

# THE ROSEBERRY

## BEER AFTERNOON TEA £70

### Stiegl Goldbräu

#### Golden Lager, Austria, 5%

*A full-bodied beer with a gentle bitterness brewed using indigenous ingredients. Wonderfully refreshing and very agreeable.*

### Partizan Porter

#### Porter, England, 6.0%

*Roasted caramel and coffee notes in the aroma move into the taste with some dark dried fruits.*

### Tynt Meadow

#### English Trappist Ale, England, 7.4%

*Clear, bright deep red to dark brown in appearance with a beige head.*

### SANDWICHES

*Roasted chicken shawarma, pickled turnip with lettuce*

*Finest Cotswold egg with black truffle*

*Confit tuna, spring onion, piquillo pepper, green olives with oregano*

*Teriyaki salmon, asparagus with pickled ginger*

*Portland crab, wasabi tobiko, crayfish, miso, coriander with yuzu*

*Braised beef, watercress with horseradish*

### FRESHLY BAKED RAISINS & PLAIN SCONES

*Accompanied by Devonshire clotted cream,*

*strawberry jam, rose petal jelly and lemon curd*

### HAND-MADE PASTRIES

*Peach and almond*

*Cherry and pistachio tart*

*Strawberry trifle*

*Lemon finger*

*Tonka and raspberry*

### MIGNARDISES

*Wild berries tart*

*Matcha choux*

*Chocolate financier*

*Pastry Chef: Paul Thieblemont*

*We shall be delighted to assist you with detailed allergen information regarding all dishes and drinks on our menus.*

*Kindly note that our dishes are not produced in an entirely allergen free environment.*

*Although every care is taken during preparation all crab rolls/sandwiches may contain traces of shell.*