

# parsonage grill

## afternoon tea

38.00 per person

freshly baked plain & fruit scones,  
cornish clotted cream & preserves,

### cakes & puddings

chocolate delice, lemon glazed madeleine, coffee choux bun,  
vanilla cheesecake, blood orange posset

### finger sandwiches

egg & cress

prawn mayonnaise

cucumber & cream cheese

honey baked ham & mustard

chicken & tarragon

your choice of tea or coffee

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## champagne & sparkling

125ml glass / bottle

pierre vaudon, premier cru nv 17.95 / 105.00

exton park, rb32, brut, hampshire 15.95 / 89.00

crémant de bourgogne, france 11.50 / 55.00

additional tiers of scones, sandwiches & cakes will be charged.

a discretionary 13.5% service charge will be added to your bill.

100% of all service charge and tips go to our team.

we cannot guarantee total absence of allergens, please inform us if you have a food allergy or intolerance.

PARSONAGE BLEND TEA  
smooth & full bodied assam, notes of fruit & cocoa

CLASSIC EARL GREY  
with cold pressed bergamot oil

CLASSIC ENGLISH  
full bodied & delightfully traditional

LAPSANG SOUCHONG  
rare, smoky, dark & opulent

ORGANIC WILD ROOIBOS  
rich, smooth & fruity, naturally caffeine free

SILVER NEEDLE  
delicate silvery buds, creamy notes of melon & cucumber

FINEST DARJEELING 2ND FLUSH  
refreshing, fruity & floral, deep smooth undertones

JADE TIPS  
high grown, hand-picked, young green tea tips

JASMINE PEARLS  
hand rolled pearls of green tea, naturally infused with jasmine blossom

JADE OOLONG  
lightly oxidised, taiwanese, rolled oolong, fresh & floral

INFUSIONS  
berry & hibiscus   fresh mint   lemon & ginger  
chamomile   triple mint

*please ask for a top up*

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## *coffee*

espresso   cappuccino   americano   flat white  
latte   macchiato   hot chocolate

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