

Léoube

+ ORGANIC WINE IN PROVENCE B

X


THE BIRD

BATH

ROSÉ AFTERNOON TEA

Speciality Teas

Earl Grey
English breakfast
Lapsang souchong
White apricot
Chamomile
Peppermint
Japanese sencha
Rooibos

Savoury

Coronation chicken milk bun
Smoked salmon and lemon cream cheese sandwich
Cucumber sandwich
Old English pork sausage roll

Sweet

Strawberry macaron
Chocolate and Earl Grey delice
Baked vanilla cheesecake
Limoncello and raspberry choux bun

Scones

Plain scone
Fruit scone
Clotted cream & strawberry jam

30 per person

35 including Kaleidoscope G&T

40 including a glass of Léoube sparkling
rosé or a cocktail

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Makers of organic Provencal rosé, Chateau Léoube are one of the most sustainable vineyards in Europe producing award-winning wines of character and finesse which offer a true reflection of Léoube's unique coastal terroir. Created for gatherings and convivial sharing, Léoube's rosé wines are perfect for aperitif with friends, alfresco picnics and pairing with fine food. The ultimate wines for outdoor dining they bring an effortless touch of Provencal living to any occasion.

Cocktails - all 12.5

Rosé de Provence

Lemon juice
Rose syrup
Kaleidoscope gin
Léoube sparkling rosé

Sunset on the beach

Lime
Sugar
Pink grapefruit
Raspberry liqueur
Abelha cachaça
Plantation 3yo
Léoube rosé

Summer Negroni

Léoube rosé
Antica formula vermouth
Kaleidoscope gin or Belvedere vodka

If you have a food allergy or intolerance, please let us know before ordering.

Full allergen information is available, please ask a manager for details.

Please note there is a discretionary service charge of 12.5%

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