



THE  
· BRASSERIE ·  
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AFTERNOON TEA

# SECTION OF HOT BEVERAGES

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## BLACK TEA

*Darjeeling Indian Black Tea*  
*Earl Grey Black Tea*

## WHITE TEA

*Orange Blossom & Honey*

## GREEN TEA

*Ginger & Lemon Grass*  
*Jasmine*  
*Sencha*

## HERB & FRUIT INFUSED TEA

*Peppermint*  
*Camomile*  
*Wild Berry*

## BARISTA COFFEE

*Espresso*  
*Macchiato*  
*Americano*  
*Flat White*  
*Cappuccino*  
*Latte*  
*Mocha*

## TASTING NOTES

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### DARJEELING INDIAN BLACK TEA

*Fresh, light and flowery. This Indian tea is also known as the "champagne of teas" due to its distinctive aroma*

### EARL GREY BLACK TEA

*A favourite throughout the world, using organic bergamot the result is a strong, reviving tea with notes of citrus for a fresh cup that is full of flavour*

### ORANGE BLOSSOM & HONEY

*This white tea is light in character yet high quality and sweet. It combines a hint of honey with fragrant orange blossom*

### GINGER & LEMON GRASS

*Fresh lemongrass with spicy ginger for a delicious taste that is both healthy and warming*

### JASMINE

*Enjoy a high-quality experience with this much-loved drink, which was one of the first ever flavoured teas worldwide. It is light, with a delicious floral aroma*

### SENCHA

*A light, fresh, fragrant and delicious high-grade tea from Japan.*

### PEPPERMINT

*Cool, crisp and cold undertones make this a truly delicious drinking experience that is bright and fresh*

### CAMOMILE

*A deliciously flavoursome combination of fruit, herbs and petals*

### WILD BERRY

*A blend of fresh berries and flower petals combine to deliver a rich flavour, stimulating aroma and revitalising tea*

### BARISTA COFFEE

*Java Republic hand roasted MUNKEY coffee beans*

*Creamy, chocolatey notes with a sense of black cherries finishing with a nutty after taste.  
60% Hondoruas, 30% Brazil, 10% Sumatra.*

# SUMMER AFTERNOON TEA

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## SANDWICH SELECTION

(1-wheat,3,4,6,7,8-hazelnut,10,12)

*Chicken, avocado & hazelnut*

*Mature cheddar & vine tomato*

*Cucumber, minted pea & cream cheese*

*Oak smoked salmon*

*Baked ham & apple*

## SELECTION OF SEASONAL SWEETS AND PASTRIES

(1-wheat,3,5,6,7,8-almond,hazelnut,walnut,12)

*Strawberry & cream cheesecake*

*Granny smith apple tart*

*Chocolate praline bar*

*Carrot & walnut cake*

*Chocolate & raspberry cremeux*

*Lemon drizzle*

## FRESHLY BAKED FRUIT SCONES

(1-wheat,3,7,12)

*Clotted cream and strawberry jam*

*Choice of hot beverage*

## FULL AFTERNOON TEA 22.50 PER PERSON

*Enhance your afternoon tea  
experience with glass of prosecco* 7.50

*Or why not share a bottle of bubbles*

**Bosco Frizzante, Prosecco** 34.00  
*Italy*

**Bedin Spumante, Prosecco** 48.00  
*Italy*

**Didier Chopin Brut** 75.00  
*Champagne, France*



*Please advise our team members of any dietary requirements you might have. Please note all food is prepared in a busy kitchen environment where we handle a variety of potentially allergenic ingredients.*

*1-Cereals cont. Gluten, 2-Crustaceans, 3-Eggs,  
4-Fish, 5-Peanuts, 6-Soybeans, 7-Milk, 8-Nuts,  
9-Celery, 10-Mustard, 11-Sesame Seeds, 12-Sulphites,  
13-Lupins, 14-Molluscs*

