

parsonage grill

afternoon tea

served from noon until 5pm daily

celebration tea

a glass of champagne, selection of finger sandwiches, homemade little cakes, plain & fruit scones, clotted cream & preserves, your choice of tea or coffee

52.00

very high tea

selection of finger sandwiches, homemade little cakes, plain & fruit scones, clotted cream & preserves, your choice of tea or coffee

40.00

light tea

a plain & fruit scone, clotted cream & preserves, and your choice of tea or coffee

15.00

little cakes

coffee choux bun, lemon drizzle, salted caramel brownie, vanilla cheesecake & orange posset

14.00

finger sandwiches

chicken & tarragon

honey baked ham & mustard

smoked salmon

egg mayonnaise & cress

cucumber & cream cheese

12.00 per plate

champagne & sparkling

125 ml glass / bottle

crémant de bourgogne brut 12.50 / 55.00

pierre vaudon, brut premier cru 18.95 / 110.00

exton park, rb32 brut, hampshire 15.95 / 95.00

exton park, rb32 rose, hampshire 15.95 / 95.00

champagne pol roger, brut reserve 170.00

parsonage grill

tea selection

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

coffee

espresso | cappuccino | americano | flat white
latte | macchiato | hot chocolate