

SERVED 2.30PM - 5.00PM, IN THE TERRACE LOUNGE OR ON THE TERRACE PRE-BOOKING ESSENTIAL FOR AFTERNOON TEAS

TRADITIONAL AFTERNOON TEA

GF? VE? 2282 Kcal G, E, F, D, N

To include: St Ives Smoked Salmon 187 Kcal Cucumber 85 Kcal Finger Sandwiches Madeira Cream Cake ??? Kcal Mini Vanilla Cup Cake 128 Kcal Mini Vanilla Cup Cake 128 Kcal Strawberry Syllabub 122 Kcal Mini Bakewell Tart 94 Kcal Lemon Tartlet 82 Kcal

Homemade Fruit 280 Kcal or Plain 262 Kcal Scones, Homemade Strawberry Jam, Cornish Clotted Cream, Strawberries 668 Kcal

£27.50 per person | £40.00 to share*

*For two people. As above with extra sandwiches and scones *3114 Kcal*

CORNISH CREAM TEA

GF? VE? G, E, D

Mixed Scones, Jam & Cream 1190 Kcal Plain Scones, Jam & Cream 1172 Kcal Fruit Scones, Jam & Cream 1208 Kcal

To include: Homemade Fruit or Plain Scones, Homemade Strawberry Jam, Cornish Clotted Cream

£12.00 per person

VEGAN AFTERNOON TEA

GF? 2123 Kcal SO, N, G

To include: Hummus, Avocado & Roasted Onion 322 Kcal Roasted Mediterranean Vegetables & Tofu 392 Kcal Finger Sandwiches Berry Cheesecake ??? Kcal Blueberry & Lime Tart 65 Kcal Blueberry & Lime Tart 65 Kcal Vanilla Cup Cake 115 Kcal Coconut Raspberry Syllabub 85 Kcal Poached Baby Pears & Nut Praline 153 Kcal Raspberry Jelly ??? Kcal

Homemade Fruit 205 Kcal or Plain 187 Kcal Scones, Homemade Strawberry Jam, Coconut Cream, Strawberries 330 Kcal

£25.00 per person | £40.00 to share*

*For two people. As above with extra sandwiches and scones 3247 Kcal

VEGAN CORNISH CREAM TEA

GF? G

Mixed Scones, Coconut Cream & Jam 701 Kcal Plain Scones, Coconut Cream & Jam 683 Kcal Fruit Scones, Coconut Cream & Jam 719 Kcal

To include: Homemade Fruit or Plain Scones, Homemade Strawberry Jam, Cornish Clotted Cream, Strawberries

£12.00 per person

Please ask us about our fine tea selection (1 pot per person) Alternatively, upgrade to a special afternoon tea.

Glass of Prosecco £9.50 | Glass of Champagne £13.50 | Cocktails from £12.00

Adults need around 2000 Kcal a day. Our dishes may contain traces of allergens. Please let us know if you have any allergens or special dietary requirements. Whilst we do our utmost to accommodate our guests, we cannot guarantee any dish will be completely allergen free.

D-DAIRY G-GLUTEN M-MUSTARD E-EGG MO-MOLLUSCS CR-CRUSTACEAN C-CELERY N-NUTS F-FISH SU-SULPHUR DIOXIDE S-SESAME SO-SOYA P-PEANUTS L-LUPIN GF GLUTEN FREE VE VEGAN V VEGETARIAN VE? CAN BE VEGAN (please ask) GF? CAN BE GLUTEN FREE (please ask)