

An independent, family run company based in London, founded by Ajit Madanthe, the UK's first master tea sommelier & his sister Lubna Madan, a homeopath and principal tea designer.

Their tea is sourced from rainforest alliance, ethical tea partnership or UTZ certified tea plantations. Their defined sustainability policy is committed to eliminating plastic and non-biodegradable products/resources.

English Breakfast

Robust body with elegant tannins and soft in the mouth, hints of golden syrup.

Afternoon Tea

Medium bodied subtle malty character with flowery undertones

Ceylon Decaf

Lightly bodied with sweet honey notes.

Earl Grey

A lovely balance between a refreshing and bright black tea and citrus notes of oil of bergamot

Chamomile

Floral chamomile sweetness and creamy long finish

Peppermint

Awakens and refreshes the palate with bold minty flavours and lingering sweetness

Lemon & Ginger

Refreshing cup of juicy lemons interlaced with a warm and spicy bite of ginger.

Rooibos Orange & Cactus Fig

Sweet and mellow with a sumptuous citrus finish

Very Berry

Viberant concoction of summer fruits pleasantly sweet tart notes

White Jasmine & Apricot

Apricots and Jasmine with gentle ginger spices

Orange Blossom

A thirst- quenching combination of soft white tea interlaced with crisp juicy oranges.

Lung Ching (Dragons Well)

Envelopes the whole palate with slightly sweet and soft flavour. Refreshing vegetal notes.

EASTER 2024

AFTERNOON TEA MENU

BAILBROOK HOUSE
HOTEL

Festive Easter 2024 Afternoon Tea

Served with your choice of tea or coffee
(Kcal 2944)

Sweet treats

Chocolate & lavender macaroon
Milk chocolate, vanilla & orange pot
Chocolate & coffee opera
Chocolate & salted caramel dome
White chocolate & berry cream puff

Snack

Ham hock & Wookey Hole Cheddar croquette
Asparagus & feta tartlet

Homemade scones

Sultana and plain scone
Homemade seasonal jam
Lemon curd
Devonshire clotted cream

A selection of sandwiches

Wiltshire ham and mustard brioche roll
Free-range egg and watercress
Smoked salmon and cream cheese

£32.50 per adult

£16.25 per child under 12

Champagne Afternoon Tea

Why not indulge in a glass of Champagne with your selected afternoon tea?

£13 per person 125ml glass

A Brief History of Afternoon Tea

Tea consumption increased during the early 19th century (early 1840s) around the time that Anna, Duchess of Bedford is said to have complained of a "sinking" feeling during later afternoon.

At this time, it was usual to take only two meals a day: breakfast in the morning and dinner at around 8pm. The solution for the Duchess was to have a pot of tea and a light snack taken privately in her boudoir during the afternoon.

Later, she invited her friends and before long, this practice proved so popular that all of fashionable society were sipping tea and nibbling sandwiches in the middle of the afternoon.

This is a sample menu. Prices and dishes correct at time of publishing.

A discretionary 12.5% service charge will be added to your bill.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Prices inclusive of VAT at current rate.
Adults need around 2000 kcal per day.