



graze

afternoon tea

the sandwiches

selection of triple layered finger sandwiches

Smoked salmon & cucumber

Ham & grain mustard

Caerphilly cheese & plum tomato

Free-range egg mayonnaise & chive

the savory & sweet

malted milk chocolate macaron

mango & passion fruit sphere

carrot cake delice

dark chocolate & caramel tart

freshly baked fruit scone,
strawberry jam, clotted cream

30pp

the tippie

add

prosecco

5 - 125ml

champagne

10 -125ml

graze g&t

7.50

add bottomless prosecco

15pp

v Vegan ve Vegetarian

All prices include VAT at the current rate. For those with special dietary requirements and allergies who may wish to know about ingredients used, please ask the Manager

the loose leaf tea

English Breakfast

The tasty richness of an Indian Assam tea blended with light, fresh Ceylon tea means our English breakfast is a perfectly balanced, malty classic

Earl Grey

Our bright, woody Ceylon tea is infused with bergamot oil and blended with orange peel, for a drink that is light and citrusy

CO2 Decaffeinated Ceylon

Decaffeination can make tea taste a bit wishy-washy, so we had to pick the base tea very carefully

Assam

We have a soft spot for Assam – it's the main part of our English Breakfast after all, It's punchy, rich, nutty and malty

Chai

This blend is a belter. We mix a malty Assam with traditional 'masala' spices – cinnamon, ginger and pepper

Darjeeling

Darjeeling is a fragrant black tea with a light brew. Make it with cooler water to get the most out of the fruity, floral honey notes

Ceylon

Ceylon is a great all-rounder. We use it in some of our blends because it's such a fresh, versatile leaf, but here it has a chance to shine on its own

Moroccan Mint

When you're in the mood for mint you want it big and punchy, and this hits the spot

Lemon & Ginger

The ginger in this blend will warm you inside out whilst the lemon (lemon peel and lemon verbena) helps keep it fresh and light

Apple & Blackberry

A bit like grown-up hot ribena, this mixture of berries, rosehip and hibiscus is going to give you a juicy, almost-jammy drink that only gets better the longer you leave it



GRAZE

RESTAURANT & BAR