

Loose Leaf Tea

Menu

ENGLISH BREAKFAST

First made famous by Queen Victoria and now recognized around the world as the most popular black tea, English Breakfast combines Assam's malty strength, Ceylon's spicy flavour and Kenya's brightness in the cup. A robust blend, traditionally served with milk.

CEYLON

On the eastern slopes of the central mountains of Sri Lanka is the Uva region. Tea here is grown at 3000-5000 feet, producing the famous smooth and spicy characteristics that can be tasted in Ceylon tea.

DARJEELING

Long sunny days, rainy nights and a cool mountain breeze create this champagne of teas, a delicate taste, combining floral aromas with flashes of muscatel grape.

EARL GREY

Named after the British Prime Minister, Earl Grey, who is believed to have initially brought black tea scented with bergamot orange to the UK. This tea remains a firm favourite.

ASSAM

Assam is one of India's least populated regions, with monsoons raging from June to September, accompanied by high average temperatures. In these harsh climactic conditions some of the world's finest teas flourish. Rich and malty, with a sweet aroma of molasses.

ROOIBOS LEMON FRESH

South African rooibos tea with a copper-red cup colour and a refreshing lemongrass and citrus aroma. The sweet, earthy flavour of rooibos balanced with cooling fresh lemon.

WHITE FU

A composition of top-quality white tea, Sencha and Chun Mee green teas. This tea blend is delicately refined with sun-kissed pineapple and papaya, mallow and rose petals, strawberry pieces and raspberry flavours.

SUMMER BERRIES

A fruity berry tea with a bright pink cup and a lovely strawberry-raspberry aroma. A touch of vanilla creates a rich, deep flavour.

DECAFFEINATED

A soothing black tea blend with light body and sweet, malty flavour. Without caffeine.

MANGO AND STRAWBERRY

A delicious blend of fruits that epitomise the summer time. Whole pieces of mango and strawberry combine to create a refreshing drink with an intense summery aftertaste.

Please do let your server know if you have any special dietary requirements or allergies and we will do our very best assist you with your requirements.

Please note that our dishes may contain one or more of the following allergens:

Cereal, peanuts, nuts, fish, shellfish, sesame seeds, eggs, milk, soya, celery, and celeriac, mustard, sulphuric dioxide and sulphites.

If in doubt please ask a member of staff.

