



Sweeter than Peaches

Bask in the warmth of the season with our sun-kissed take on afternoon tea—Sweeter than Peaches.

Inspired by golden days and garden blooms, this summer celebration brings a burst of joy to the table.

Using seasonal ingredients and traditional flavours, enjoy featherlight scones with local jam and cream, beautifully made sandwiches and delicious savouries. Then, indulge in an array of delicate sweet treats that are handcrafted by our talented, award-winning pastry team.

Why not give in to the charm of summer and let every bit turn your afternoon into a sun-drenched delight...





Sandwiches

chicken Caesar bridge roll
cheese & mango chutney
honey roast ham & wholegrain mustard



Savouries

haggis bon bon, whisky mayo
broccoli & ricotta quiche



Sweets

peach melba opera cake
strawberry Victoria sponge
passionfruit meringue choux bun
chocolate & blackcurrant Viennese whirl
coconut & raspberry scones
served with raspberry jam, clotted cream & peach curd



enjoy unlimited cafetiere coffee or pot of tea



Indulge in a little glass of something special

BY GLASS

Laurent Perrier, La Cuvée, Champagne, France	£15
Laurent-Perrier Demi-Sec, Champagne, France	£16
Pimm's Cup	
Pimm's, Lemonade & Selection of Fruits	£10
Aperol Spritz	
Aperol, Prosecco, Soda, Orange Slice	£10
Signature Cocktail – Peach Bellini	£12.5
Peach Purée, Crème de Pêche Liqueur, Prosecco	
Signature Mocktail - Peach Iced Tea	£6
Peaches, Lemon Juice, Tea	

BY BOTTLE

Prosecco, Cecilia Beretta, Treviso, Italy	£40
Laurent Perrier, Rosé, NV	£125
La Brouette Rosé, Plaimont, Gascony, France	£30
Pasari Pinot Grigio, Recas Cramele, Romania	£32
Ana Sauvignon Blanc, Michiel Eradus Marlborough	£45
New Zealand, 2021/22	



If you have any food allergens
or intolerances, please inform a member of staff about your requirements.

