

LITTLE ANGEL AFTERNOON TEA

FINGER SANDWICHES

Wiltshire glazed ham
Cheddar cheese

SCONE

Buttermilk scone, nutella

SWEET

Pumpkin cake with cream cheese frosting
Blackcurrent choux bun
Chocolate and honeycomb tart

15 per little angel (under 12 years old)

All the above served with your choice of soft drink or hot chocolate

please inform your server if you have any allergies or require information on ingredients
a discretionary 10% service charge will be added to your bill
all prices are inclusive of vat

SPARKLING WINE

SPARKLING 0% WHITE WINE

BOTTEGA, ITALY

Intense aroma accompanied by fresh, fruit and floral hints. Sweet and delicate on the palate.

125ml 4.5 bottle 24

PROSECCO SUPERIORE DOCG

DRUSIAN, VALDOBBIADINE, ITALY

Fresh and fragrant with a delightful citrus note, offering a quintessential taste of fine Prosecco.

125ml 7.5 bottle 38

CLASSIC CUVÉE ENGLISH SPARKLING

RATHFINNY ESTATE, SUSSEX, ENGLAND

Elegant and complex, with subtle brioche and orchard fruit tones, showcasing English sparkling wine at its best.

125ml 13 bottle 75

SAPHIR BRUT NV

CLAUDE BARON, CHAMPAGNE, FRANCE

A vibrant Champagne with fine bubbles and a crisp profile, featuring notes of green apple and white flowers.

125ml 15 bottle 85

PERLE ROSE

CLAUDE BARON, CHAMPAGNE, FRANCE

A refined rosé Champagne, exuding delicate red berry aromas and a creamy finish.

bottle 95

TEA

THE OLD BELL BLEND

Organic tea, specially blended for the hotel, hints of burnt caramel and toffee, delicious with or without milk

BOLD BREAKFAST

Bold and flavoursome breakfast blend combining high quality Assam and Ceylon leaf tea

HANDSOME EARL GREY

Delicate but fragrant blend of high-quality black tea and natural bergamot oil, with a sprinkle of colourful cornflower petals

DARJEELING FIRST FLUSH

Also known as the Champagne of tea, is handpicked during mid-March to early April, in the foothills of the Himalayas, a delicate and slightly floral cup

MASALA CHAI

A blend of black tea and aromatic warming spices of cinnamon, cardamom, ginger and cloves

SENCHA GREEN

A smooth, sweet and satisfying green tea, delivers a soft, delicate flavour, notes of leafy greens and lychee

DO NOT DISTURB

To help you wind down, this tea is best drunk in the evening. Hints of chamomile and honeysuckle

ORANGE SPICE

Comforting, organic blend of rooibos, honeybush, sweet orange peel and warming spices

PEPPERMINT CLEANSE

Pure and natural peppermint leaves

RASPBERRY LEMONADE

Apple, hibiscus, lemongrass and coconut

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FULL AFTERNOON TEA

SAVOURY

Baked Brie Tartlet

Pumpkin and sweet potato croquette

Tandoori Rib

SELECTION OF FINGER SANDWICHES

Cheese, pastrami and gherkin

Cucumber and chive cream cheese

Smoked salmon mousse

Coronation chicken

SCONES

Buttermilk & fruit scones, clotted cream & strawberry jam

SWEET

Pumpkin cake with cream cheese frosting

Blackcurrent choux bun

Ginger and apple macaron

Chocolate and honeycomb tart

Monday – Friday

34 per person

Saturday – Sunday

38 per person

TRADITIONAL CREAM TEA

Buttermilk & fruit scones, clotted cream & strawberry jam

12 per person