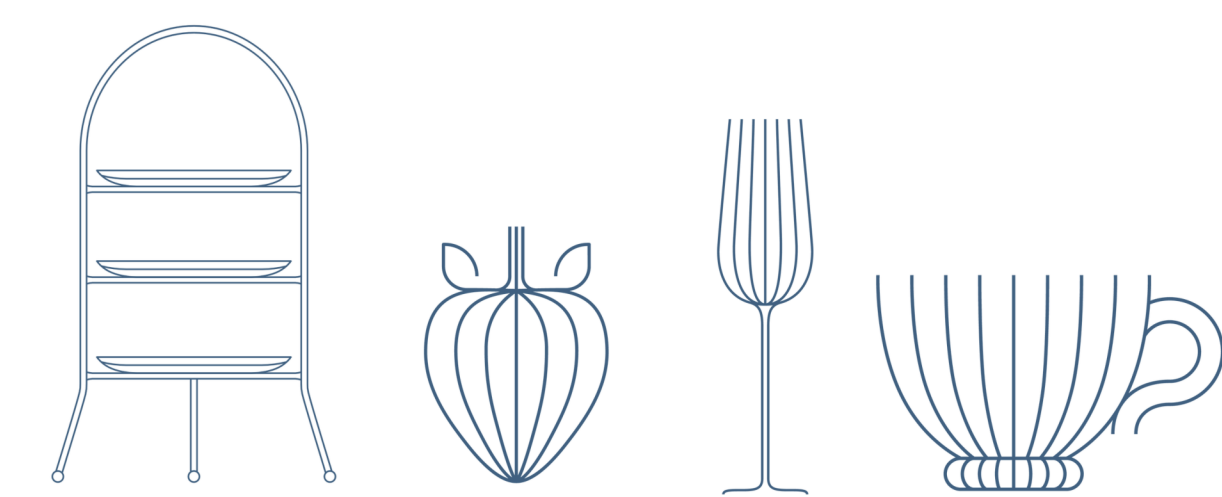


THE WEDGWOOD TEA ROOM



BREAKFAST EXPERIENCE MENU

Served 10:00 - 12:00

Breakfast Experience Menu	30.00
Upgrade to the breakfast experience menu, which includes	
Hot or Cold Drinks	
An unlimited selection from our signature loose leaf teas, americano coffee, fresh fruit juices	
Fresh Seasonal Fruit	
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	11.50
Seasonal fresh fruit served with granola, honey and Greek yoghurt	V
Sweet Potato Pancakes	
Served with avocado, Portobello mushroom and roasted vine tomatoes	VG
Avocado Toast	
Served on sourdough with vine tomatoes, chilli flakes and lime	VG
Eggs Benedict	
Cider braised ham hock, poached eggs and hollandaise sauce served on a toasted English muffin	14.50
Eggs Royale	
Smoked salmon, poached eggs and hollandaise sauce served on a toasted English muffin	VG
Eggs Royale	
Smoked salmon, poached eggs and hollandaise sauce served on a toasted English muffin	14.50
Josiah's Full English Breakfast	
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	16.00

WEDGWOOD AFTERNOON TEA

Served 11:00 - 16:00

Classic Afternoon Tea	32.50
With an unlimited selection from our signature loose leaf teas	
Savoury	
Chicken and basil mayonnaise	
Egg and cress	
Cider ham hock and tomato chutney	
Sundried tomato hummus and rocket	
Walnut, red onion and goats cheese beetroot basket	
Cheese scone with chilli jam and dill cream cheese	
Scones	
Plain and fruit scones	
Strawberry jam and clotted cream	
Sweet	
Lemon and mango posset with pistachio meringue	
Biscoff eclair	
Strawberry and white chocolate gateaux	
Wedgwood blue macaroon	
Chocolate and raspberry tart	

Vegetarian Afternoon Tea	32.50
With an unlimited selection from our signature loose leaf teas	

