

BUBBLES & COCKTAILS

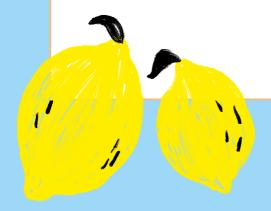
SGROPPINO 10.5

Amalfi lemon sorbet topped with Prosecco

Prosecco, La Cavea Spumante Brut NV, Italy 8.5

Rathfinny Brut NV, Sussex 12.0

Deutz Brut Classic NV, Champagne 13.5



CLASSIC

RICOTTA AND SPINACH TARTLET

MOZZARELLA AND TOMATO PESTO SANDWICH

SCOTTISH SMOKED SALMON BUN, LEMON RICOTTA

CAESAR SALAD

AMALFI LEMON MERINGUE TART

PISTACHIO MACARON

CHERRY PANNA COTTA, AMARETTO SHORTBREAD

SICILLIAN ORANGE CUPCAKE

TIRAMISU

RAISIN AND PLAIN SCONES, APRICOT JAM, CLOTTED CREAM

39.5

VEGETARIAN

MOZZARELLA AND TOMATO PESTO SANDWICH

CORONATION CAULIFLOWER BUN

HUMMUS AND ROASTED RED PEPPER SANDWICH

CREAM CHEESE AND SPINACH TARTLET

AMALFI LEMON MERINGUE TART

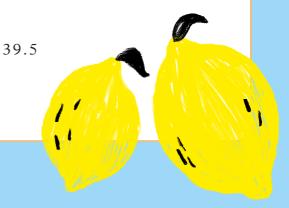
PISTACHIO MACARON

CHERRY PANNA COTTA, AMARETTO SHORTBREAD

SICILLIAN ORANGE CUPCAKE

TIRAMISU

RAISIN AND PLAIN SCONES, APRICOT JAM, CLOTTED CREAM



GENTLEMAN'S TEA

SAN MARZANO SUN-DRIED TOMATO AND PARMESAN ARANCINI

RICOTTA AND SPINACH TARTLET

SCOTTISH SMOKED SALMON, LEMON RICOTTA

AND FRESH ROCKET TOAST

BEER BATTERED SCOTTISH HADDOCK AND CHIPS

PULLED BEEF AND PICKLE NAVETTE

MOZZARELLA AND GREEN OLIVE SCONES, BLUE CHEESE BUTTER

PISTACHIO MACARON

39.5

+9.5 AMARO NONINO 35% 50ml

VEGAN

VEGAN MOZZARELLA AND TOMATO PESTO SANDWICH

CORONATION CAULIFLOWER BUN

HUMMUS AND ROASTED RED PEPPER SANDWICH

VEGAN CREAM CHEESE AND SPINACH TARTLET

AMALFI LEMON MERINGUE TART

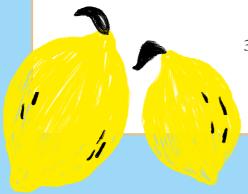
PUMPKIN SEED PRALINE MACARON

CHERRY PANNA COTTA, AMARETTO SHORTBREAD

SICILLIAN ORANGE CUPCAKE

TIRAMISU

RAISIN AND PLAIN SCONES, APRICOT JAM, CLOTTED CREAM



39.5

GLUTEN FREE

RICOTTA AND SPINACH TARTLET

MOZZARELLA AND TOMATO PESTO SANDWICH

SCOTTISH SMOKED SALMON BUN, LEMON RICOTTA

CAESAR SALAD

AMALFI LEMON MERINGUE TART

PISTACHIO MACARON

CHERRY PANNA COTTA, AMARETTO SHORTBREAD

SICILLIAN ORANGE CUPCAKE

TIRAMISU

RAISIN AND PLAIN SCONES, APRICOT JAM, CLOTTED CREAM

39.5

NUT FREE

CREAM CHEESE AND SPINACH TARTLET

MOZZARELLA AND TOMATO PESTO SANDWICH

SCOTTISH SMOKED SALMON BUN, LEMON RICOTTA

CAESAR SALAD

AMALFI LEMON MERINGUE TART

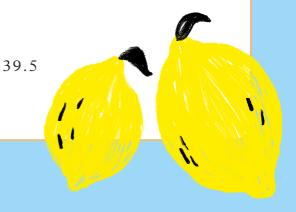
PUMPKIN SEED PRALINE MACAROON

CHERRY PANNA COTTA, AMARETTO SHORTBREAD

SICILLIAN ORANGE CUPCAKE

TIRAMISU

RAISIN AND PLAIN SCONES, APRICOT JAM, CLOTTED CREAM



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