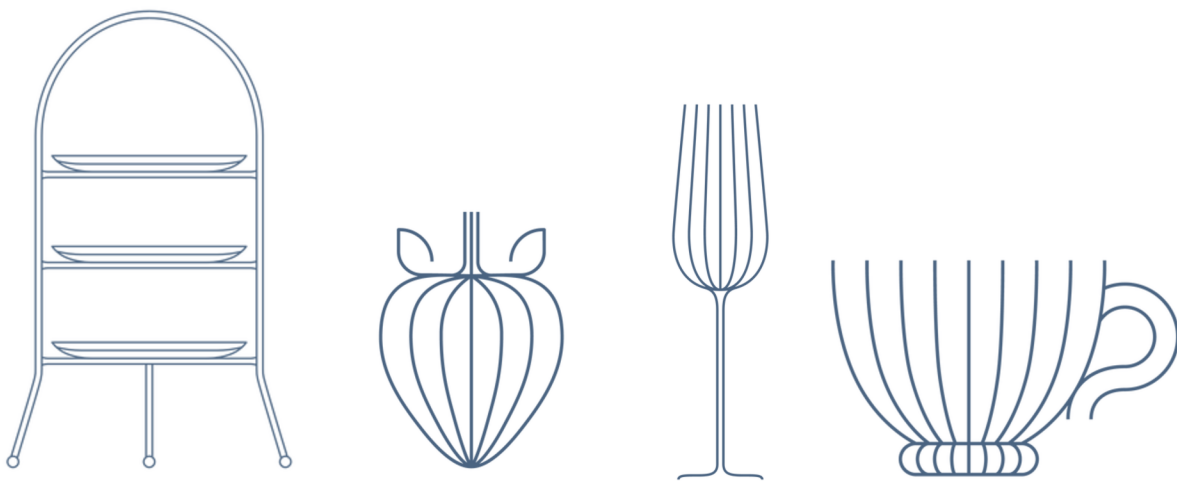


THE WEDGWOOD TEA ROOM



CHILDREN

Served 10:00 - 12:00

Scrambled Egg and Baked Beans on Toast 3.50
Especially for infants

Breakfast Pancakes 4.50
Served with Nutella, berry compote, golden syrup V

Little Potters English Breakfast 6.00
Served with bacon, sausage, baked beans, scrambled egg and hash brown

Served 12:00 - 16:00

Fish Fingers and Fries 5.50
Homemade fish fingers served with fries

Penne Pasta 4.00
With tomato sauce and cheddar cheese V
Add sausage 1.50

LITTLE GARDENERS AFTERNOON TEA

Served 11:30 - 15:30

Little Gardener's Afternoon Tea 12.00
Includes

Sandwich Triangles
Choose from
Egg mayonnaise, chicken mayonnaise
ham and cheese or strawberry jam

Scones & Sweets
Strawberry mousse plant pot
Triple chocolate brownie
Fresh fruit
Jam and cream scone

Drink
Choose from
English breakfast tea, milk, milkshake, Fruit Shoot
fresh orange or apple juice

WEDGWOOD AFTERNOON TEA

Served 11:00 - 15:30

Classic Afternoon Tea 32.50
Classic afternoon tea with an unlimited selection from our loose leaf teas

Savoury
Chicken, lemon and sage mayonnaise
Ham hock and apple cider
Cucumber and black pepper
Egg and cress
Mini beef brioche
Cream cheese and chili jam savory scone

Scones
Plain and fruit scones
Strawberry jam and clotted cream

Sweet
St Clements and cardamom posset with pistachio meringue
Wedgwood blue macaroon
Opera gateau
Pecan and butterscotch tart
Lemon and white chocolate cheesecake

Vegetarian Afternoon Tea 32.50
Vegetarian afternoon tea with an unlimited selection from our loose leaf teas V

Savoury
Sun dried tomato hummus
Curried cauliflower and apple
Cucumber and black pepper
Egg and cress
Sweet potato falafel
Cream cheese and chili jam savory scone

