





## Autumn Afternoon Tea Vegetarian Menu


### Savouries

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- Mature cheddar and spring onion on white bread  (D, E, G)  
Cucumber, lemon and dill cream cheese on white bread  (D, G)  
Harissa hummus and roasted carrot on granary bread  (G, SS)  
Sweet potato falafel and caramelised onion chutney on granary bread  (G, S)




### Scones

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- Freshly baked plain and raisin scones, served with  
Cornish clotted cream and strawberry preserve  (D, E, G)

### Sweets

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- Chocolate and orange cake  (D, E, G, SY)  
Blackberry and pistachio choux bun  (D, E, G, N, SY)  
Red plum and almond frangipane tart, cinnamon frosting  (D, E, G, N)

### Birchall Loose Tea

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#### *Choose from:*

English breakfast	Darjeeling	Peppermint
Decaffeinated	Camomile	Jasmine pearl
Earl grey	Green tea	Chai

ALLERGENS:  **VEGETARIAN**  **VEGAN**

Some of our dishes are vegetarian/vegan or contain the following allergens:

C - CELERY, CR - CRUSTACEAN, E - EGGS, D - DAIRY, F - FISH, G - GLUTEN, L - LUPIN, M - MUSTARD,  
MO - MOLLUSCS, N - NUTS, P - PEANUTS, S - SULPHITES, SS - SESAME, SY - SOY

Some dishes may contain traces of allergens, if you require further information please ask a member of the team.

Please be sure to let us know of any allergies or dietary requirements at the time of ordering.

A discretionary charge of 10% will automatically be added to your bill. VAT is charged at the prevailing rate.

