



Traditional Afternoon Tea

Served with your choice of tea or coffee

(Kcal 2944)

Banoffee macaroon

Blackberry & apple crèmeux

Valrhona chocolate & coffee opera

Orange blossom & thyme panna-cotta

Lemon & blueberry Battenberg

Handmade warm plain and fruit scones

Tiptree jam, clotted cream and lemon curd

Pastrami, dill pickle & emmental brioche roll

Scottish smoked salmon, chive cream cheese

Free range egg mayonnaise, watercress

Whipped English goats cheese

& pickled shallot tartlet

Pork & Bath blue sausage roll

£32 per person

Champagne Afternoon Tea

Why not indulge in a glass of Champagne with your selected afternoon tea?

£13 per person 125ml glass

Somerset Cream Tea

Served with your choice of tea or coffee

(Kcal 828)

Freshly baked plain and fruit scone

Strawberry jam

Lemon curd

Devonshire clotted cream

£16 per person

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HOTELS

Children's Afternoon Tea

Ham

Cheese

Cucumber

Fruit scone, strawberry jam, clotted cream

Eton mess

Double chocolate brownie

Lemon & blueberry Battenberg

£16 per child

Non gluten containing Afternoon Tea

(Kcal 2624)

Banoffee macaroon

Blackberry & apple crèmeux

Aquafaba meringue Eton mess

Orange blossom & thyme panna-cotta

Whipped tofu & chocolate mousse

Handmade warm plain and fruit scones

Tiptree jam clotted cream & Lemon curd

Pastrami, dill pickled & emmental

Scottish smoked salmon, chive cream cheese

Free range egg mayonnaise, watercress

Whipped English goats cheese

& pickled shallot tartlet

Chick pea, spinach fritter

£32 per person

This is a sample menu. Prices and dishes correct at time of publishing.
A discretionary 12.5% service charge will be added to your bill.
All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Prices inclusive of VAT at current rate.
Adults need around 2000 kcal per day.

An independent, family run company based in London, founded by Ajit Madanthe UK's first master tea sommelier & his sister Lubna Madan, a homeopath and principal tea designer.

Their tea is sourced from rainforest alliance, ethical tea partnership or UTZ certified tea plantations. The defined sustainability policy, committed to eliminating plastic and non-biodegradable products/resources.

English Breakfast

Robust body with elegant tannins and soft in the mouth, hints of golden syrup.

Afternoon Tea

Medium bodied subtle malty character with flowery undertones

Ceylon Decaf

Lightly bodied with sweet honey notes.

Earl Grey

A lovely balance between a refreshing and bright black tea and citrus notes of oil of bergamot

Chamomile

Floral chamomile sweetness and creamy long finish

Peppermint

Awakens and refreshes the palate with bold minty flavours and lingering sweetness

Lemon & Ginger

Refreshing cup of juicy lemons interlaced with a warm and spicy bite of ginger.

Rooibos Orange & Cactus Fig

Sweet and mellow with a sumptuous citrus finish

Very Berry

Vibrant concoction of summer fruits pleasantly sweet tart notes.

White Jasmine & Apricot

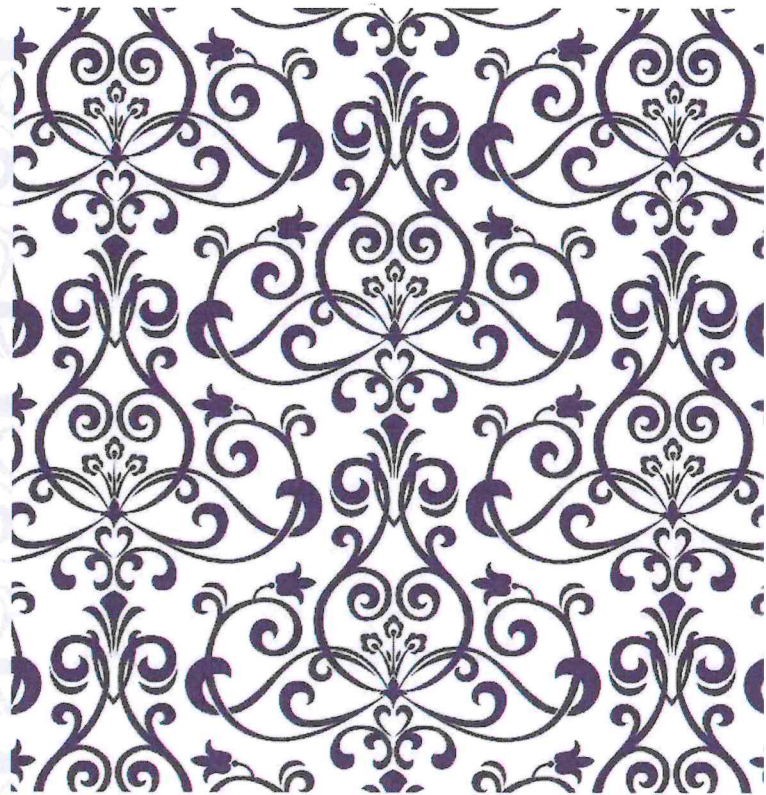
Apricots and jasmine with gentle ginger spices.

Orange Blossom

A thirst- quenching combination of soft white tea interlaced with crisp juicy oranges.

Lung Ching (Dragons Well)

Envelopes the whole palate with slightly sweet and soft flavour. Refreshing vegetal notes.



AFTERNOON TEA MENU

BAILBROOK HOUSE
HOTEL

