



Sparkling

Baron de Seillac Brut Rosé

\$7.50 glass / \$23 bottle

Dry with enticing fruit flavors and a fine mousse.

White

Vallee des Rois Touraine Sauvignon Blanc

\$7.50 glass / \$22 bottle

The classic tropical fruit flavors and high acidity of this wine from the Loire Valley in France make it a great food wine.

Galerno Verdejo

\$8.50 glass / \$25 bottle

Fruity citrus aromas with notes of tropical flowers that carry over to the palate

Carson Scott Chardonnay

\$7.50 glass / \$20 bottle

Complex aromas of vanilla, pineapple, and nutmeg.

Vaiven Blanco de Tempranillo

\$26 bottle

Vaiven is produced by quickly removing the skins from the juice after the grapes have been pressed. The resulting wine has a fresh and floral bouquet mixed with red berries aromas. It is gentle and tasty with good acidity and full body.

Red

Château de Trousse Bordeaux

\$7.50 glass / \$22 bottle

Aromas of cherries and raspberries, full-bodied, elegant structure, and silky tannins.

Kiona Columbia Valley Estates Cuvee

\$8.50 glass / \$24 bottle

A rich blend that provides a mouthful of rich dark cherry fruit, spice & toasty oak.

Kauzo Malbec & Cabernet Blend

\$8.00 glass / \$23 bottle

Big, bold and concentrated. Blackberries, dark cherries, rich chocolate.

Burnside Road Sonoma Zinfandel

\$8.50 glass / \$23 bottle

Rich and vibrant dark fruit flavors laced with cinnamon and subtle vanilla

Isabella Bobal 2016

\$7.50 glass / \$22 bottle

Dark red fruits with hints and strawberry and raspberry balanced by smooth toast notes and spicy licorice. Tasty and fruity with well-rounded tannins and a light touch of smoky, toasty vanilla.

Sunset Red

\$28 bottle

Elegant structure with soft tannins and savory spice notes. The lingering finish echoes the wine's ripe black fruit aromas with notes of lively blueberry and dark chocolate throughout. Enjoy with hoisin ribs, roasted parsnips and good friends. Malbec, Zinfandel, Merlot, and Syrah

Carson Scott Pinot Noir

\$28 bottle

Nuanced Pinot aromas of raspberry and cola lead to a luxuriant, rich mouthfeel and flavors of black cherry, licorice, and subtle oak vanilla. The finish is long and complex with hints of mushroom and clove alongside focused acidity and well-integrated tannins.

Sangria, Mimosa, Bellini, Sherry \$7.50 Beer by the bottle \$6

May we start with tea.....

By the cup (1-2 cups) small pot \$2.95

By the pot (5-6 cups) large pot 7.00

Our Tea Selections

White Tea (light caffeine) (steep 5 minutes)

Dragon Fruit – a blend with pomegranate, kiwi, raspberry & dragon fruit

Vanilla Bergamot – a soft floral blend of vanilla & bergamot

Mango Pear – bits of mango, pear and marigold blossoms

White Grape – currants, rose hip, mallow & cornflower blossoms

Black Teas (full caffeine) (steep 4 minutes)

Ceylon Star - Sri Lanka makes a classic flavor that is smooth and crisp (decaf avail)

Earl Grey - bergamot aroma and flavor are crisp on premium Ceylon

English Breakfast - traditional blend

Chocolate Truffle – melted creamy sweet chocolate, dash of cream & coconut

Spicy Chai – aniseed, cinnamon, ginger, peppercorns, cloves, chicory roots

Lapsang Souchong – black Chinese tea with a sharp smoky note

Darjeeling – Himalayan Blend with soft amber and nutmeg note

Blackberry Maple – dried blackberries, blackberry leaves and brittle pieces

Orange Cookie – apple, cinnamon, orange slices, cardamom, pink pepper, cloves

Salty Caramel – smooth melted caramel enriched with a hint of salt

Red Vineyard Peach – sweet peach, strawberry and tangerine pieces

Santa Berry – sweet & tangy berries, vanilla & eggnog flavorings

Irish Morning – wild strawberry leaves, orange-red safflower, coconut

Violet/Macaron – violet flowers, almonds- nutty, floral and sweet

South Sea Magic - rose blossoms, sunflower blossoms, cornflower blossoms

Green Teas (medium caffeine) (steep 3 minutes)

Ginger Peach – spicy ginger, sweet peaches, marigold blossoms, chamomile

Genmaicha - Japanese green has a surprise inside: toasted rice

Jasmine Green - naturally scented by jasmine blooms

Sencha – decaffeinated bold Japanese tea

Melon & Citrus – blue pea flowers, pomelo, lemongrass & watermelon flakes

Japanese Cherry Blossom - aromatic, pink cherry blossoms and Sencha

Winter Pine – almond, orange, safflower and pink peppercorns

Kombucha Plum – Kombucha powder, berries, plum, lemon grass

Herbal & South African Rooibos Teas (caffeine free) (steep 5 minutes)

