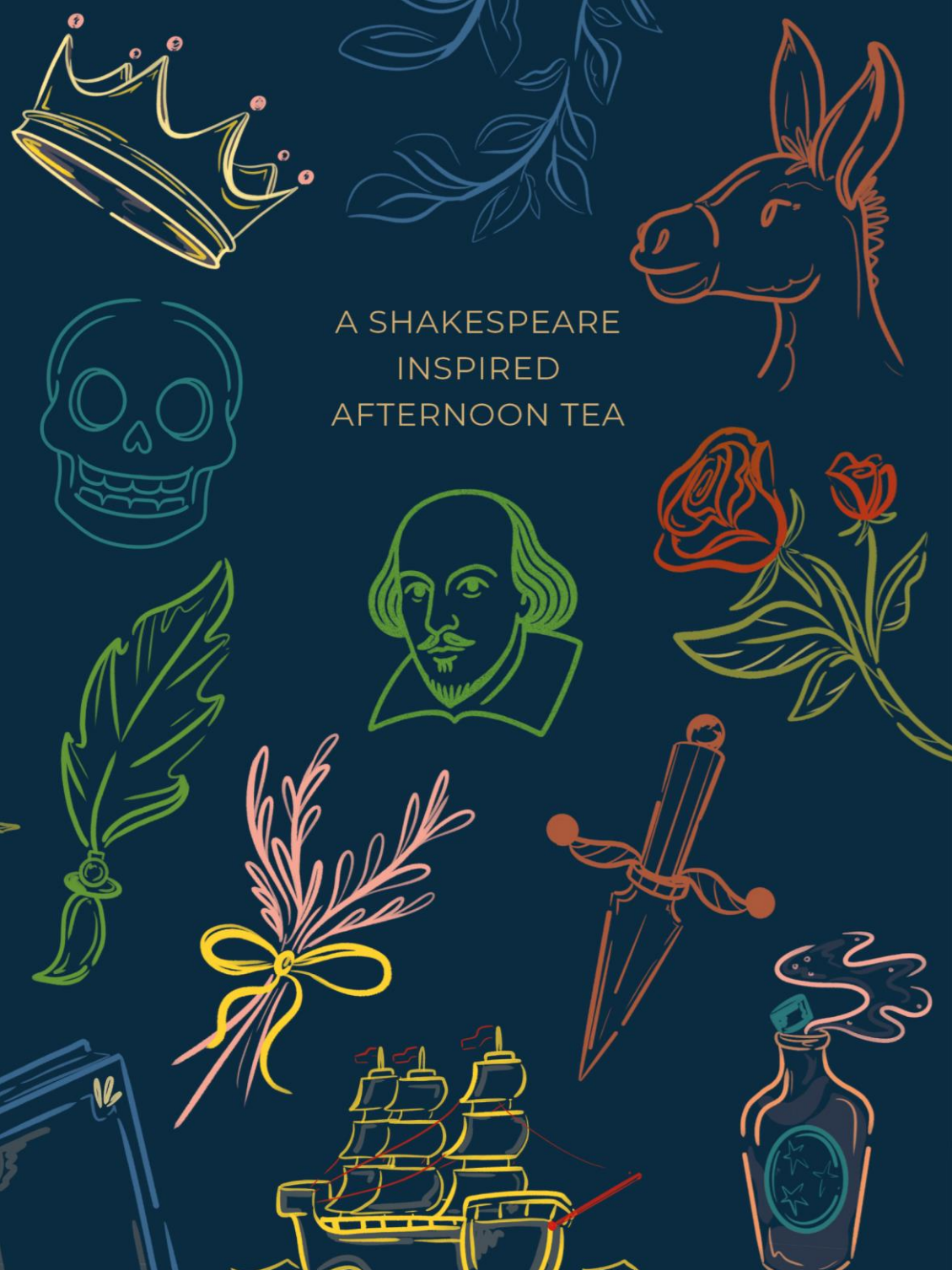


A SHAKESPEARE
INSPIRED
AFTERNOON TEA



COCKTAILS

KING DUNCAN PROSECCO

Chambord and elderflower topped with Prosecco 9.5

BLOODIED HANDS

Thyme gin, Benedictine, lemon, grapefruit topped with a Grenadine drizzled 11

OBERON'S GARDEN MOCKTAIL

Elderflower, apple juice and cucumber muddled with ginger ale 7.5

BUBBLES

12.5cl a glass

Prosecco La Vita Sociale NV 9

Rathfinny Brut NV, Sussex 12.5

Deutz Brut Classic NV, Champagne 14.5

Darjeeling Sparkling Tea, non-alcoholic 8.5

CLASSIC TEA

SANDWICHES & SAVOURY

Roast beef, truffle and rocket, charcoal bread
Scottish smoked salmon, lemon and dill cream cheese, brown bread
Coronation roast chicken mayonnaise, turmeric bread
St. Ewe's egg and cress, white bread
Cashel Blue and pear quiche

SWEETS

'Shall I compare thee to a summer's day' Sonnet 18
ROSE PETAL AND MEAD TART, ENGLISH ROSE SYRUP

'Did my heart love till now? Forswear it, sight!
For I ne'er saw true beauty till this night.' Romeo & Juliet
VANILLA HEART SABLE BISCUIT, RASPBERRY BUTTERCREAM

'My crown is in my heart, not on my head' King Henry VI
VICTORIA SPONGE TOPPED WITH A GOLDEN CHOCOLATE CROWN

'Alas, poor Yorick! I knew him, Horatio, a fellow of infinite jest,
of most excellent fancy' Hamlet
LEMON AND BLOOD ORANGE POSSET SERVED IN A GLASS SKULL

'Knowing I lov'd my books, he furnished me from mine own library with volumes
that I prize above my dukedom' The Tempest
EARL GREY AND WHITE CHOCOLATE MOUSSE TOPPED WITH A DARK CHOCOLATE FOLIO

RAISIN AND PLAIN SCONES, STRAWBERRY JAM, DEVONSHIRE CLOTTED CREAM

42.5

SAVOURY TEA

