

our talented, award-winning pastry team.

It's time to indulge just a little bit, don't you think?





Sandwiches

roast beef, horseradish & rocket ham & piccalilli



brie & cranberry croissant potato rosti, sour cream & chive sage & apple sausage roll

Sweets

gingerbread & marmalade empire biscuit cranberry & white chocolate opera cake caramel apple tart eggnog eclair maple cinnamon scone

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enjoy unlimited cafetiere coffee or pot of tea

Indulge in a little glass of something special.

BY GLASS

| Laurent Perrier, La Cuwée, Champagne, France | £15 |
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| Laurent-Perrier Demi-Sec, Champagne, France | £16 |
| Sarti Spritz Sarti Rosa, Prosecco, Soda Water | £10 |
| Amaretto Sour Amaretto, Egg White, Lemon | £14 |
| Signature Cocktail – Flat White Martini Absolut Elyx Vodka, Baileys Tempus Crème de Cacao a la Vanilla, Espresso | £14 |
| Signature Mocktail - Apple Spritz Ginger Beer, Apple Juice, Mint | £8 |

BY BOTTLE

| Prosecco, Cecilia Beretta, Treviso, Italy | £40 |
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| 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 | |

