

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


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


Afternoon Tea


Savoury Afternoon Tea

£23.95 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



Enjoy a glass of fizz...

PROSECCO

+ £6 per person

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