

Georgian House Cheese Afternoon Tea

Savoury

Ashdown Forresters Smoked Cheddar Welsh rarebit

Little Sussex cheese, 'nduja & roasted pepper sandwich

Burrata, tomato & pesto bruschetta

Baked

Sussex Charmer Cheddar & thyme scone with apple & chutney

Sweet

Sheep's curd parfait, bilberry & basil

Ricotta, whiskey soaked apricots, toasted almonds & honey

L'Ubrico Drunk Cheese Basajo*, currants & oat biscuit

Mascarpone cheesecake cone & red berries

*Unpasteurised ewe's milk blue cheese coated with Chilean grapes,
refined with Passito di Plantelleria dessert wine

£35 per person

Served from 14.30-17.00, Monday to Sunday
Reservations in advance are required
Please inform a member our team if you have any
dietary requirements or allergies