Almond Biscotti – almond, apple, hibiscus blooms and cinnamon

Tiramisu - chocolate, caramel bits and (gasp!) whole coffee beans

Berry Kisses – candied apple, strawberry, pear & hibiscus blossoms

Dreamy Tuscany – lavender, rose, blackberry leaves, and orange blossom

Winter Solstice – caramelized pomegranate, orange, apple & cinnamon

Egyptian Chamomile - flower heads of finest chamomile

Lucky Lemon – lemongrass, lemon peel, apple, ginger and licorice root

Orange Creamsicle – SAR, curls of orange rind & dried yogurt pieces

Chocolate Mint – SAR, cinnamon, cocoa, aniseed and peppermint

Sweet Sin – SAR, raspberry, rose, vanilla and cocoa

Pineapple & Mint – pineapple, cucumber, peppermint & lemon

Peaches & Cream – apple, peaches, pineapple, tangerine & vanilla

Rosemary & Mint – rosemary leaves, peppermint, rose buds, eucalyptus

Strawberry Macaroon - fruity strawberries, creamy nuances and light, nutty notes

Ginger Dream – spicy ginger, apple, lemon, licorice and rose petals

Raspberry Swirl – raspberries, hibiscus, ginger, cinnamon, currants, blueberries

Soda, Hot Chocolate, Lemonade, Iced Tea, Coffee

\$2.95

March High Tea

Smoked Salmon Sandwich 11.95

Rye pumpernickel swirl bread, smoked salmon with mustard dill aioli & roasted garlic cabbage, served with root chips or asparagus & pea salad

Currant Chicken Salad Sandwich 11.95

A buttery croissant stuffed with chicken salad, currants, walnuts, celery, red onion & ginger, served with root chips or asparagus & pea salad

Chive & Radish Pinwheels 9.95

Spinach wrap layered with parsley chive cream cheese, radish slices, feta and pea shoots, served with root chips or asparagus & pea salad

Apple & Irish Cheddar Sandwich 9.95

Sourdough bread with spiced apple chutney and Irish cheddar, all deliciously melted together, served with root chips or asparagus & pea salad

Irish Flag Salad 9.95

Spinach greens with pears, orange segments, chives & pistachios, drizzled with a honey mustard dressing, served with a warm feta & dill scone

Apple & Irish Cheddar Salad 9.95

Mixed greens, apple slices, Irish cheddar, cranberries, spiced walnuts & pickled red onions, lined with parmesan balsamic dressing, served with a warm feta & dill scone

Asparagus & Radish Salad 9.95

Arugula greens, crisp asparagus & radishes, pea shoots, goat cheese and mint, laced with a creamy dill dressing, served with a warm feta & dill scone

Swiss Chard Soup & Scone 8.95

A bowl of our yummy swiss chard soup, topped with yogurt & dill, served with a warm feta & dill scone

Potato & Leek Cornish Pasty 9.95

A delicious pastry stuffed with potato, leek, thyme & sharp cheddar cheese, served with a warm feta & dill scone

Tickle Your Fancy 10.00

A perfect choice for someone that wants to try a couple of things-pick 2 choices from our quiche, soup, salad and sandwich offerings. Served in half sizes. No side included.

Add Protein to any salad Chicken \$5.00 Salmon \$6.00

Please alert your server of any allergies you may have

We sell all our loose-leaf tea for your enjoyment at home

\$5 bag = approximately 20 cups

March Afternoon Tea

(titled as such but may be ordered at any time)

The Duchess

\$26pp

The formal "Duchess of Bedford" style of afternoon tea, served on a 3-tiered cake stand. The lower tier is layered with the 4 different savory tea sandwiches listed on the opposite page under "High Tea." The middle tier has a vanilla cardamom scone served with lemon curd and Devonshire cream. The top tier has a selection of dessert samplings to include streusel cake, mint chocolate tart, boysenberry jam shortbread and petite four. Includes large pot of tea or two small. No splitting please.

The Hummingbird

18pp

This version has only 2 tiers and features the savory tea sandwiches on opposite page under "High Tea" and a vanilla cardamom scone served with lemon curd and Devonshire cream. Includes small pot of tea. No splitting please.

The Chandelier

16.00

An assortment of 12 delectable choices of sample size "sweets" made up of scones and desserts. Perfect for sharing with a few friends as a snack or dessert after High Tea.

Tea & Scones

12.00

Just enough to tide one over for their evening meal; a large pot of tea and 2 scones – 1 savory and 1 sweet.

Starters, Desserts & Singles

<i>Cup of soup</i>	3.00
<i>Kettle Chips</i>	1.95
<i>Scone, sweet or savory</i>	3.95
<i>Baileys Irish Coffee Streusel Cake</i>	4.95
<i>Mint Chocolate Tartlets</i>	3.95
<i>Boysenberry Jam Shortbread</i>	3.95
<i>Petit Fours (2)</i>	4.95
<i>Dessert sampling (4 small tasties listed above)</i>	5.95

Children's Menu

The Bumblebee

12.00pp

Under 12 years old only please. A smaller version of The Duchess with strawberry cream cheese, chocolate spread & berry jam, peanut butter & fluff sandwiches plus a petit fours sampling. Includes beverage. No splitting please.

Sandwich and side

6.95

Choose from one of our sandwiches above or perhaps a grilled cheese plus either chips or fruit.