

Gluten Free Tea

Served Monday to Saturday 12.30 – 9pm, Sunday 12.30 – 7pm

£44.50 per person £54.50 with a glass of Charles Heidsieck Champagne

Savouries

Smoked salmon & avocado (D,E,F)

Roast beef, watercress, cornichons (E,Mu,D)

Chicken with basil & lemon mayonnaise bun (D,E,Mu)

Seasonal tart (E,D)

Gluten free cranberry, white chocolate & plain scones served with Devonshire clotted cream and homemade strawberry preserve (E,D)

Lemon curd squeeze tube (D,E)

Toppings: freeze dried raspberry, freeze dried pineapple (E,D)

Pastries

Berries, rhubarb & orange jelly petri dish (D)

Dark chocolate & passion fruit planet mousse (D,E), Chocolate spaceman (D)

Redcurrant & lychee macaron (E,N,D)

Lime & coconut half-moon cake (S)

Milk chocolate fossil hidden within chocolate "soil" (D,E)

Allergy Key – Crustaceans (C) Celery (Ce) Dairy (D) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L)
Nuts (N) Molluscs (Mo) Mustard (Mu) Soya (S) Sulphur Dioxide (SD) Sesame (Se)

If you have any specific dietary requirements or allergy, please let your server know. While we will do our very best to accommodate you, Unfortunately we cannot guarantee that our kitchen or our suppliers are 100% allergen free.