



AFTERNOON TEA
CRAZY BEAR BEACONSFIELD



AFTERNOON TEA

TRADITIONAL AFTERNOON TEA | 36.00
PREMIUM CHAMPAGNE | flute of lanson extra age brut or rose 61.00
TSARINE TEA | flute of tsarine brut champagne 50.00

A SELECTION OF OUR SIGNATURE TEAR DROP SANDWICHES

CLASSIC

FREE RANGE BURFORD BROWN EGG & CRESS MAYONNAISE white bread
OAK SMOKED SALMON, CREAM CHEESE & CHIVES beetroot bread
OLD SPOT GAMMON & WHOLEGRAIN MUSTARD BUTTER onion bread
COTSWOLD CHICKEN CORONATION & BABY LEAF SPINACH basil bread

or

VEGETARIAN

HUMMUS & FIRE ROASTED RED PEPPERS white bread (PB)
CREAM 'CHEESE' & CUCUMBER beetroot bread (PB)
MATURE 'CHEDDAR CHEESE' & PICKLE onion bread (PB)
HASS AVOCADO GUACAMOLE basil bread (PB)

PLAIN AND FRUIT SCONES

clotted devonshire cream or plant based vanilla cream, strawberry jam

SEASONAL HANDMADE PASTRIES AND SIGNATURE TEA CAKES

POT OF JING TEA

ASSAM BREAKFAST	JASMINE PEARLS
EARL GREY	WHOLE ROSE & CHINA BLACK
LEMON VERBENA	FLOWERING JASMINE & LILY
PEPPERMINT LEAVES	FLOWERING OSMANTHUS
MARGARET'S HOPE DARJEELING SECOND FLUSH	ORGANIC SILVER NEEDLE WHITE TEA
LONGJING GREEN	ORIENTAL OOLONG
MOROCCAN GREEN MINT	1998 VINTAGE PUERH
ORGANIC BOHEA LAPSANG	ORGANIC WHOLE CHAMOMILE FLOWER

Gluten-free options are available upon pre-request.

This is a sample menu - dishes and prices may vary.

(V) vegetarian | (PB) plant based | (GF) adaptable for gluten-free

Some dishes contain ingredients that are not specified in the description, guests with allergies should be aware of this risk. Please speak to your server if you wish to know more about our ingredients or if you wish to discuss allergens. Unfortunately, we are unable to guarantee the absence of nuts in any of our dishes. Please note that although thorough precautions have been made fish may contain bones. Prices include VAT | exclude a discretionary 13.5% service charge added to your final bill