



MACBETH
AFTERNOON TEA

SERVED 15TH AUGUST
UNTIL 26TH NOVEMBER



MACBETH
GENTLEMAN'S TEA

Beer battered Scottish haddock and chips

Black pudding Scotch egg

Arbroath smokie, horseradish cream toast

Slow-cooked pulled Scottish beef, gherkin,
Scottish whiskey brioche bun

Haggis, beetroot and apple tartlet

Isle of Mull cheddar scone with
Blue Murder cheese butter

Cranachan, raspberry curd and vanilla bean
namelaka filled tartlet

Bone broth tea

40.5 per person

+7 for a wee dram of Scottish whiskey



AFTERNOON TEA

SAVOURY

Clarence Court egg mayonnaise infused with truffle served on spinach bread

Scottish smoked salmon, dill and lemon scented cream cheese on cocoa and malt bread

Scottish beef and horseradish cream brioche navettes

Haggis, apple and beetroot quiche tartlet

SCONES

Golden sultana and plain scones served with strawberry jam and Devonshire clotted cream



SWEET

Scottish whiskey and orange curd filled macarons topped with a golden crown

Cranachan, raspberry curd and vanilla bean namelaka filled tartlet

Tonka bean cremeux filled lollipops topped with a chocolate dagger

Dark chocolate mousse, ginger caviar 'potion bubbles' in a chocolate cauldron

Sticky toffee cupcakes topped with fondant 'bloody hands'

40.5

Is this a dagger
which I see before me?

Macbeth





VEGAN AFTERNOON TEA

SAVOURY

Coronation cauliflower served
on white bread

Roasted red pepper and black olive
tapanade served on brown bread

Cucumber and vegan cream cheese
served on white bread

Apple and beetroot tartlet

SWEET

Dark chocolate and tonka bean lollipops

Dark chocolate mousse 'cauldron' with ginger
bubbles and a dark chocolate skull

Black macarons with an orange
and seabuckthorn curd

Cranachan tartlet with raspberry curd, vanilla
coconut cream and caramelised oats

Caramel cupcake with salted caramel
vegan buttercream

SCONES

Golden sultana scones served with
margarine and strawberry jam

40.5

What, will these hands
ne'er be clean?

Lady Macbeth





VEGETARIAN
AFTERNOON TEA

SAVOURY

Coronation cauliflower served on
white bread

Roasted red pepper and black olive tapanade
served on brown bread

Cucumber and vegan cream cheese
served on white bread

Apple and beetroot tartlet

SWEET

Scottish whiskey and orange curd filled
macarons topped with a golden crown

Cranachan, raspberry curd and vanilla bean
namelaka filled tartlet

Tonka bean cremeux filled lollipops topped
with a chocolate dagger

Dark chocolate mousse, ginger caviar
'potion bubbles' in a chocolate cauldron

Sticky toffee cupcakes topped
with fondant 'bloody hands'

SCONES

Sultana and plain scones served with
strawberry jam and Devonshire
clotted cream

gluten free scones available on request

40.5





TEA

BLACK

ENGLISH BREAKFAST

A blend of three whole leaf garden Assam teas. This satisfying blend is full bodied, robust and rich in flavour - infuse for 3-5 minutes

SAPPHIRE EARL GREY

Pure Ceylon tea, oil of Italian bergamot and malva flowers. A bright, refreshing blend with notes of lemon - infuse for 4 minutes

ORGANIC DARJEELING

The finest of India's unblended teas, with floral and muscatel notes and a fresh citrus taste - infuse for 3-4 minutes

SPICED CHAI

A blend of robust black Indian teas with warming nuances of cinnamon, cloves and green cardamom - infuse for 4 minutes

GREEN

DRAGONWELL GREEN

A hand fired artisan tea with subtle apricot and nut flavours and a smooth, sweet finish - infuse for 4 minutes

FLEUR D'ORIENT OOLONG

Wuyi and Fujian semi-fermented green tea with floral and fruity flavours, honey aromas and a buttery finish - infuse for 4 minutes

TEA

WHITE

WHITE PEAR AND GINGER

A Fujian Orthodox white tea combined with dried pear and ginger. A light and delicate infusion - infuse for 4 minutes

HERBAL

EGYPTIAN MINT

This caffeine free peppermint infusion bursts onto the palate. Well rounded, with no bitter aftertaste - infuse for 3-4 minutes

CITRUS CHAMOMILE

A blend of chamomile enhanced by a lovely hint of lemongrass, lemon verbena, malva and calendula flowers - infuse for 5 minutes

WHITE MULLED WINE

Subtle spices are all around this beautifully rounded tea. A vibrant taste of white wine with hints of cinnamon, cardamom and cloves, and a lemon zest finish - Contains almonds - infuse for 5 minutes

WILD ENCOUNTER

A unique blend of hibiscus flowers, red berries and dried fruits. Full bodied, with a sweet, tart flavour - infuse for 5 minutes