Scones
Plain and fruit scones
Strawberry jam and clotted cream

Sweet
St Clements and cardamom posset with pistachio meringue
Wedgwood blue macaroon
Opera gateau
Pecan and butterscotch tart
Lemon and white chocolate cheesecake

Vegan Afternoon Tea 32.50
Vegan afternoon tea with an unlimited selection from our loose leaf teas VG

Savoury
Sun dried tomato hummus
Curried cauliflower and apple
Red pepper and artichoke
Sweet potato falafel
Cucumber and black pepper
Avocado on toast

Scones
Plain and fruit scones
Strawberry jam and coconut cream

Sweet
St Clements and coconut mousse with pistachio meringue
Salted caramel cheesecake
Chocolate brownie
Cherry bakewell blondie
Raspberry chickpea meringue

ENHANCE WITH BUBBLES

Afternoon Tea with Prosecco 37.50
Add a glass of Dea del Mare prosecco to your afternoon tea

Afternoon Tea with Champagne 39.50
Add a glass of Nominé-Renard champagne to your afternoon tea

Bottomless Prosecco Afternoon Tea 55.00
Unlimited Dea del Mare prosecco available for the length of your reservation

BREAKFAST EXPERIENCE MENU

Served 10:00 - 11:30

Breakfast Experience Menu 25.00
Upgrade to the breakfast experience menu, which includes

Tea or Coffee
An unlimited selection from our signature loose leaf teas, americano coffee, fresh orange or apple juice

Fresh Seasonal Fruit Platter
Seasonal fresh fruit served with granola, honey and Greek yoghurt V

Toast & Pastries
A selection of freshly baked pastries, toast and preserves V

Main Dish
Your choice of main from the breakfast menu below

BREAKFAST MENU

Fresh Fruit Platter 7.50
Seasonal fresh fruit served with granola, honey and Greek yoghurt V

Eggs Benedict 9.00
Cider braised ham hock, poached eggs and hollandaise sauce served on a toasted English muffin

Sweet Potato Pancakes 9.00
Served with avocado, Portobello mushroom and roasted vine tomatoes VG

Avocado Toast 9.00
Served on sourdough with vine tomatoes, chilli flakes and lime VG

Eggs Royale 12.50
Smoked salmon, poached eggs and hollandaise sauce served on a toasted English muffin

Josiah's Full English Breakfast 13.50
Old English butchers sausage, back bacon, hash brown, Portobello mushroom, black pudding, baked beans, fried egg, Staffordshire oatcake with cheddar cheese and roasted vine tomatoes

LUNCH

Served 12:00 - 15:30

Brace of Savoury Scones 6.00
Homemade cheese scones with chilli jam and garlic and herb goats cheese V

Sweet Potato, Leek & Coconut Soup 7.50
Served with beetroot and carrot bhaji and ciabatta crouton V

Avocado and Falafael Club Sandwich 10.50
Served on sourdough with fries and carrot and apple slaw VG

Chicken and Bacon Club Sandwich 12.50
Served on sourdough with fries and carrot and apple slaw

Artisan Arancini 12.50
Choose from Beef Ragu / Pesto, Spinach & Mozzarella / Mushroom and Truffle / Nduja, Saffron and Mozzarella
All served with tomato sauce, pea shoots and herb oil dressing

Beef Brisket Pretzel Roll 12.50
Served with pickled shallots, carrot and apple slaw, homemade chilli jam and fries

Tempura Hake Goujons 13.50
Served on ciabatta with gem lettuce, fries and tartar sauce

CAKES AND SCONES

Served 10:00 - 16:00

Chocolate and Orange Tart 5.50
Served with coconut cream VG

Eton Mess 6.00
Made with red berries, cream and chickpea meringue

Triple Chocolate Brownie 6.00
Served with Daltons Dairy Very Vanilla ice cream

Trio of Cakes 6.00
Pecan and butterscotch tart, chocolate brownie and Wedgwood blue macaroon

Cream Tea 8.50
Fruit and plain scones served with strawberry jam, clotted cream and your choice of tea