

Time for tea...



English Breakfast
Supreme Earl Grey
Peppermint Leaves
Natural Jasmine Green
Organic Vanilla Rooibos
Assam Manjushree
Hibiscus Bora Bora



THATCHERS

Afternoon Tea

Or coffee o'clock...



Craft coffee brew bag
Decaffeinated craft coffee brew bag

Cappuccino +£2 147 kcal
Latte +£2 108 kcal
Flat white +£2 72 kcal
Hot chocolate +£2 282 kcal



Afternoon Tea



Sweet Afternoon Tea

£23.95 per person


CAKES

Banana caramel sponge with pecan & toffee 271 kcal G,N,PSE,S,SO 

Fruit macaron 48 kcal N,E,M,S,SE  

Milk Chocolate mousse with chantilly & passionfruit 282 kcal M,S  



Vanilla cheesecake, chargrilled pineapple & roasted coconut 238 kcal

G,E,M,SO,S,N 


SCONES

Plain scone 198 kcal G,E,M 

Fruit scone 201 kcal G,E,M 

Clotted cream & strawberry preserve 309 kcal M  

SANDWICHES

Cucumber, cream cheese & chive 98 kcal G,M,S 

Cheddar & apple chutney 199 kcal G,M,SO,MU,S 

Smoked salmon & dill crème fraîche 162 kcal G,M,F,S

Chicken & lemon mayonnaise 142 kcal G,E,S



Afternoon Tea

Savoury Afternoon Tea

£23.95 per person

SAVOURIES


Sausage roll & apple chilli chutney 152 kcal G,M,SO,S,L


Prawn cocktail with lemon & cucumber 54 kcal G,E,F,CR,MO



Peppered steak pie & pickled onion 88 kcal G,E,M,SO

Mini savoury eggs 112 kcal G,E


SCONES

Plain scone 198 kcal G,E,M 

Fruit scone 201 kcal G,E,M 

Clotted cream & strawberry preserve 309 kcal M  

SANDWICHES

Cucumber, cream cheese & chive 98 kcal G,M,S 

Cheddar & apple chutney 199 kcal G,M,SO,MU,S 

Smoked salmon & dill crème fraîche 162 kcal G,M,F,S

Chicken & lemon mayonnaise 142 kcal G,E,S

All tables will be subject to a discretionary service charge of 12.5%

Our suppliers & kitchens handle numerous ingredients & allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately, it is not possible for us to guarantee that our dishes will be allergen free. The recommended daily calorie intake is 2,000 calories a day for women and 2,500 for men.

Allergen Key: C celery, G gluten, F fish, CR crustaceans, E eggs, MO molluscs, M milk, SE sesame seeds, N nuts, MU mustard, P peanut, SO sulphur dioxide, L lupin, S soya



Vegan on request



Vegetarian on request



Non gluten on request