Wild mushroom éclair, marmite glaze

Beetroot and goat's cheese macaron

Cashel Blue and pear quiche

Fennel sausage, scotched quail egg

Beer battered haddock and chips

Rose petal and mead tart, English rose syrup

Cheddar cheese scone, leek butter and ash

42.5

VEGETARIAN TEA

SANDWICHES & SAVOURY

Red pepper, truffle and rocket, brown bread
Coronation roasted tofu, lemon and oregano, turmeric bread
St. Ewe's egg and cress, white bread
Beetroot and rosemary salt, brown bread
Cashel Blue and pear quiche

SWEETS

'Shall I compare thee to a summer's day' Sonnet 18
ROSE PETAL AND MEAD TART, ENGLISH ROSE SYRUP

'Did my heart love till now? Forswear it, sight!
For I ne'er saw true beauty till this night.' Romeo & Juliet
VANILLA HEART SABLE BISCUIT, RASPBERRY BUTTERCREAM

'My crown is in my heart, not on my head' King Henry VI
VICTORIA SPONGE TOPPED WITH A GOLDEN CHOCOLATE CROWN

'Alas, poor Yorick! I knew him, Horatio, a fellow of infinite jest,
of most excellent fancy' Hamlet
LEMON AND BLOOD ORANGE POSSET SERVED IN A GLASS SKULL

'Knowing I lov'd my books, he furnished me from mine own library with volumes
that I prize above my dukedom' The Tempest
EARL GREY AND WHITE CHOCOLATE MOUSSE TOPPED WITH A DARK CHOCOLATE FOLIO

RAISIN AND PLAIN SCONES, STRAWBERRY JAM, DEVONSHIRE CLOTTED CREAM

42.5

VEGAN TEA

SANDWICHES & SAVOURY

Red pepper, truffle and rocket, brown bread
Coronation roasted tofu, lemon and oregano, turmeric bread
Beetroot and rosemary salt, brown bread
Cashel Blue and pear quiche

SWEETS

'Shall I compare thee to a summer's day' Sonnet 18
ROSE PETAL AND MEAD TART, ENGLISH ROSE SYRUP

