



Afternoon Tea Menu

THE TERRACE AFTERNOON TEA

*Inclusive of a choice of high-quality fine teas and blends,
or Americano. Minimum 2 people*

£34.95 PER PERSON

Savouries

*Truffle egg mayo, baby spinach, sun-dried tomato,
watercress lettuce, white bread*

Ratatouille, herb mayo, baby gem, cheddar, focaccia

*Slow-cooked chicken, sweetcorn, onion & thyme relish,
baby gem, brown bread*

Smoked salmon, dill cream cheese, rocket, white bread

Freshly Baked Scones

*A choice of plain or fruit scones served with fresh
Cornish clotted cream and homemade strawberry jam.*

Pâtisserie

*Mango & Passionfruit Mousse
Mango & passion compote, Vanilla sablé, Vanilla crème*

*Dark Cherry Éclat
Dark Chocolate mousse, Chocolate sablé, Cherry compote*

*Pistachio & Vanilla Cake
Pistachio sponge, Pistachio and vanilla ganache, crushed pistachio*

*Velvet Citron
Lemon Crèmeux, Red velvet sponge, Crème au citron*

Champagne Afternoon Tea

*Inclusive of a glass of premium Champagne.
Minimum of 2 people*

£47.95 PER PERSON

Available for Pre-Booked Tables Only

*For any additional dietary requirements including vegan/ vegetarian or
gluten-free alternatives, please speak to a member of our team.*

Please always inform your server of Any Allergies or Intolerances Before Placing your Order.
Not all Ingredients are Listed on the Menu and We cannot guarantee the Total Absence of
Allergens. Detailed Information on the Fourteen Legal Allergens is Available On Request,
However We are Unable to Provide information on Other Allergens.
A Discretionary Optional Service Charge of 10% will be added to your bill.

TEA

*At The Terrace, we take immense pride in our finest quality tea
selection, ethically sourced from the multi-award-winning World of
Jennier Teas. Each sip is an enchanting journey into a world of
unparalleled flavours and aromas carefully chosen to complement
our Afternoon Tea.*

Balmoral Blend

*Assam, India, Nuwara Eliya, Sri Lanka
and Anhui Province, China*

*Inspired by Scotland's historic tea pioneers, the Balmoral blend combines
teas from six estates across three growing regions. Each tea contributes
to a unique, rich and balanced cup.*

Blend

Delicious Berry

China, The United States, Thailand and Spain

*Combining hibiscus, rosehip, blackcurrants, elderberries and raisins,
this tea is refreshing, free of caffeine and full of fruity goodness.*

Fruit & Herbs

Egyptian Camomile

Nile River Delta, Egypt

*First grade camomile flowers exude a delightful, fruity flavour with a
pleasing floral aroma that can be enjoyed any time.*

Fruity & Floral

Margaret's Hope Darjeeling

Darjeeling, India

*A luscious black tea which evokes the scent of plump muscatel grapes
and a sweet, juicy and slightly astringent flavour. A fine choice for
a midday pick-me-up which pairs well with scones.*

Estate Black

Duchess Earl Grey

Sri Lanka, China, Spain and Italy

*Combining dried lemon peels and orange pieces for a citrus twist
to the traditional Earl Grey, this tea offers a wonderful piquant
flavour with a full-bodied finish.*

Flavoured Black

Jasmine Blossom

Fujian Province of China

*High quality green tea and fine jasmine blossoms create the flavour
and aroma you would expect from a globally celebrated tea.*

Green Tea

Japan Sencha

Japan

*Commonly used in Japanese tea ceremonies, this Sencha tea has
a distinctive glossy look and feel that provides a rich and full flavour.*

Green Tea

Peppermint

United States

*Fresh peppermint leaves from the best cut of the season create a
cool and pungent cup of tea bursting with refreshing mint flavour.*

Herbal Tea

Tiger Leaping Flower Burst

Yunnan Province of China

*Handmade and hand-tied with care, this exquisite flowering green
tea guarantees a depth of taste that's layered with hints of peach,
jasmine and lily.*

Flowering Tea (+ £3.50 supplement per person)

VEGAN AFTERNOON TEA

Savouries

Smoked Applewood cheese, pear chutney, cranberry & thyme mayo, rocket leaves, white bread

Truffle Avocado mousse, grilled vegetables, harissa mayo, watercress lettuce, brown bread

Ratatouille, herb mayo, baby gem, vegan cheese, focaccia

Beetroot tartare, horseradish, gherkins, vegan cream cheese, baby gem, white bread

Freshly Baked Scones

A choice of plain or fruit scones served with vegan clotted cream and homemade strawberry jam.

Pâtisserie

*Lemon Posset
Crème au citron*

*Berry Vanilla Mousse
Berry compote and vanilla crème*

*Noir Crémeux
Chocolate mousse and crumble*

*Apple Cake
Caramelised apple, Almond flakes*

GLUTEN FREE AFTERNOON TEA

Savouries

Truffle egg mayo, baby spinach, sun-dried tomato, watercress lettuce

Ratatouille, herb mayo, baby gem, cheddar

Slow-cooked chicken, sweetcorn, onion & thyme relish, baby gem

Smoked salmon, dill cream cheese, rocket

Gluten-free freshly baked scones

A choice of plain or fruit scones served with fresh Cornish clotted cream and homemade strawberry jam

Pâtisserie

*Mango & Passionfruit Mousse
Mango & passion compote, Vanilla sablé, Vanilla crème*

*Dark Cherry Éclat
Dark Chocolate mousse, Chocolate sablé, Cherry compote*

*Pistachio & Vanilla Cake
Pistachio sponge, pistachio and vanilla ganache, crushed pistachio*

*Apple Rosette
Caramelised apple and vanilla crumble*

