

Specialties

Full Afternoon Tea - 20.0 per person

Today's Delicious Selection of 8 Tea Sandwiches, Freshly Baked Scone Served with Clotted Cream, Lemon Curd, and Preserves, Plus an Assortment of Mini Pastries with a pot of loose tea

Homemade Scone

Types: Buttermilk, Lemon, Raisin, Maraschino Cherry Almond, Chocolate Chip, Gluten-Free (\$1.25 surcharge), Savory Cheddar & Chive Scone, or our Special Scone of the Month

Served Warm with Your Choice of Sides:

Butter, Clotted Cream, Lemon Curd, Strawberry Preserves

Scone with One Side **4** Two Sides **4.75** Three Sides **5.25**

Soup and Salads

Soup of the Day Cup **5**/Bowl **6.5**

Frittata of the Day **12**

Our Signature Crustless Quiche Served with our House Salad or a Cup of Soup

Blue Salad **14**

Mixed Greens topped with English Stilton Blue Cheese, Chopped Apples, Dried Cranberries, and Sugared Walnuts, Served with our Homemade Balsamic Vinaigrette on the Side

Butternut Squash & Beet Salad **13**

Roasted Butternut Squash & Beets, Sugared Pecans, and Goat Cheese, Served on Mixed Greens with a Side of our Shallot Vinaigrette

Warm Curried Cauliflower & Lentil Salad **13**

Curried Mixture of Roasted Cauliflower, French Green Lentils, Almonds, and Dates, Topped with Fresh Baby Arugula

Quinoa and Arugula Salad **13**

Quinoa Mixed with Shaved Brussels Sprouts, Roasted Wild Mushrooms, Applewood Smoked Bacon, & Crumbled Wensleydale Cheese, on Fresh Baby Arugula with our Balsamic Vinaigrette

Scoop of Chicken Salad, Egg Salad, or Tuna Salad **9.5**

Served on a Bed of Mixed Greens with Tomato and Crackers

House Salad **6.5**

Mixed Greens, Cucumbers, Cherry Tomatoes, Sugared Walnuts, and Dried Cranberries

Add to any Salad: Grilled Chicken or a Scoop of Chicken Salad **3.5**

Upgrade any side salad to a small Blue, Squash & Beet, Cauliflower & Lentil, or Quinoa Salad **2**

Combinations

Bowl of Soup and 4 Tea Sandwiches **10**

House Salad and 4 Tea Sandwiches **10**

Cup of Soup and House Salad **11**

Sandwiches

Tea Sandwiches **8**

8 Pieces of the Chef's Assortment of the Day

Roast Beef Croissant **12**

Warm Roast Beef, Brie, Caramelized Onions, and Horseradish Sauce on a Toasted Croissant

Panini with Apples, Brie Cheese, and Cranberry Butter **14**

Served with a Cup of Soup or House Salad
Add Bacon, Sliced Turkey, or Grilled Chicken **3**

Curried Chicken Salad Wrap **10.5**

Chicken Breast in a Curried Mixture with Apples, Raisins, Celery, and Red Onions, Served on a Honey Wheat Wrap

The Old Fashioned **13**

Turkey, Bacon, Lettuce, and Tomato, with Wensleydale Cheese and Roasted Garlic Mayo on Toasted Pump-Rye Swirl, Served with English Crisps

Croissant Sandwich **10.5**

Select filling: Chicken Salad, Egg Salad, Tuna Salad, Turkey with Cranberry Butter, or Cheese & Chutney

Add English Crisps to any Sandwich **1.5**

English Favorites

Mushrooms with Toast **12**

Sautéed Mushrooms in a Cream Sauce with English Cheddar and a Touch of Mustard, Served with Toast Points for Dipping

Welsh Rarebit (please allow 20 minutes) **12**

Cheese Sauce made with Guinness Stout, Colman's Mustard, and Egg, Broiled on Bread

Chicken Pot Pie **14**

Tender Pieces of Chicken, Peas, and Carrots in a Creamy Sauce, Topped with a Flaky Puff Pastry, Served with a House Salad or Cup of Soup

Ploughman's Platter (great to share!) **14**

English Cheeses, Pickled Onions, Branston Pickles, Fruit, Crackers

Cheese & Onion Pasty - or - Cornish Pasty **14**

A Tender Pastry Crust filled with a Savory Cheese and Onion Mixture or a Ground Beef and Potato Mixture, Served with Baked Beans or House Salad

Sausage Rolls **12**

Sausage and Onion Mixture Wrapped in Puff Pastry, Two Rolls per Order, Served with Spicy Colman's Mustard or Curried Ketchup

Beef Cottage Pie **14**

Savory Ground Beef, Peas, Carrots, and Onions, Topped with Mashed Potatoes, Served with a House Salad or Cup of Soup