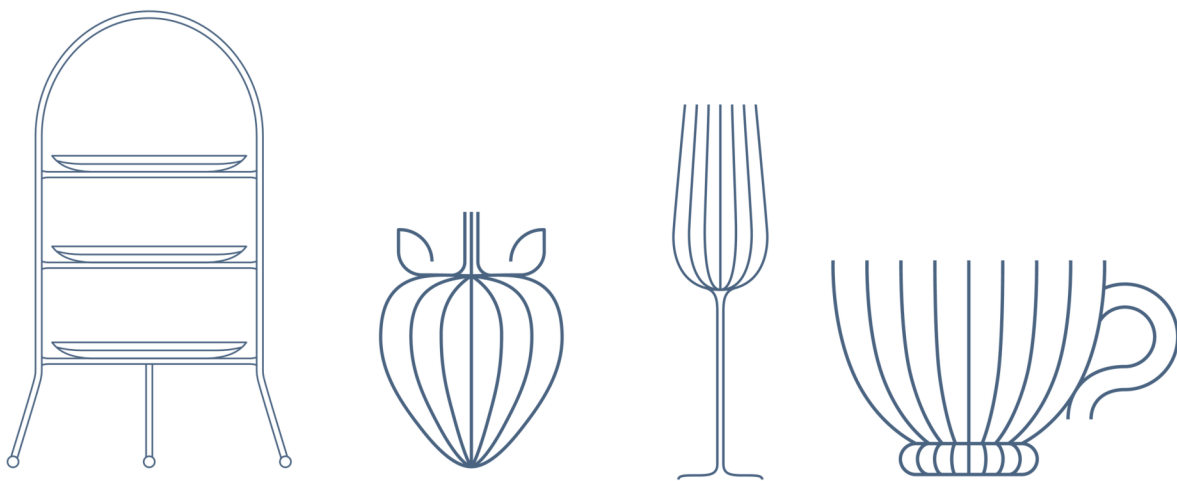


THE WEDGWOOD TEA ROOM



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	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 chili 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	V
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 chili 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	VG
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	8.50
Served with Daltons Dairy Very Vanilla ice cream	
Belgium Chocolate and Coconut Tart	9.50
Served with coconut cream	VG
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	From 4.25
A varied selection of homemade cakes available from the pastry cabinet, speak to a team member for todays choices	

LUNCH

Served 12:00 - 16:00	
Brace of Savoury Scones	8.00
Homemade cheese scones with chilli jam and garlic and herb goats cheese	V
Tomato, Red Pepper and Basil Soup	
Served with sweet potato and onion bhaji, tomato and oregano bloomer	V
Sweet Potato and Quinoa Superfood Salad	
Served with Pomegranate seeds	10.50 VG
Add grilled halloumi	2.00
Add grilled lemon chicken	1.80
BBQ Pulled Pork Pretzel Roll	
Served with pickled shallots, carrot and apple slaw and fries	13.50
Chicken and Bacon Club Sandwich	
Served on sourdough with mayonnaise, fries, carrot and apple slaw	14.00
Avocado and Falafel Club Sandwich	
Served with fries and carrot and apple slaw	14.50 VG
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	15.50
Homemade Fish & Chips	
Tempura Cod 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	7.00
Served with Nutella, berry compote, maple syrup	
Little Potter's English Breakfast	8.50
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	V 1.50
Fish Fingers and Fries	
Homemade fish fingers served with fries	
Mini Club Sandwich	8.00
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	

