

**YOUR CHOICE OF LOOSE-LEAF TEA FROM  
COFFEE EXPRESS OF NORTH WALSHAM**

**ENGLISH BREAKFAST**

A RICH FULL FLAVOUR

**SENCHA GREEN**

GRASSY NOTES AND A SMOOTH NATURAL SWEETNESS

**EARL GREY**

BLEND OF CHINA BLACK, DARJEELING, JASMINE & BERGAMOT

**CEYLON OP**

LIGHT, DELICATE TANGY FLAVOUR – WHOLE LEAF

**PEPPERMINT**

DRIED PEPPERMINT LEAF, FRESH WITH A PUNCH

**CHAMOMILE**

SUMMERY, FLORAL TONES

**FORMOSA OOLONG**

REMINISCENT OF SPECULOOS BISCUIT, MOLASSES AND ORCHIDS

**ASSAM TIPPY**

SWEET AND MALTY GOLDEN-TIPPED LOOSE LEAF BLACK TEA

**MIXED BERRY**

NATURAL BERRY FLAVOUR

**DECAFFINATED TEA**

RICH, FULL FLAVOUR

**AFTERNOON TEA MENU**

**Sweet**

Brown sugar tart with tonka bean (G, M, E, V)

Red velvet layer cake (G, N, M, E, V)

Lemon meringue éclair (G, M, E)

White chocolate coconut raffaello macaron (N, M, E, V)

**Savory**

Salt beef slider (G, MU, E, , SE, M)

Ginger & lime prawn cake (SF, G, E, M)

Hoisin duck blini (M, G, E, SE)

Mint & coriander falafel (G, V)

**Sandwiches**

Roasted pepper, hummus & babaganoush (G, V, GF\*)

Smoked chicken breast, streaky bacon & onion chutney (G, E, GF\*)

**Scones**

Buttermilk scone (M, E, V)

(served with homemade seasonal jam, clotted cream) (M)

**£26**

Celebrate in style and add a glass of

Vispo Allegro Prosecco for £6 per glass

(C) celery (G) cereals that contain gluten (E) eggs (F) fish (SF) shellfish (M) milk (MO) molluscs  
(MU) mustard (TN) tree nuts (P) peanuts (SU) sulphites (S) soy (SE) sesame  
(VG) vegan (V) Vegetarian. (GF\*) Gluten Free available on request

Please be aware a discretionary 10% service charge will be added to the bill,  
please let us know if you would like this to be removed.

**YOUR CHOICE OF LOOSE-LEAF TEA FROM  
COFFEE EXPRESS OF NORTH WALSHAM**

**ENGLISH BREAKFAST**

A RICH FULL FLAVOUR

**SENCHA GREEN**

GRASSY NOTES AND A SMOOTH NATURAL SWEETNESS

**EARL GREY**

BLEND OF CHINA BLACK, DARJEELING, JASMINE & BERGAMOT

**CEYLON OP**

LIGHT, DELICATE TANGY FLAVOUR – WHOLE LEAF

**PEPPERMINT**

DRIED PEPPERMINT LEAF, FRESH WITH A PUNCH

**CHAMOMILE**

SUMMERY, FLORAL TONES

**FORMOSA OOLONG**

REMINISCENT OF SPECULOOS BISCUIT, MOLASSES AND ORCHIDS

**ASSAM TIPPY**

SWEET AND MALTY GOLDEN-TIPPED LOOSE LEAF BLACK TEA

**MIXED BERRY**

NATURAL BERRY FLAVOUR

**DECAFFINATED TEA**

RICH, FULL FLAVOUR

**AFTERNOON TEA MENU**

**Sweet**

Brown sugar tart with tonka bean (G, M, E, V)

Red velvet layer cake (G, N, M, E, V)

Lemon meringue éclair (G, M, E)

White chocolate coconut raffaello macaron (N, M, E, V)

**Savory**

Salt beef Slider (G, MU, E, SE, M)

Ginger & lime prawn cake (SF, G, E, M)

Hoisin duck blini (M, G, E, SE)

Mint & coriander falafel (G, V)

**Sandwiches**

Roasted pepper, hummus & babaganoush (G, V, GF\*)

Smoked chicken breast, streaky bacon & onion chutney (G, E, GF\*)

**Scones**

Buttermilk scone (M, E, V)

(served with homemade seasonal jam, clotted cream) (M)

**£26**

Celebrate in style and add a glass of

Vispo Allegro Prosecco for £6 per glass

(C) celery (G) cereals that contain gluten (E) eggs (F) fish (SF) shellfish (M) milk (MO) molluscs  
(MU) mustard (TN) tree nuts (P) peanuts (SU) sulphites (S) soy (SE) sesame  
(VG) vegan (V) Vegetarian. (GF\*) Gluten Free available on request

Please be aware a discretionary 10% service charge will be added to the bill,  
please let us know if you would like this to be removed.