

THE POTAGER

— at Barnsley House —

Traditional Afternoon Tea

£32 per person

SANDWICHES

Sherston egg & mayonnaise

Scottish salmon & black pepper

Chase farm ham & mustard

English cucumber, cream cheese & apple mint

SCONES & PASTRIES

Freshly baked English scones

Cornish clotted cream & Scarlet strawberry
conserve

Assortment of afternoon tea pastries & cakes

CHAMPAGNE

Irroy 16

Taittinger Rose 25

NON-ALCOHOLIC

Barnsley Garden Pimm's 8.50

The Temple 8.50

Aperol Spritz 12

Allergen menu available on request

TEA & COFFEE SELECTION

ASSAM

A delightful black tea

CHAMOMILE

A beautiful yellow cup, which gives way
to the sweet, surprisingly juicy flavour of
chamomile

DARJEELING

Smooth taste, velvety and sweet with just
the right amount of briskness of a well-
rounded cup

EARL GREY

A distinctive flavour and aroma
derived from rind of the
bergamot orange

ENGLISH BREAKFAST

A gutsy tea, perfectly balanced
with a malt & rich strength

FRESH MINT OR PEPPERMINT

Very refreshing and light
choice of tea

LAPSANG SOUCHONG

A black tea from Fujian province in
China, smoked over pinewood for a
distinctive smoky flavour

LEMONGRASS & GINGER

Zingy and super healthy

LEMON VERBENA

Hand-picked from the
Barnsley House gardens

ORGANIC CHAI

Blended organic Assam
and cardamom, cassia bark, ginger,
orange peel and cloves. A perfectly
balanced, spiced tea

ROOIBOS

An earthy mahogany-coloured
nectar with a subtle, nutty flavour

REDBERRY HIBISCUS

Red berries, elderflower & hibiscus
compliment this blend

FILTER COFFEE | AMERICANO | CAFFE LATTE | CAPPUCCINO

FLAT WHITE | DOUBLE ESPRESSO | HOT CHOCOLATE

Please ask for decaffeinated if preferred

Please let the team know of any allergies or intolerances.
A discretionary 12.5% service charge will be added to the total of your bill