

# THE MANOR RESTAURANT

## AFTERNOON TEA

Goat's cheese, fig, red onion bruschetta, pumpkin & blue cheese tart  
egg mayonnaise sandwich, pork & chicken terrine, homemade chutney,  
duck & mustard mayonnaise bruschetta, smoked sea trout & horseradish roulade

Carrot and pecan cake, gateaux opera, apple crumble pannacotta  
lemon meringue tartlet, blackberry macaron, scone strawberry jam with clotted cream

Jeeves and Jericho tea, see selection overleaf £20.50

Nyetimber English sparkling demi sec, perfect with afternoon tea £25.00

(v) (d) (g) (vg) available

## CREAM TEA

Large scone, clotted cream, strawberry jam, pot of tea £7.50

## TEAS

English breakfast, a traditional blend of full flavoured Assam from India's finest tea garden £3.50

Oxford brew, full bodied strong black tea £3.50

Earl of grey, a full bodied blend of Indian Assam and Ceylon orange pekoe and cornflower £3.50

Girly grey, black Assam with rosebuds, orange pieces and vanilla £3.50

Darjeeling, handpicked from springtime flush, light and elegant £3.50

China jasmine, refined green tea with Jasmin blossoms £3.50

China pai mu tan, the world's most natural tea made from the white peony plant £3.50

Oolong Formosa, falls between black and green tea £3.50

Mint infusion, with peppermint, lemongrass, lime blossom, safflower, marigold and cornflower £3.50

Camomile, honey tones combined with aromatic lavender £3.50

Red fruit infusion, a mix of rosehips, elderberries, redcurrants and hibiscus £3.50

## COFFEE AND HOT CHOCOLATE

Americano £3.50

Flat white £3.50

Cappuccino £3.50

Latte £3.50

Hot chocolate £3.80

**Food allergies of intolerances? Before ordering please speak to our staff about your requirements.**

**(ga) gluten free available, (g) gluten free, (n) nuts, (v) vegetarian, (vg) vegan (d) dairy free**

**A discretionary 10% service charge will be added to your bill, just let us know if you would like to have it removed**