



**C O W S H E D**  
RESTAURANT

Gluten Free Afternoon Tea

£25 per person

Add a glass of Prosecco £5

Add a glass of Champagne £8

## **Sandwiches**

Egg Mayonnaise & Watercress

Cheddar Cheese & Farmhouse Pickle

Smoked Salmon & Lemon Crème Fraiche

## **Savouries**

Smoked Trout & Chervil Rilette

Olive & Tomato Tapenade

Beetroot & Goats Cheese Tart

## **Scones**

Gluten Free Plain & Fruit Scones,

Clotted Cream, Strawberry Jam

## **Mini Desserts**

Cherry Sponge, Compote

Chocolate & Orange Truffle

Banana Flapjack

Fresh Fruit Sable

Extras: Scones £5.50 / Sandwiches £5.25 /

Savouries £5.00 / Mini cakes £6.50

Due to Food Preparation Process, We Cannot Guarantee Our Dishes Will Be Prepared in An Allergen or Allergan Derivative Free Environment.

Should You Have Further Dietary Requirement's, Please Inform Your Server and We Will Do Our Upmost to Accommodate You.

## **Black Teas**

### **English breakfast**

This world class English Breakfast blend is far from ordinary. Blended with three different Assam leaf, it delivers a well rounded full bodied breakfast tea. Only the finest tea estates are used to select this blend

### **Sapphire earl grey**

This rich, delicate yet full bodied Earl Grey is given an innovative twist to the traditional recipe with bergamot and blue malva flowers.

### **Organic darjeeling**

This second flush Darjeeling is the most prized harvest of the year from one of the oldest and smallest tea plantations in India (Monteviot)

### **Decaffeinated ceylon**

Grown in the mountains of Sri Lanka, Kenilworth is famous for its rich, full bodied flavour. To ensure that this award winning tea remains intact, the tea is naturally decaffeinated.

## **Green & White Tea**

### **White pear & ginger**

A delicate white tea blend with silver needle, blended with the sweet taste of juicy fresh pear and subtle twist of spicy ginger.

### **Dragonwell green**

It offers a smooth, subtle flavour with a slight sweet finish, the mark of exceptional quality.

### **Dragonwell green 8 secrets**

This blend encompasses the eight major growing regions of China in one blend. Producing a thicker green tea, it is also blended with Strawberry, Mango and Lychee to give it a fruity taste.

### **Fleur d'orient oolong**

An exquisite Oolong is lightly fermented and hand rolled. A beautifully gentle flavour releases scent of flowers and fruits, without a hint of butter finish.

### **Jasmine pearls**

Jasmine Pearls are the ultimate Jasmine tea experience. Each pearl is hand rolled from spring silver tipped green tea and scented repeatedly with fresh jasmine blossoms

## **Herbal Teas**

### **Egyptian mint**

This Egyptian Mint leaf dating back to the pharaohs is a hearty caffeine-free peppermint. It's refreshing, cooling and flavourful notes are well rounded with no bitter aftertaste.

### **Persian pomegranate**

Capturing the unique flavour of one of the world's oldest fruits, Persian Pomegranate delivers a succulent herbal infusion. Pomegranate is a super fruit which is high in antioxidants, accounting for its recent popularity amongst the health conscious.

### **White mulled wine**

A different take on Christmas tea. A pleasant and vibrant taste of white wine with a fresh lemon zest finish and subtle hints of Christmas spices. A well rounded and delicious herbal tea which is caffeine free.