

THE CURIOUS KITCHEN AFTERNOON TEA MENU

SWEET

Classic scone, Cornish clotted cream, preserves
Chocolate orange Battenburg
Macaron
Chefs' selection of cakes

SAVOURY

Egg mayonnaise
Ham with beer mustard
Salmon and cream cheese
Cheshire cheese and chutney

TEAS

English Breakfast
Rich and full bodied tea, the way it is supposed to be!
Darjeeling
From the gardens of the Himalayas to develop a subtle muscatel flavour.
Earl Grey
Elegant fragrance of the Italian citrus fruit bergamot and a fragrant black tea
Yorkshire Tea
A proper brew without the tea bag
Decaffeinated
Same delicious taste with no caffeine

ALTERNATE TEAS

Organic Chamomile
Slightly honeyed taste using only the finest organic chamomile flowers.
Blackberry and Raspberry
A sweet and fruity infusion.
Apple and Cinnamon
Made with apple and a unique cinnamon spice blend.
Green Tea
Made using Chinese Sencha, for an elegant flavour with no bitterness.
Organic Peppermint Tea
The natural peppermint leaves have a delightful fresh, clean flavour that makes a smooth infusion
Don't drink tea?
No problem, enjoy a hot mug of speciality coffees from Americano to Latte!

ALLERGIES, INTOLERANCES & DIETARY REQUIREMENTS

We take food allergies, intolerances and dietary requirements seriously. We want to cater safely for everyone. Most of our dishes can be prepared to suit specific dietary requirements; however, please be aware that all our food is prepared in a kitchen where allergens are present. Therefore, we cannot guarantee that any dish is completely free from traces of allergens.

If you have any specific allergies, intolerances or dietary requirements, please inform a member of our team before placing your order. We will then provide information on our dishes to accommodate your needs.

We believe in fair tipping, that's why 100% of any tips you give go directly to the team that serves you. Prices include VAT. We believe in fair tipping. A discretionary 10% service charge will be added to your bill. All tips go directly to our team.