



THE  
PARLOUR

SAMPLE MENU



THE  
PARLOUR  
AFTERNOON TEA

**AFTERNOON TEA £55**

**HIGH TEA £65**

served with glass of  
Gusbourne, Brut Reserve, 2015 or Gusbourne, Rose, 2015

**Curried Devilled egg**

**Bombay crab tart with lime pickle**

**Smoked salmon roll, horseradish, dill**

**Bedmi puri with chili, cheese and coriander**

**'Coronation' Pate en croute with Major Grey's mango chutney**

**Warm Scones**

served with clotted cream and organic house made jam

**Pecan and cardamom apple tart**

**Popcorn and salted caramel mousse**

**Blackberry and violet macaroon**

**GSY Jammy dodger**

*A 12.5% discretionary service charge will be added to your final bill. All prices are inclusive of VAT.  
If you have a food allergy or intolerance, please inform our staff.*



THE  
PARLOUR  
TEA SELECTION

**HOT BREWED TEA SELECTION - WINTER**

**Breakfast blend £4.5**

Strong, rich, deep and malty finish black blend

**Earl Grey £4.5**

Clean, bright with citrus notes, black blend

**Jasmine Silver Tip £5.5**

Deep and heady aroma, light and gentle flavour, flavoured Chinese white

**Whole Leaf Green £4.5**

Clean, bright and delicate

**Long Jing £5.5**

Bold, vegetal, slightly roasty, pan dried Chinese green

**Sunset Oolong £6**

Complex, chocolate, dark fruit, roasted Taiwanese Oolong

**Peppermint £4.5**

Fresh, powerful - Cornwall

**Chamomile £4.5**

Floral, honeyed - Croatia

**Hibiscus £4.5**

Tangy, fruity, berry notes - Jamaica

**COLD BREWED TEA SELECTION - WINTER**

**Sunset Oolong £4.5**

Complex, chocolate, dark fruit, roasted Taiwanese Oolong