'Did my heart love till now? Forswear it, sight!
For I ne'er saw true beauty till this night.' Romeo & Juliet
VANILLA HEART SABLE BISCUIT, RASPBERRY BUTTERCREAM

'My crown is in my heart, not on my head' King Henry VI
VICTORIA SPONGE TOPPED WITH A GOLDEN CHOCOLATE CROWN

'Alas, poor Yorick! I knew him, Horatio, a fellow of infinite jest,
of most excellent fancy' Hamlet
LEMON AND BLOOD ORANGE POSSET SERVED IN A GLASS SKULL

'Knowing I lov'd my books, he furnished me from mine own library with volumes
that I prize above my dukedom' The Tempest
EARL GREY AND WHITE CHOCOLATE MOUSSE TOPPED WITH A DARK CHOCOLATE FOLIO

RAISIN AND PLAIN SCONES, STRAWBERRY JAM

42.5

GLUTEN FREE TEA

SANDWICHES & SAVOURY

All served on gluten free bread

Roast beef, truffle and rocket
Scottish smoked salmon, lemon and dill cream cheese
Coronation roast chicken mayonnaise
St. Ewe's egg and cress
Cashel Blue and pear quiche

SWEETS

'Shall I compare thee to a summer's day' Sonnet 18
ROSE PETAL AND MEAD TART, ENGLISH ROSE SYRUP

'Did my heart love till now? Forswear it, sight!
For I ne'er saw true beauty till this night.' Romeo & Juliet
VANILLA HEART SABLE BISCUIT, RASPBERRY BUTTERCREAM

'My crown is in my heart, not on my head' King Henry VI
VICTORIA SPONGE TOPPED WITH A GOLDEN CHOCOLATE CROWN

'Alas, poor Yorick! I knew him, Horatio, a fellow of infinite jest,
of most excellent fancy' Hamlet
LEMON AND BLOOD ORANGE POSSET SERVED IN A GLASS SKULL

'Knowing I lov'd my books, he furnished me from mine own library with volumes
that I prize above my dukedom' The Tempest
EARL GREY AND WHITE CHOCOLATE MOUSSE TOPPED WITH A DARK CHOCOLATE FOLIO

RAISIN AND PLAIN SCONES, STRAWBERRY JAM, DEVONSHIRE CLOTTED CREAM

42.5

TEA

We serve Novus award-winning tea. Novus has always sought to source the finest examples of tea types, delivering exceptional taste and flavour.

BLACK

ENGLISH BREAKFAST

A blend of three whole leaf garden Assam teas. This satisfying blend is full bodied, robust and rich in flavour
Infuse for 3-5 minutes

SAPPHIRE EARL GREY

Pure Ceylon tea, oil of Italian bergamot and malva flowers.
A bright, refreshing blend with notes of lemon
Infuse for 4 minutes

ORGANIC DARJEELING

The finest of India's unblended teas, with floral and muscatel notes and a fresh citrus taste
Infuse for 3-4 minutes

SPICED CHAI

A blend of robust black Indian teas with warming nuances of cinnamon, cloves and green cardamom
Infuse for 4 minutes

GREEN

DRAGONWELL GREEN

A hand fired artisan tea with subtle apricot and nut flavours and a smooth, sweet finish
Infuse for 4 minutes

TEA

WHITE

WHITE PEAR AND GINGER

A Fujian Orthodox white tea combined with dried pear & ginger

A light & delicate infusion

Infuse for 4 minutes

HERBAL

EGYPTIAN MINT

This caffeine-free peppermint infusion bursts onto the palate. Well rounded, with no bitter aftertaste

Infuse for 3-4 minutes

CITRUS CHAMOMILE

A blend of chamomile enhanced by a lovely hint of lemongrass, lemon verbena, malva & calendula flowers

Infuse for 5 minutes

SPICY ROOIBOS

Caffeine free super grade Rooibos blend with Brazilian pepper, cinnamon, cardamom, cloves & a hint of orange

WILD ENCOUNTER

A unique blend of hibiscus flowers, red berries and dried fruits.

Full bodied, with a sweet, tart flavour

Infuse for 5 minutes

BLACK ICED TEA

Black tea with lemon, organically grown and real brewed



SWAN