

Savoury course

Chestnut mushroom & goats cheese roll

Mini BLT on brioche

Cucumber & chive cream cheese

Coronation chicken wrap, mango chutney

Smoked salmon and cream cheese

Scones and patisseries

Freshly baked plain & apple with cinnamon scones with Cornish clotted cream and home-made strawberry jam

Louis XV

Violet & blackberry Swiss roll

Cherry blossom & matcha tea macaroon

Yuzu & lemon tart

Tea from The Manor

English Breakfast

Decaf English Breakfast

Earl Grey

Darjeeling

Chamomile

Moroccan Mint

Passion fruit, Guava and Mango

Rooibos and Vanilla

Turmeric Chai

Chai Spice

Signature Chais

Masala Chai Latte

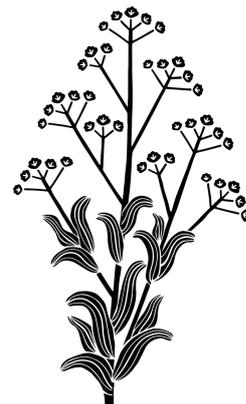
loose leaf black tea, cinnamon, cardamom, ginger root, fennel seed, black pepper, cloves

Kesar Chai Latte

loose leaf black tea, rose petals, saffron

Dirty Chai Latte

loose leaf black tea, cinnamon, cardamom, ginger root, fennel seed, black pepper, cloves, espresso shot



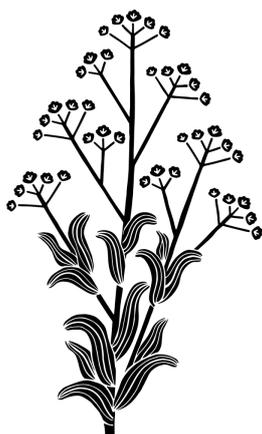
Tea from The Manor

The beginnings of Tea from The Manor is a delightfully simple story.

James Green was a military man, starting his army career in the Royal Horse Artillery before spending many years in active service in Northern Ireland, Hong Kong and Cyprus.

Tea is central to a life of soldiering in good times and times of conflict. This interest in tea stayed with James in “civvy street” and became a passion that sparked the founding of Tea from The Manor.

Today, Tea from The Manor brings the finest full leaf teas from the best tea gardens around the world to delight the palates of its customers. Our loose and bagged teas are of the finest grade and taken by those passionate about tea seeking a first class tea experience!

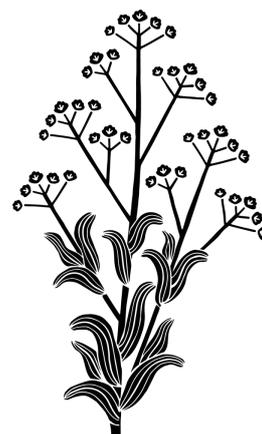


A twist on the British classic Afternoon Tea. Taking inspiration from past and present local flavour our Chef has weaved a thread of spice into our menu. Celebrating the tapestry of local flavour we have around us. From Chai lattes to our signature fig and cardamom scones - its Afternoon Tea, the Ansty way.

Our High Chai is served in two parts - savoury first, followed by patisseries and home-made scones.

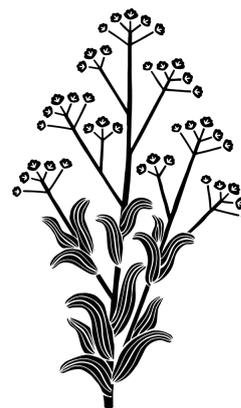
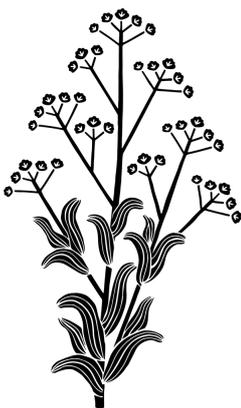
High Chai
£37pp Monday-Friday
£42pp Saturday & Sunday

Ridgeview High Chai
£50pp Monday-Friday
£55pp Saturday & Sunday



The History of Afternoon Tea

The most quintessential of English customs is not as old as you might think. In the mid-19th century it was common to take only two meals a day, breakfast and dinner, with the latter usually served around 8pm. Anna, the seventh Duchess of Bedford, countered her afternoon pangs of hunger by having bread and butter, cake and tea brought to her boudoir. Before long she was inviting friends to join her for “tea and a-walking the fields”; and soon afterwards all of fashionable society was sipping tea and nibbling sandwiches in drawing rooms in the middle of the afternoon. Even Queen Victoria began to engage in the ritual and her influence led to larger scale ‘tea receptions’ which were less prescriptive on time and catered for as many as 200 guests. Afternoon Tea today is a light meal of sandwiches – usually cut into fingers – sweet pastries, cakes and scones with cream and jam. It has become an occasional indulgence, the perfect way to while away a relaxing afternoon, or to come together and enjoy a special celebration.



Ansty Hall

Ansty Hall is a 17th century Grade II* country house with 8 acres of landscaped gardens. Originally owned by the Stanhope family from 1406, it was sold to the Earl of Shrewsbury who then donated it to the Dean of St George's, Windsor.

In 1659 it was purchased by a staunch parliamentarian named Robert Tayler. When Oliver Cromwell came to power, all land owned by the church and monarchy were confiscated and then sold on to people who could afford them.

The old manor was replaced and rebuilt by Edward Tayler, the son of Richard Tayler in 1678 with a seven-bayed, two-story mansion.

Upon the death of the later Edward Tayler in 1799 the Hall then reverted down the female line to Simon Adams (the nephew of the late Edward Tayler). He went on to remodel the house, adding the third story to the main building, with a pediment over the central three bays and two one-bayed wings. This is what gave the building its final Carolean style front.

TWINE
High Chai

