

## Spring Afternoon Tea Vegan Menu

### Savouries

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Plant based chicken and tarragon on granary bread   (G)



Cucumber, garlic and herb soft cheese on white bread   (G)

Harissa hummus and Moroccan spiced falafel on granary bread   (G, SS)

Smoked applewood cheese, fig and apple chutney and rocket on white bread   (G, M)

### Scones

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Freshly baked plain and raisin scones, served with  
plant based cream and strawberry preserve  

### Sweets

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Red velvet, vanilla cream   (SY)

Chocolate brownie, coconut cream   (SY)

Rhubarb, lemon and almond tartlet   (G, N, SY)

### 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.



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LYMPNE**  
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