

**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

DARJEELING

LIGHT AND DELICATE BLACK TEA WITH A SUBTLE FRAGRANT EDGE

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

Granny's Trifle

A delicate layering of seasonal fruit, light sponge, silky custard and softly whipped cream.

Strangers' Coffee Cake

Moist coffee sponge with a smooth coffee buttercream, finished with a refined coffee glaze.

“Come On You Yellows” Macaron

A crisp yellow macaron shell with a smooth, flavour-led filling.

Hilltop Honey & The English Distillery Whisky Cremeux Tart

A crisp pastry shell filled with a luxuriously smooth honey and whisky crèmeux

Savory

Colman's Mustard & Norfolk Dapple Cheese Straw

Crisp, buttery cheese straw flavoured with Colman's mustard and Norfolk Dapple cheese.

Swannington Black Pudding Sausage Roll

Flaky pastry filled with seasoned Swannington pork and black pudding.

Bloody Mary Prawn & Crayfish Lettuce Cup

Chilled prawn and crayfish with a lightly spiced Bloody Mary dressing, finished with WhataHoot vodka.

Marsh Pig Chorizo Arancini

Crisp arancini filled with slow-cooked Marsh Pig chorizo and creamy risotto rice.

Sandwiches

Free-Range Egg & Cress on Sourdough

Lightly seasoned free-range egg with fresh cress, served on artisan sourdough.

Norfolk Coronation Chicken on a Homemade Norfolk Crunch Roll

Gently spiced Norfolk coronation chicken, served in a freshly baked Norfolk crunch roll.

Scone

Cheese scone

Fruit scone

served with homemade seasonal jam, clotted cream

£35

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