

About Our Tea Suppliers

An independent, family-run company based in London, Camellia's Tea House was founded by Ajit Madan – the UK's first master tea sommelier – and his sister, Lubna Madan, a homeopath and principal tea designer.

Their tea is sourced from Rainforest Alliance, Ethical Tea Partnership, or UTZ-certified plantations, in line with a clear sustainability policy committed to eliminating plastic and non-biodegradable materials.

Tea & Infusion Selection

English Breakfast

Robust body with elegant tannins and a soft mouthfeel, complemented by hints of golden syrup.

Afternoon Tea

Medium-bodied with a subtle malty character and delicate flowery undertones.

Ceylon Decaf

Light-bodied with sweet honey notes.

Earl Grey

A harmonious balance of bright, refreshing black tea and the citrus notes of bergamot oil.

Chamomile

Floral chamomile sweetness with a long, creamy finish.

Peppermint

Bold minty flavours that awaken and refresh the palate, with a lingering sweetness.

Lemon & Ginger

A refreshing cup of juicy lemon interlaced with a warm, spicy bite of ginger.

Rooibos Orange & Cactus Fig

Sweet and mellow with a sumptuous citrus finish.

Very Berry

A vibrant blend of summer fruits with pleasantly sweet-tart notes.

White Jasmine & Apricot

Gentle jasmine and ripe apricot notes with a hint of warming ginger spice.

Orange Blossom

A thirst-quenching blend of soft white tea and crisp, juicy orange.

Lung Ching (Dragon's Well)

Soft and slightly sweet, with refreshing vegetal notes that envelop the whole palate.

AFTERNOON TEA MENU

BAILBROOK HOUSE HOTEL

Traditional Afternoon Tea

(2421 kcal)

Banoffee macaron

Bailbrook's chocolate & coffee opera

Passionfruit choux bun

Red berry and white chocolate mousse

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Handmade warm plain and fruit scones

Tiptree jam, clotted cream & lemon curd

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Wiltshire ham & English mustard

Scottish smoked salmon, chive cream cheese

Hen's egg mayonnaise, watercress

Fried potato rösti, black garlic, Old Winchester

Apple & Bath Blue sausage roll

£32.50 per person

Champagne Afternoon Tea

For the height of decadence, add a chilled glass of

Bruno Paillard Champagne (125ml) to your

Traditional Afternoon Tea order.

£12 per person

Children's Afternoon Tea

Ham

Cheese

Cucumber

Fruit scone, strawberry jam, clotted cream

Chocolate brownie

Banoffee macaron

Lemon & poppy seed cake

£16 per person

Somerset cream tea

Served with your choice of tea or coffee (780 kcal)

Freshly baked plain and fruit scone Strawberry jam, lemon
curd, clotted cream

£16 per person

We are happy to cater to specific dietary requirements. Please let a member of the team know if you have any allergies or intolerances and we can work with you to provide a suitable menu

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

A discretionary service charge of 12.5% 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.