



TRADITIONAL AFTERNOON TEA

A selection of sea themed assorted cupcakes, pastry horn with vanilla Chantilly cream, chocolate brownie and mini millionaire tarts

Devonshire clotted cream, mini rich butter fruit scones, fruit preserves and traditional finger sandwiches:

Smoked salmon with Philadelphia cheese on wholemeal bread

Roasted chicken, tarragon and apple on white bread

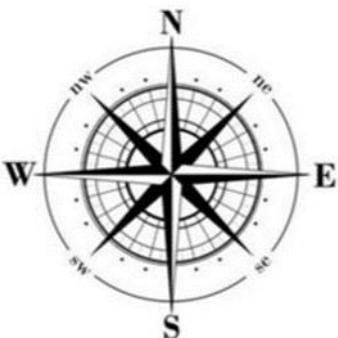
Cucumber with Greek yoghurt and cumin on white bread (v)

Grated hen eggs, mayonnaise and garden cress on brioche bap (v)

Traditional Afternoon Tea under the Sea £30.00 per person

Traditional Afternoon Tea with a glass of Laurent-Perrier La Cuvée £40.00

Or with a glass of Laurent-Perrier Cuvée Rosé for £43.00 extra



Items marked with a (v) are suitable for vegetarians. Please notify your server of any specific food allergies you may have. The food and beverage team will do their best to provide you with the information that you need to help you to make your choice of food. A 12.5% discretionary service charge will be added to your bill.



AFTERNOON TEA UNDER THE SEA

A selection of sea themed assorted cupcakes, pastry horn with vanilla Chantilly cream, chocolate brownie and mini millionaire tarts

Devonshire clotted cream, mini rich butter fruit scones, fruit preserves and traditional finger sandwiches:

Atlantic prawn with baby gem lettuce, Marie rose sauce on brioche bap

Hennessy flambé native lobster meat on white bread

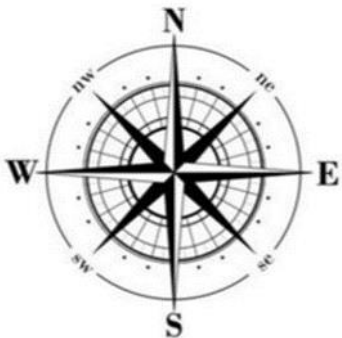
Hand-picked Devon crab with dill on wholemeal bread

Breaded cod, with tartar sauce on white bread

Afternoon Tea under the Sea £35.00 per person

Afternoon Tea under the Sea with a glass of Laurent-Perrier La Cuvée £45.00

Or with a glass of Laurent-Perrier Cuvée Rosé for £48.00 extra



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VEGETARIAN AFTERNOON TEA

A selection of sea themed assorted cupcakes, pastry horn with vanilla Chantilly cream, chocolate brownie and mini millionaire tarts

Devonshire clotted cream, mini rich butter fruit scones, fruit preserves and traditional finger sandwiches:

Cheddar cheese with tomato and lettuce on wholemeal bread (v)

Roasted Mediterranean vegetables with hummus on white bread (v)

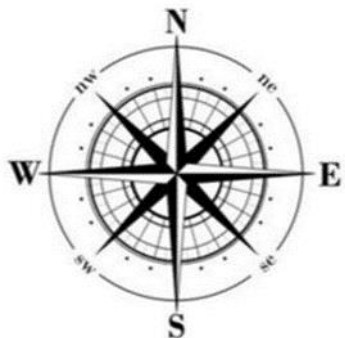
Grated hen eggs, mayonnaise and garden cress on brioche bap (v)

Cucumber with Greek yoghurt and cumin on white bread (v)

Afternoon Tea under the Sea £30.00 per person

Vegetarian Afternoon tea with a glass of Laurent-Perrier La Cuvée £40.00

Or with a glass of Laurent-Perrier Cuvée Rosé for £43.00 extra



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Choose from an array of hand selected hot beverages

SELECTION OF ORGANIC TEAS

English Breakfast

Earl Grey

Jasmine Green

Citrus Mint

Decaf English Breakfast

Raspberry Nectar

White Ginger Pear

Darjeeling

Camomile Citron

Blueberry Merlot

African Solstice

Sencha

SELECTION OF COFFEES

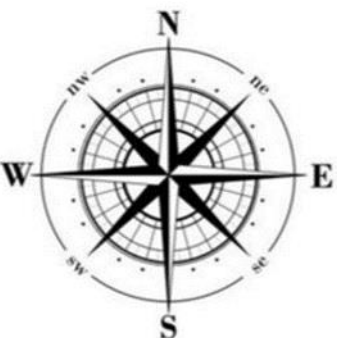
Espresso

Macchiato

Americano

Cappuccino

Latte



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