



Cheese Afternoon Tea Menu

Savoury

Burrata, tomato & pesto bruschetta

Sheep's cheese, Nduja & roasted pepper open sandwich

Smoked cheddar Welsh rarebit with apple chutney

Potted Stilton with raisins, peppercorns and capers on fig & apricot bread



Scones

Cheddar and thyme scone & Blue cheese scone served with chutney and apple slices



Sweet

Goat's cheese mousse, beetroot jam & basil tart

Blu 61' drunk cheese with cranberries on Scottish oatcake

Raspberries Mascarpone cheese cone

Black forest cheesecake shot with pretzel crumble



Wine Flight Menu

The Baloney Estate -Kew Red English wine

Trenchmore- Silly Moo cider

Grey Friars Blanc de Blanc's Sparkling English wine

Bottomless Prosecco

Served from 14.30-17.00, Monday to Sunday and reservations in advance are required
Please inform a member our team if you have any dietary requirements or allergies
The prices are subject to 10% of service charge.



Our Suppliers

Sourcing from our local suppliers allows us to highlight the abundance of wonderful produce and artisanal British cheeses offered. All of our suppliers share our passion for flavour, provenance and quality.

High Weald Dairy

An award-winning cheese dairy in West Sussex, creating interesting cow's milk cheeses using milk from local farms.

The cheeses featured on the menu from High Weald Dairy are Ashdown Foresters Smoked Cheddar and Brighton Blue.

Bookham and Harrison

A family run business located on the Surrey/Sussex border at Rudgwick. With around 1200 cows the farm create cheeses using only their milk supply. The cheese featured on the menu is the Sussex Charmer.

Drunk Cheese

A cheese supplier located in Borough Market serving cheeses refined in wine. The cheese featured on the menu from Drunk Cheese is the Blu 61.

Pasteurised cow's blue cheese. Passitos (Red Dessert Wine) and coated with cranberries. Rich soft blue cheese with a complex sweet flavour and a tangy twist.

Cheese Plus

Cheese Plus are a specialist Cheesemonger based in Cambridge, supplying Artisan Cheese and Fine Food. The cheese featured on the menu is the Wigmore sheep cheese, stilton and Goat Curd cheese.

Deerview

A family run business in Sussex, producing a wide range of small batch preserves chutneys and condiments.

The chutneys featured on the menu from Deerview are the Cheeseboard and Apple chutneys.

Paul Rhodes

A London based bakery in Greenwich dedicated to traditional baking techniques and delivering freshly baked products daily.

The breads featured on the menu from Paul Rhodes are Sour Dough, Baguette, Figs and apricot loaf.

Cobble Lane Cured

A north London based charcuterie producer, using carefully selected British meat to create a selection of hams, salamis and whole cuts.

The meat featured on the menu from Cobble Lane Cured is the 'Nduja.

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Champagne and Sparkling Wine	<i>125 ml</i>	<i>Bottle</i>
Galanti Prosecco Extra Dry, Glera, Italy	7.00	29.00
Moet & Chandon Brut Imperial, France, NV	12.00	55.00
Grey Friars Blanc de Blanc's Sparkling English wine		42.00

White Wine	<i>175 ml</i>	<i>250 ml</i>	<i>Bottle</i>
Picpoul de Pinet, Reserve Sainte-Anne, France	7.75	9.00	26.00
Waipara Hills Sauvignon Blanc, Marlborough, New Zealand	10.50	12.00	36.00

Red Wine			
Marques de Morano Rioja Reserva, Spain	8.00	9.50	27.00
Dashwood Pinot Noir, Marlborough, New Zealand	10.50	12.50	38.00

Ports	<i>50ml</i>
Porto, Quinta de Crasto, Colheita	6.50

Cider	<i>330 ml</i>
Silly Moo Cider, Sussex 5.4%	5.50

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Soft drinks*275 ml*

Apple Rhubarb, Franklin & Son

3.00

Lemon Elderflower, Franklin & Son

3.00

Ginger Beer, Franklin & Son

3.00

Sparkling/still water 0,5l bottle

2.00

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Kew Red, Bolney Wine Estate, England

‘Bolney Wine Estate is one of the longest established English vineyards and has been making award-winning English wines at its Sussex estate for over 35 years. Kew Red (2016) is a wine with a vibrant colour and an attractive nose full of hedgerow fruit, blackcurrant and savoury notes. On the palate it is medium bodied with good tannic structure, juicy blackcurrant, cherry and warming peppery flavours and a smooth finish. ‘

Silly Moo Cider

‘In Sussex at Trenchmore’s orchard there are about 1600 traditional cider apple trees from which the Silly Moo Sussex Cider along with apples from the gardens of Sussex is made. ‘

‘Silly Moo Sussex Cider is a marriage of East and West Country cider styles. The name came about as our cows go a little bit silly when they get the chance to devour the apple pomace left behind from pressing the juice - Silly Moos! ‘

Grey Friars Blanc de Blanc’s Sparkling English wine

A light fresh crisp wine with subtle hints of vanilla and citrus aromas. Made from 100% Chardonnay, hand-harvested from mature vines grown in vineyards situated on the Hog’s Back region of the North Downs, close to the village of Puttenham, just outside Guildford. Fermentation is carried out entirely in used oak barriques and the wine is also aged for six months. The wine spends about 28 months ageing on its lees prior to disgorgement, and the addition of a dosage of 4g/l of sugar.