

In Bloom Afternoon Tea

Sandwiches

Slow Cooked Salt Beef Brisket
kimchi mayonnaise, cucumber, viney herbs

Devilled Free Range Egg Mayonnaise (V)
viney chives, miso mayonnaise & brioche

Organic Cucumber (V)
walled garden apple & cream cheese

Smoked Salmon
walled garden lemon balm crème fraiche & milled pepper

Coronation Chicken
lightly spiced mayonnaise, raisins & greenhouse geranium

Patisserie

Rhubarb & Apple Craquelin Choux (V)
apple crème patisserie filled choux, with geranium & rhubarb compote

Raby Beehive (V)
ginger & honey custard layered sponge with passion fruit ganache

Potting Shed (V)
lemon verbena crème patisserie, chocolate soil & pot

Homemade Scones

Buttermilk Fruit Scone (V)
Apricot, Estate Honey & Garden Flower Scone (V)

Cornish Clotted Cream (V) & Annabel's Yorkshire Strawberry Conserve (V)

Vegetarian, Vegan & Gluten Free Options Available.



(V) = Vegetarian (VE) = Vegan (GF) = Gluten Free (DF) = Dairy Free

Please be aware that dishes are prepared in our kitchen where nuts and gluten ingredients may be present, as well as other allergens. We cannot guarantee that any item is completely 'free from' traces of allergens. Please speak to a member of staff if you are concerned about allergens or if you have any dietary requirement.