, ginger beer, berries, cinnamon £9.50

Espresso Martini - espresso, coffee liqueur & vodka £10

Refreshing Trip - Basil gin, CBD, lemon & basil sparkling presse, fresh basil £10

Bloody Mary - vodka, tabasco, Worcestershire sauce, celery, tomato juice, pepper £9.50

Gin & Tonic £9

including Fevertree mixer

Manx Fynoderee Eldershee gin or Signature Dry gin

Darkberry gin / Melodist gin / Rhubarb & Ginger gin

Limited spaces Book Now

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tea
TIME