Savoury
Egg and cress
Cucumber and cream cheese
Sweet potato falafel
Sundried tomato hummus and rocket
Walnut, red onion and goats cheese beetroot basket
Cheese scone with chilli jam and dill cream cheese

The Scones and Sweet menu will remain the same as the Classic Afternoon Tea

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

Savoury
Sun dried tomato hummus
Cucumber and cracked black pepper
Curried sweet potato and apple
Sweet potato falafel
Avocado on toast
Olive tapenade tart
Scones
Plain and fruit scones
Strawberry jam and coconut cream
Sweet
Mango and coconut mousse with pistachio meringue
Raspberry shortbread stack
Salted caramel chocolate brownie
Mocha cake
Banoffee cheesecake

CAKES AND SCONES

Served 10:00 - 16:00

Trio of Cakes	8.00
Chocolate and raspberry tart, Wedgwood blue macaroon, Biscoff eclair	
Biscoff Brownie	
Served with Daltons Dairy Very Vanilla ice cream	
Belgium Chocolate and Coconut Tart	
Served with coconut cream	
Cream Tea	
Fruit and plain scones served with strawberry jam, clotted cream and your choice of Wedgwood signature loose leaf tea or Americano	
Homemade Cakes	
A varied selection of homemade cakes available from the pastry cabinet, speak to a team member for today's choices	

From 4.25

LUNCH

Served 12:00 - 16:00

Brace of Savoury Scones	8.00
Homemade cheese scones with chilli jam and garlic and herb goats cheese	
Tomato, Red Pepper and Basil Soup	
Served with sweet potato and onion bhaji, tomato and oregano bloomer	
Sweet Potato and Quinoa Superfood Salad	
Served with Pomegranate seeds	
Add grilled halloumi	
Add grilled lemon chicken	
BBQ Pulled Pork Pretzel Roll	
Served with pickled shallots, carrot and apple slaw and fries	
Chicken and Bacon Club Sandwich	
Served on sourdough with mayonnaise, fries, carrot and apple slaw	
Avocado and Falafel Club Sandwich	
Served with fries and carrot and apple slaw	
Artisan Arancini	
Choose from Beef Ragu / Pesto, Spinach & Mozzarella / Mushroom and Truffle	
All served with tomato sauce, pea shoots and herb oil dressing	
Steak and Stilton Ciabatta	
Served medium with red peppers, rocket and fries	
Homemade Fish & Chips	
Tempura hake fillet served with minted pea puree and tartar sauce	

SHARING BOARDS FOR TWO

Bread Board	9.50
Selection of breads, balsamic and olive oil, olives and sea salt butter	
Charcuterie Board	
Chorizo, Parma ham, salami, goats cheese, sundried tomato hummus, olives, selection of breads, balsamic and olive oil, relish	

CHILDREN

Served 10:00 - 12:00

Scrambled Egg and Baked Beans on Toast	4.50
Especially for infants	
Breakfast Pancakes	
Served with Nutella, berry compote, maple syrup	
Little Potter's English Breakfast	
Served with bacon, sausage, baked beans, scrambled egg and hash brown	

Served 12:00 - 16:00

Macaroni Cheese	6.00
Made with cheddar cheese	
Add sausage	
Fish Fingers and Fries	
Homemade fish fingers served with fries	
Mini Club Sandwich	
served with fries	

HEDGWOOD'S AFTERNOON TEA

Served 11:00 - 16:00

Hedgwood's Afternoon Tea	14.00
Includes	
Sandwich Triangles	
Choose from	
Egg mayonnaise, chicken mayonnaise	
sliced ham, cheese or strawberry jam	
Scones & Sweets	
Jam and cream scone, Biscoff choux bun,	
Fruit sticks, Nutella chocolate doughnut	
Drink	
Choose from	
English breakfast tea, milkshake, fresh fruit juice	

