

THERIB

SMOKEHOUSE AND GRILL

AFTERNOON TEA

SPECIALITY TEA SELECTION

PEPPERMINT

PEPPERMINT LEAVES, NATURALLY CAFFEINE FREE

An invigorating and refreshing tea. Perfect on the palate with an exquisite mint aroma

MIXED FRUIT BERRY

HIBISCUS, APPLE, ROSEHIP, SPEARMINT, CRANBERRY, STRAWBERRY, RASPBERRY, NATURALLY CAFFEINE FREE

Renowned for its refreshing and invigorating qualities, this taste sensation is an infusion that sings of summer berries

EARL GREY

BLACK TEA, BERGAMOT OIL

High-quality leaves perfectly complement the fragrant and aromatic bergamot oil making a truly flavourful cup of tea

LEMON AND GINGER

GINGER, LEMONGRASS, LEMON ZEST, LIQUORICE ROOT, SPEARMINT, NATURALLY CAFFEINE FREE

Zingy lemon and warming ginger, known for their calming and purifying qualities, with the fragrant notes of liquorice and spearmint Contains liquorice

- people with hypertension should avoid excessive consumption

PURE GREEN TEA

A light fresh blend with all the joys of spring, a full bodied yet well balanced cup

CRANBERRY AND RASPBERRY

The deep-red colour and zing of cranberries help make this infusion crisp and refreshing, while the raspberry notes bring a touch of sweetness to this mouth-watering blend

SAVOURIES

Chicken, Leek and Cheddar Croquette (V,W,D,Mu,E) Slow Cooked Pulled Pork Brioche Slider (W,D,E) Chicken Caesar Salad Tartlet (E,D)

FINGER SANDWICHES

Shervington Farm Egg Mayonnaise and Rocket (V,W,E) Caerphilly Cheddar Ploughman's (V,W,B,D)

FRESHLY BAKED SCONES

Fruit Scones (V,W,D)

Served with Strawberry Jam (V) and Clotted Cream (V,D)

HAND-MADE CAKES & PASTRIES

Praline and Hazelnut Delice (V,H,E,D,W,S)

Strawberry and Custard Tart (V,E,W,D,S)

Lemon Sphere (V,D,S,SDW)

Amarena Cherry and Almond Sponge (V,A,W,E,D,S)

Your choice from our speciality tea selection or freshly brewed coffee

£28.00 per person (Saturday)
Add a glass of prosecco (125ml) £7.95
Add a glass of champagne (125ml) £15.40
Add a bottle of champagne £71.95

A discretionary 10% service charge will be added to your bill.

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

Gluten Allergy: (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat

Nut (Tree Nut) Allergy: (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts

Other Allergy: (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide Lifestyle: Ø Plant-based, (V) Veqetarian