



## PMD LOOSE LEAF TEAS

At the center of all PMD Tea is the time-honored tradition of skillfully hand picking two leaves and a bud. This hand picking ensures PMD Teas produce their signature bold mouthfeel along with our unmistakable aroma and flavor.

### TEA SELECTION

#### Thornbury's Radiant Rose

*Special blend of black tea and rose petals*

#### Planters Breakfast

*Award winning, rich blend*

#### Earl Grey

*Fragrant, smooth, citrus notes*

#### Forest Estate

*Fragrant & refreshing*

#### Halmari Estate Assam

*Complex, refreshing, sweet*

#### Nuwara Eliya Lovers Leap

*Champagne of Ceylon Teas*

#### Lapsang Souchong

*Deep, rich, smokey*

#### Milk Oolong

*Complex & delicate*

#### Green Tea

*Fresh, reinvigorating*

#### Planters Decaffeinated

*Exquisite flavor, depth & complexity*

### HERBAL INFUSIONS

#### Peppermint

*Fragrant, refreshing*

#### Chamomile Flowers

*Sweet, soothing*

#### Rooibos

*Fruity, refreshing, sweet*

#### Apple & Cinnamon

*Fragrant, refreshing*

### COFFEE

Grand Cru 100% Arabica coffee blend. Citrus notes & chocolate after taste. Full bodied nutty base.

Also available Swiss Water

Decaffeinated.

#### Cafetiere Coffee

#### Americano

#### Espresso

#### Café Latte

#### Flat White

#### Chai Latte

#### Hot Chocolate



## AFTERNOON TEA

£45

### SAVOURY

Selection of delicate finger sandwiches

#### ON WHITE

Mature Cheddar & Chutney

Egg Mayonnaise & Watercress

#### ON BROWN

Smoked Salmon &  
Cream Cheese

Roast Ham &  
Wholegrain Mustard

### SWEET

Macaron

*Green Apple & Miso-Caramel*

Sacher-Torte

*Chocolate & Apricot*

Paris-Brest

*Hazelnut*

Tart

*Key Lime Tart*

Fruit & Plain Scones

*Cornish Clotted Cream &*

*Homemade Strawberry Jam*

*Please advise of any food allergies or intolerances Whilst every care is taken in preparation of your food,  
we cannot guarantee that our kitchen is an allergen free environment.*

*A discretionary service charge of 10% will be added to your bill.*



VEGETARIAN  
AFTERNOON TEA  
£45

SAVOURY

Selection of delicate finger sandwiches

ON WHITE

Mature Cheddar & Chutney

Egg Mayonnaise & Watercress

ON BROWN

Spiced Chickpea & Avocado

Tomato & Black Olive

SWEET

Macaron

*Green Apple & Miso-Caramel*

Sacher-Torte

*Chocolate & Apricot*

Paris-Brest

*Hazelnut*

Tart

*Key Lime Tart*

Fruit & Plain Scones

*Cornish Clotted Cream &*

*Homemade Strawberry Jam*

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GLUTEN FREE  
AFTERNOON TEA  
£45

SAVOURY

*Selection of delicate finger  
sandwiches  
On gluten free bread*

Roast Ham & Wholegrain  
Mustard

Egg Mayonnaise &  
Watercress

Mature Cheddar & Chutney

Smoked Salmon & Cream  
Cheese

SWEET

Coconut Cake  
*Confit Orange*

Chocolate Muffin  
*Apple Jelly*

Carrot Cake  
*Walnut*

Confit Lemon Sponge

Fruit & Plain Scones  
*Cornish Clotted Cream &  
Homemade Strawberry Jam*

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VEGAN  
AFTERNOON TEA  
£45

SAVOURY

Selection of delicate finger sandwiches

ON WHITE

Almond Cream Cheese & Cucumber

Beetroot & Roquette

ON BROWN

Spiced Chickpea & Avocado

Tomato & Black Olive

SWEET

Coconut Cake  
*Confit Orange*

Chocolate Muffin  
*Apple Jelly*

Carrot Cake  
*Walnut*

Cheesecake  
*Apple Gel*

Fruit & Plain Scones  
*Vegan Spread & Homemade Strawberry Jam*

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**CHAMPAGNE** 125ml / BOTTLE

Drappier Carte d'Or Brut £16/£95

Taittinger Brut reserve £19.50 / £110

Drapier Rose de saingriner £22 / £110

**SPARKLING** 125ML / BOTTLE

Gusbourn Brut, UK £15 / £75

Gusbourn Rose, UK £16 / £80

Prosecco del Console £9.50 / £38  
Italy

Prosecco Di Maria Rose £9.50 / £38  
Italy

**DEALCOHOLISED** 175ML/BOTTLE

**STILL**

Steinbock Reisling £9.50 / £37  
Germany

Thompson & Scott Rose £7.70/£32  
Less than 0.5% alc., SA

**SPARKLING**

Babylonstoren £9.50 / £37  
Sparkling Grape Juice, SA

Thompson & Scott Rose £9.50 / £37  
Sparkling Rose, Tempranillo, Germany

**COCKTAILS**

Afternoon Tea Cocktail £14

Earl Grey Tea, Gin, Peach liqueur,  
Lemon, Orange, Soda Water

Star Flower non-alcoholic £12

Seedlip Spice, Earl Grey Tea,  
Pineapple, Lemon

**WATER**

Kingsdown Spring 750ml

£4.50

Still or Sparkling

Bath Spring 750ml

£4.50

Still or Sparkling

Voss, Norwegian Spring 800ml

£9.50

Still or Sparkling

St. Pellegrino Sparkling 750ml

£5.50

Avian Still Water 750ml

£5.50

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