

PLATE

— AT THE BIRD 

Afternoon Tea

Savoury

Ploughman's; ham, cheddar, apple & red onion chutney, milk bun
Cucumber & cream cheese; basil, zaatar
Roast beef with chimichurri
Coronation chicken; coriander, sultanas

Sweet

Lemon sherbet; meringue, lemon curd, Chantilly
Fudge Stick; caramel cake, salted fudge cremeux, fudge
Chocolate teacake; sable biscuit, raspberry, marshmallow
Rhubarb & custard; doughnut, vanilla custard

Scones

Plain scone with cream & raspberry jam
Fruit scone

40 per person

If you have an allergy or dietary requirements
please see a member of the team.

Please note there is a discretionary service
charge of 12.5%

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Upgrade to Kaleidoscope G&T, 47

With seven vibrant botanicals representing the spectrum of colour, expect notes of hibiscus, orange and juniper.

Upgrade to a glass of Taittinger Champagne NV, 55

Ripe lemon, pear, green apple and biscuit with a fresh lemon acidity to keep it friendly and lively. A classic.

Tregothnan

The first tea was grown in the UK in 1999 to put the 'English into English Tea' and the most British tea in history was first sold in 2005.

Now, over 26 miles of tea bushes thrive in the unique microclimate, seven miles inland and with a deep-sea creek bringing regular fog.

Earl grey, English breakfast, Manuka Honey, Chamomile, Peppermint, Japanese sencha

Cafetiere Coffee

Cows milk, oat milk, soya milk, coconut milk