

Autumnal Glasshouse Afternoon Tea

Sandwiches

Slow Cooked Salt Beef Reuben
with gherkin, sauerkraut & dijon mayonnaise

Free Range Egg Mayonnaise (V)
with smoked paprika & garlic parsley in brioche

Organic Cucumber (V)
walled garden apple & longley cream cheese on farmhouse white

Smoked Salmon
with lemon, dill & milled pepper butter on farmhouse multigrain

Roast Ham with Apple Cider Chutney
mcfarlane's ham with yorkshire butter & apple cider chutney

Patisserie

Lemon & Blueberry Craquelin Choux (V)
filled with blueberry & lemon creme patisserie finished with lemon gel & white chocolate

Chocolate & Orange Battenberg (V)
chocolate & orange sponge layered with orange buttercream, wrapped in marzipan

Walled Garden Apple Pot (V)
cinnamon roasted apples with creme patisserie & shortbread crumble in an edible chocolate pot

Homemade Scones

Raby Rascal Scone (V)
autumnal flavours of cinnamon, nutmeg, citrus & cherries

Vinery Sultana Scone (V)
cornish clotted cream, annabel's strawberry preserve

To Drink

Americano or Freshly Brewed Tea
Earl Grey, Peppermint, Green, Red Berry, Lemon & Ginger Tea

U P G R A D E

Latte £4.00 | Cappuccino £4.00 | Flat White £4.25 | Hot Chocolate £4.00
Deluxe Hot Chocolate £4.30 | Mocha £4.30 | Glass of Prosecco £8.00

(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.