

Time for tea...



English Breakfast
Earl Grey
Assam
Mint Fusion
Raspberry & Pomegranate
Green Tea
Chamomile
Lemon & Ginger



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



The Hog's Back Hotel & Spa



Afternoon Tea


Afternoon Tea

Sweet Afternoon Tea

£19.95 per person

CAKES


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

Strawberry & elderflower cheesecake 206 kcal G,M,S 



Pistachio sponge with raspberry & white chocolate 235 kcal G,N,E,M,S,P

Milk chocolate & lemon tart with vanilla Chantilly 125 kcal E,M,S

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 95 kcal G,M,S 

Egg mayonnaise & cress 163 kcal G,E,S 

Smoked salmon & dill crème fraîche 151 kcal G,M,F,S

Chicken Caesar 143 kcal G,E,S,M



Enjoy a glass of fizz...

PROSECCO

+ £6.95 per person

Afternoon Tea

Savoury Afternoon Tea


£19.95 per person


SAVOURIES

Bocconcini, cherry tomato & basil caprese skewer,

balsamic glaze 50 kcal M,SO  


Breaded mac & cheese bites with truffle mayonnaise,


parmesan 118 kcal G,E,M 



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

Sausage roll with apple sauce 156 kcal G,SO


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 95 kcal G,M,S 

Egg mayonnaise & cress 163 kcal G,E,S 

Smoked salmon & dill crème fraîche 151 kcal G,M,F,S

Chicken Caesar 143 kcal G,E,S,M

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