



AFTERNOON TEA MENU

THE
Glasshouse



TEA EXCELLENCE SINCE 1823

TEA SELECTION

BLACK TEA

THE MONTENOTTE BLEND

A masterly tea blend composed of exhilarating and spicy pluckings with many brilliantly coloured tips – a true pleasure.

IRISH BREAKFAST

Specially selected, powerful, spicy Assam teas give the delicious and intense taste of the popular classic.

BLACK FLAVOURED TEA

EARL GREY DARJEELING

Fragrant, delicate pick from the high altitude of the Himalayas near the district capital Darjeeling. Flavoured with a precious bergamot aroma.

GREEN TEA

GREENLEAF

A delicate flowery green tea from the Indian highlands.

FLAVOURED GREEN TEA

GREEN VANILLA

Intense vanilla taste sweetness with the fine bitterness of popular large-leaved green tea Sencha.

WHITE TEA

PAI MU TAN & MELON

Flavoured white tea with melon flavour. The delicate aroma of melons lends renowned Pai Mu Tan its typically fine sweetness.

OOLONG TEA

OOLONG PEACH

Flavoured composition of oolong and black tea with apricot and peach flavour.

FRUIT INFUSIONS

STRAWBERRY CHEESECAKE

Flavoured fruit infusion with strawberry cheesecake flavour.

TROPICAL BANANA

Tropical enjoyment explosion. Mango, banana and passion fruit aromas make this tea a summer hit.

HERBAL INFUSIONS

ROOIBOS CAPE ORANGE

High grown quality from the Cedar Mountains, spiced up with the aromatic abundance of the blood orange.

SWEET NANA – MINT

A delicious mint with a fresh, sweet and aromatic flavour.

FRUITY CHAMOMILE

A mild herbal tea made from whole chamomile flowers, which are carefully processed so that they retain their typical tart, floral character.

FROM OUR BARISTA

French Press Coffee

Americano

Cappuccino (4)

Espresso

Flat White (4)

Latte (4)

Mocha (4)

Hot chocolate (4)

Dairy Alternative Milk is available.

SANDWICH SELECTION

Egg Salad with Chives
(7, 4, 1A)

Cucumber and Cream Cheese
(4, 1A)

Ham and Black Butter
(4, 1A)

Oak Smoked Salmon with Crème Fraîche
(1A, 4, 1D, 8)

Coronation Chicken
(1A, 4, 7, 3A)

FRESHLY BAKED TREATS

Homemade Fruit and Plain Scones, Clotted Cream
(1A, 4, 7)

SWEET TREATS

Palmier
(1A, 4, 7)

Raspberry Pâte de Fruits
(13)

Salted Caramel Macaron
(3A, 4, 7)

Blackberry Apple Tart
(1A, 4, 7, 13)

Chocolate Gâteau
(7, 4)

Pistachio and Rose Financier
(3F, 4, 7)

Passion Fruit Mousse, Crème Pâtisserie
(1A, 4, 7)

Allergens: 1 Gluten (A-Wheat, B- Spelt C-Khorasan, D-Rye, E-Barley F-Oats) 2 Peanuts 3 Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E-Brazil, F-Pistachio, G-Macadamia, H-Walnut) 4 Milk 5 Crustaceans (A-Crab, B- Lobster, C-Crayfish, D-Shrimp) 6 Mollusc 7 Eggs 8 Fish 9 Celery 10 Soya 11 Sesame Seeds 12 Mustard 13 Sulphur Dioxide and Sulphites 14 Lupin