



## Afternoon tea menu

### Our favourite finger sandwiches for spring

Caramelised onion and Old Winchester quiche  
Cucumber and mint cream cheese on classic white bread  
Smoked salmon with dill crème fraîche on spinach bread  
Coronation chicken on a bridge roll

### Palate cleanser

Lemon parfait topped with English sparkling wine granita

### Scones

Plain and fruited scones  
served with home-made strawberry conserve, and Dorset clotted cream

### Seasonal pastries, cakes and fancies with a modern twist

Delicious Rhubarb & Rose  
Vanilla mousse with rhubarb compote on a sablé biscuit, topped with rose Chantilly

Honey cake  
Layered cake with honey sponge, caramelised honey ganache, chocolate ganache, and crunchy wafer, topped with chocolate custard

Elderflower and blueberry macaroon  
Replete with blueberry buttercream and elderflower gel

Éclair  
Filled with gin crème patisserie and berry compote, topped with a white chocolate crisp, berry crèmeux and fresh fruit

£55 per person

A discretionary service charge of 13.5% will be added to your bill, which is shared in full with the team that created your experience. All prices are inclusive of VAT.



## Ultimate afternoon tea menu

A glass of vintage Ridgeview Blanc de Noirs (75ml) to begin  
Smashed avocado and crab blini

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### Palate cleanser

Lemon parfait topped with English sparkling wine granita

### Scones

Plain and fruited scones  
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Honey cake  
Layered cake with honey sponge, caramelised honey ganache, chocolate ganache, and  
crunchy wafer, topped with chocolate custard

Elderflower and blueberry macaroon  
Replete with blueberry buttercream and elderflower gel

Éclair  
Filled with gin crème patisserie and berry compote, topped with a white chocolate  
crisp, berry crèmeux and fresh fruit

### £75 per person

A discretionary service charge of 13.5% will be added to your bill, which is shared in full with  
the team that created your experience. All prices are inclusive of VAT.