



ROMEO and JULIET

AFTERNOON TEA
SERVED UNTIL 4TH MAY 2022



Tea with a Cocktail

Afternoon tea with a Leopard's Bane Cocktail **45.50**
Green apple, Briottet Creme de Menthe,
Bombay Sapphire and prosecco

Named after the leopard's bane plant. The soporific effect of this herb puts Juliet into a dead sleep.

Afternoon tea with a Medieval Monkshood Cocktail **45.50**
Luxardo maraschino, Briottet violet liqueur,
Amarone cherry syrup, Novus Wild Encounter
tea and Bombay Sapphire

The negroni, revisited. Inspired by the monkshood potion that Romeo takes at the end of the play.

Sparkling Afternoon Tea

Afternoon tea with a glass of Rathvinney Brut **44**
Afternoon tea with a glass of Deutz Rose NV Champagne **47**

ROMEO AND JULIET AFTERNOON TEA

SAVOURY

Piccalilli and Honey Ham
served in seeded navette

Scottish Smoked Salmon and Dill Crème Fraiche
served on farmhouse bread

Clarence Court Egg and Truffle Mayonnaise, pea shoots
served on white bread

Neal's Yard Montgomery Cheddar and
Roasted Squash Tartlet



SCONES

Sultana and Orange Blossom Scones
Clotted Devonshire Cream
Darling Damson Jam

34.50 per person

SWEET

A Rose By Any Other Name (gf)
white chocolate mousse topped with a buttercream rose
leaf, a rose and lychee pate de fruit

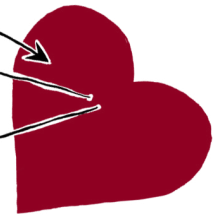
Montague versus Capulet
chocolate brownie cake pop filled with salted caramel
praline with speckled gold leaf

My True Love's Kiss (gf)
red velvet and cream cheese filled macaroon sealed with
a chocolate kiss

Wild Encounter (ve)(gf)
wild encounter flavoured jelly topped with vanilla
panna cotta and berry cremeux, poached rhubarb,
blackberry and meringue

Such Sweet Sorrow
lemon scented cupcake filled with lemon curd
and zesty buttercream topped with a fondant iced Juliet

Please let us know if you have any dietary requirements or allergies.
A discretionary 12.5% service charge will be added to your bill.



MR FALSTAFF'S AFTERNOON TEA

Pulled Irish Beef Burger

Heritage Beetroot Crisps

Baked Stilton cheese Scone

Gloucester Old Spot sausage roll

Mini Curious Brew Battered Fish and Chips

Welsh Rarebit

Chocolate Brownie Cake Pop filled with salted caramel
praline with speckled gold



Add a tankard of Curious IPA **40**

34.50 per person

Please note, we are unable to offer vegetarian or gluten free options as part of Mr Falstaff's afternoon tea. Please let us know if you have any dietary requirements or allergies. A discretionary 12.5% service charge will be added to your bill.

VEGETARIAN AFTERNOON TEA

SAVOURY

Carrot "Salmon" & Vegan Cream Cheese
served on white bread

Curried Coronation Cauliflower "Chicken"
served on white bread

Beetroot Hummus and Sliced Beetroot
served on brown bread

Neal's Yard Montgomery Cheddar and
Roasted Squash tartlet

refills available on request

SWEET

A Rose By Any Other Name (gf)
white chocolate mousse topped with a buttercream rose
leaf, a rose and lychee pate de fruit

Montague versus Capulet
chocolate brownie cake pop filled with salted caramel
praline with speckled gold leaf

My True Love's Kiss (gf)
red velvet and cream cheese filled macaroon sealed with
a chocolate kiss

Wild Encounter (ve)(gf)
wild encounter flavoured jelly topped with vanilla
panna cotta and berry cremeux, poached rhubarb,
blackberry and meringue

Such Sweet Sorrow
lemon scented cupcake filled with lemon curd and zesty
buttercream topped with a fondant iced Juliet

34.50 per person

VEGAN AFTERNOON TEA

SAVOURY

Beetroot Hummus and Sliced Beetroot
served on brown bread

Carrot "Salmon" & Vegan Cream Cheese
served on white bread

Curried Coronation Cauliflower "Chicken"
served on white bread

Roasted Squash and Vegan Cheddar Cheese Tartlet
refills available on request

SWEET

A Rose By Any Other Name (gf)
a rose and lychee pate de fruit topped with
dark chocolate mousse and green buttercream rose leaf

Montague versus Capulet
chocolate salted caramel cake pop with
speckled gold leaf

My True Love's Kiss (gf)
red velvet macaroon and vanilla filled, topped
a chocolate kiss

Wild Encounter (gf)
wild encounter flavoured jelly topped with vanilla panna
cotta and berry cremeux, poached rhubarb, blackberry
and meringue

Such Sweet Sorrow (gf)
lemon scented cupcake filled with lemon curd and zesty
buttercream topped with a fondant iced Juliet

34.50 per person



‘My bounty is as boundless as
the sea, My love as deep,
The more I give to thee,
the more I have,
for both are infinite’