

# THE ROSEBERRY

## TRADITIONAL AFTERNOON TEA £56

### SANDWICHES

*Roasted chicken shawarma, pickled turnip, lettuce*

*Finest Cotswold egg with black truffle*

*Confit tuna, spring onion, piquillo pepper, green olives, oregano*

*Teriyaki salmon, asparagus with pickled ginger*

*Portland crab, wasabi tobiko, crayfish, miso, coriander with yuzu*

*Braised beef, watercress and horseradish*

### FRESHLY BAKED RAISINS & PLAIN SCONES

*Accompanied by Devonshire clotted cream,  
strawberry jam, rose petal jelly and lemon curd*

### HAND-MADE PASTRIES

*Apricot and verbena*

*Cherry and pistachio streusel*

*Banoffee*

*Espresso dome*

*Apple Tatin*



### MIGNARDISES

*Raspberry and coconut pavlova*

*Wild strawberry religieuse*

*Chocolate éclair*

*Pastry Chef: Paul Thieblemont*

*We shall be delighted to assist you with detailed allergen information regarding all dishes and drinks on our menus.*

*Kindly note that our dishes are not produced in an entirely allergen free environment.*

*Although every care is taken during preparation all crab rolls/sandwiches may contain traces of shell.*

