



afternoon tea & high tea menu

Quintessentially British

Served from 2^{pm} – 5^{pm} | British Tea Service

Tea trivia

How to hold the cup

Hold the handle between your thumb and fingers, rather than curling your fingers through the handle. Don't extend the little finger unless auditioning for the part of Mrs Bennett in *Pride & Prejudice*. Or Hyacinth Bouquet. We could go on...

Stirring a cup of tea

It is best to move the spoon gently back and forth from front to back, rather than round and round, and to avoid clinking the side of the cup. Okay, that one is just basic good manners.

How to eat a scone

Instead of cutting the scone in half, break it off piece by piece. Spread it with clotted cream and then jam. Or jam and then clotted cream. Why not try both in turn? It's time that Great Aunt learned just what a rugged individualist you are.

Crust or No Crust?

Guess what? It's entirely up to you. The Duchess of Bedford, one of the first people to popularise afternoon tea as a social occasion, had the crusts cut off hers; so if emulating Victorian aristocracy is your aim, go right ahead and excise. If cutting sandwiches into fingers, crusts don't help. If triangles, either works.

Sussex cream tea

A freshly baked scone served with jam and clotted cream, a pot of tea or coffee. Please ask for a complimentary refill.

£4.95 per person

High tea

A selection of freshly cut sandwiches, pork pie or quiche, home baked scone served with jam and clotted cream, freshly made cakes. Served with tea or coffee and a glass of British Bubbly (sourced from our local vineyard).

£19.99 per person

Pimms o'clock

A large two-person jug of Pimms. Served with fresh strawberries & cream.

£19.99

Sangria

A large two-person jug of Sangria. Served with fresh strawberries & cream.

£19.99

Please consult the team on any dietary requirements