



# COWSHED

RESTAURANT

## VEGAN AFTERNOON TEA

£27 per person. Add a glass of Prosecco £5/Champagne £8

### Sandwiches

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Smashed Avocado & Tomato  
Red Pepper Pesto & Cucumber  
Hummus, Olive & Baby Spinach

### Savouries

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Vegan Sausage Roll  
Beetroot Tart & Violife Cheese Tart  
Olive tapenade on a Crisp Croute

### Scones

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Dairy Free Plain & Fruit Scones,  
Soya Butter, Strawberry Jam

### Mini Desserts

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Banana Granola Cake  
Chocolate & Raspberry Brownie  
Fresh Fruit Tart  
Blackcurrant Shortbread

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**Extras: Scones £5.50 / Sandwiches £5.25 / Savouries £5.00 / Mini cakes £6.50**

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Due to Food Preparation Process, We Cannot Guarantee Our Dishes Will Be Prepared in An Allergen or Allergen 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 leaves, 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 yet delicate 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, 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 is 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.

## Chamomile

Citrus Since early Greco-Roman period, the calming and soothing qualities of Chamomile have been well known. This caffeine-free blend of Chamomile is enhanced with delightful flavor of lemon grass. The result is a mellow citrus delight