

THE NEW YORK BAR

Head Pastry Chef: Cristina Sangiorgio | Bar Manager: Lucio Cefariello

CREAM TEA

Available 12pm to 6pm daily

CREAM TEA

30

Selection of plain scones and fruit scones. Served with homemade seasonal preserve, lemon curd & clotted cream, and your choice of tea or coffee

With a smoked salmon & chive cream cheese finger sandwich

Or plant-based chicken, grain mustard mayonnaise & toasted almond finger sandwich (VG)

CREAM TEA WITH THE SEVENTH DUCHESS OF BEDFORD COCKTAIL

37

With speciality hot chocolate or matcha green tea

39

CAKES AND FIZZ

18

Glass of prosecco

Choose from one of the desserts below

BEA TOLLMAN'S BAKED VANILLA CHEESECAKE 🍰

Seasonal coulis

CINNAMON DUSTED DOUGHNUTS

Calvados custard

STICKY TOFFEE PUDDING

Banana split ice cream, toffee sauce

APPLE & PEAR CRUMBLE (VG)

Tonka bean custard

CHOCOLATE CHIP AND PECAN SKILLET COOKIE

Salted caramel sauce, bourbon vanilla ice cream



A favourite signature dish of Mrs T, our Founder and President.

(V) Vegetarian | (VG) Vegan | (VGO) Vegan option available | (GFO) Gluten-free option available