

PLATE

— AT THE BIRD 

Afternoon Tea

- Savoury** Ham, honey, mustard mayonnaise
Brie & pickled red cabbage
Heritage carrot, whipped ricotta & chestnut
Smoked salmon, caper cream cheese
- Sweet** Pistachio choux bun
Chocolate cheesecake, baileys cream
Ginger cake with clementine cream
Cranberry white chocolate delice
- Scones** Plain scone with cream & strawberry 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%

PLATE

— AT THE BIRD 

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

Coffee

Espresso, Americano, Latte, Cappuccino, Flat White, Mocha