

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

UPGRADE

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.

Autumnal Glasshouse Afternoon Tea

VEGETARIAN

Sandwiches

Garden Rosemary-Baked Celeriac (DF)(V)(VE)
with spinach & vinery grown herbs

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

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

Cauliflower Coronation (V)(DF)(VE)
roasted cauliflower with lightly spiced mayonnaise, raisins & greenhouse geranium, served
on farmhouse white

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

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Autumnal Glasshouse Afternoon Tea

VEGAN

Sandwiches

Garden Rosemary-Baked Celeriac (DF)(V)(VE)
with spinach & vinery grown herbs

Devilled Tofu Mayonnaise (V)(VE)(DF)
with chives, miso mayonnaise on farmhouse brown

Organic Cucumber (V)(VE)(DF)
walled garden apple & vegan cream cheese on farmhouse white

Cauliflower Coronation (V)(DF)(VE)
roasted cauliflower with lightly spiced mayonnaise, raisins & greenhouse geranium,
served on farmhouse white

Patisserie

Autumnal Fruit Tart (V)(DF)(VE)(GF)

Russian Pecan Teacake (V)(GF)(VE)(DF)

Chocolate & Coconut Lamington (V)(DF)(VE)(GF)

Homemade Scones

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

Almond Flour Fruit Scone (GF)(DF)(V)(VE)
dairy free spread & annabel's strawberry preserve

To Drink

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

UPGRADE

Latte £4.00 | Cappuccino £4.00 | Flat White £4.25 | Hot Chocolate £4.00 | Deluxe Hot
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Autumnal Glasshouse Afternoon Tea

GLUTEN FREE

Sandwiches

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

Organic Cucumber (V)(GF)
walled garden apple & longley cream cheese

Smoked Salmon
with lemon, dill & milled pepper butter

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

Patisserie

Lemon & Blueberry Cake (V)(GF)
with a light citrus cream

Chocolate & Raspberry Brownie (V)(GF)
with beetroot, raspberries, sunflower seeds, hazelnuts, almonds & pumpkin seeds

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

Homemade Scones

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

Almond Flour Fruit Scone (GF)(DF)(V)(VE)
dairy free spread & 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

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