

May we start with tea.....

By the cup (1-2 cups) small pot \$3.95

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

White Tea (light caffeine) (steep 5 minutes)

Dragon Fruit – pomegranate, kiwi, raspberry & dragon fruit

White Grape – currants, rose hip, mallow & cornflower

Black Teas (full caffeine) (steep 4 minutes)

Ceylon Star - Sri Lanka makes a classic flavor (decaf avail)

Earl Grey – crisp bergamot aroma and flavor on Ceylon

English Breakfast - traditional blend

Chocolate Truffle – sweet chocolate, dash of cream & coconut

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

Lapsang Souchong – black Chinese tea with a smoky note

Darjeeling – Himalayan Blend with soft amber and nutmeg

Blackberry Maple – dried blackberries & leaves and brittle

Orange Cookie – apple, cinnamon, orange, cloves, cardamom

Salty Caramel – smooth melted salty caramel

Red Vineyard Peach – sweet peach, strawberry and tangerine

Santa Berry – sweet & tangy berries, vanilla & eggnog

Irish Morning – wild strawberry leaves, safflower, coconut

Violet/Macaron – violet flowers & almonds

Green Teas (medium caffeine) (steep 3 minutes)

Ginger Peach – ginger, sweet peaches, marigold, chamomile

Genmaicha - Japanese green has a surprise inside: toasted rice

Jasmine Green - naturally scented by jasmine blooms

Sencha – decaffeinated bold Japanese tea

Melon & Citrus – pea flowers, pomelo, lemon, watermelon

Japanese Cherry Blossom - aromatic, pink cherry blossoms

Winter Pine – almond, orange, safflower and pink peppercorns

Apple Punch – autumn scents, wintery cinnamon & ginger

Blueberry Blossom – blueberry & raspberry leaves, violet

Sweet Gingerbread – peach, cinnamon, cardamom, cornflower

Herbal & South African Rooibos Teas (caff free)(steep 5 min)

Almond Biscotti – almond, apple, hibiscus blooms & cinnamon

Salted Caramel Apple – apple, ginger, brittle, pearl salt

Ginger Strawberry Punch – ginger, tart apple, strawberries

HO HO HO – cranberry, dates, cinnamon, figs, pomegranate

Berry Kisses – candied apple, strawberry, pear & hibiscus

Dreamy Tuscany – lavender, rose, blackberry leaves, orange

Winter Solstice – pomegranate, orange, apple & cinnamon

Candied Orange – orange, tangerine, carrot, clove, mistletoe

Egyptian Chamomile - flower heads of finest chamomile

Lucky Lemon – lemongrass & peel, apple, ginger and licorice

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

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

Peaches & Cream – peaches, pineapple, tangerine & vanilla

Rosemary & Mint – rosemary leaves, mint, rose, eucalyptus

Strawberry Macaroon - strawberries, creamy with nutty notes

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

Raspberry Swirl – berries, hibiscus, ginger, cinnamon, currants

Soda, Hot Chocolate, Lemonade, Iced Tea, Coffee \$3.95

Libations

Sparkling

Baron de Seillac Brut Rosé \$8.00 glass / \$23 bottle

Dry with enticing fruit flavors and a fine mousse.

White

Vallee des Rois Touraine Sauvignon Blanc \$8.00 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 \$9.00 glass / \$25 bottle

Fruity citrus aromas with notes of tropical flowers

Carson Scott Chardonnay \$8.00 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.

Red

Château de Trousse Bordeaux \$8.00 glass / \$22 bottle

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

Kiona Columbia Valley Estates Cuvee \$9.00 glass / \$24 bottle

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

Mont Reaga Tempo Blend \$9.00 glass / \$23 bottle

Big, bold and earthy. Berries, oak accents, notes of paprika, licorice and thyme.

Burnside Road Sonoma Zinfandel \$9.00 glass / \$23 bottle

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

Toscana 2014 \$26 bottle

Oak aged Tuscan red wine, 85% Sangiovese, 10% Cabernet Sauvignon, 5% Merlot. Complex aromas of crushed berries, cherries and hints of tobacco. Full bodied with a long finish.

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.

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, oak & vanilla.

Grand Barossa Shiraz \$28 bottle

A deep complexity Australian wine from the Chateau Tanunda - with blackberry, plum, black pepper and oak.

Mimosa, Bellini, Sherry \$8.00 Beer \$6

Tea Toddy, Hot Buttered Rum or Woolly Mitten (Spiked Hot Chocolate) or Mulled Wine \$10

We sell all our delicious teas

March High Tea

- Corned Beef Sandwich** 12.95
Rye Pumpernickel bread, sliced corned beef, grilled cabbage, Dijon mustard, served w/kettle chips or pea salad
- Irish Egg Sandwich** 12.95
A buttery croissant stuffed with egg salad, green onion, tomato and butter lettuce, served w/kettle chips or pea salad
- Apple & Cheddar Melt** 10.95
Butter bread with apple, cheddar & caramelized onion melted in to tasty goodness, served w/kettle chips or pea salad
- Shamrock Cucumber Cream Cheese** 10.95
White bread, chive & dill cream cheese with cucumbers, served w/kettle chips or pea salad
- Warm Cabbage & Apple Slaw Salad** 10.95
Red & green cabbage, shredded carrots, shallots, apple & walnuts tossed with olive oil & vinegar, served with a warm chive & cheddar scone
- Charred Caesar Brussel Sprout Salad** 10.95
Romaine lettuce, charred Brussel sprouts, bacon, croutons, shaved parmesan & Caesar dressing, served with a warm chive & cheddar scone
- Mandarin Orange Salad** 10.95
Mixed greens, mandarin orange, toasted almonds, currants, red onion and goat cheese, served with a warm chive & cheddar scone
- Irish Guinness Stew & Scone** 12.95
A bowl of our Irish Guinness beef stew, served with a warm cheddar & chive scone
- Cornish Pastry** 10.95
A delicious pastry with root vegetables, apple & garlic, served with a warm chive & cheddar scone

Tickle Your Fancy 11.00
A perfect choice for someone that wants to try a couple of things-pick 2 choices from our pastry, stew, salad and sandwich offerings. Served in half sizes. No side included.

Add to any salad Bacon \$3 Chicken \$5 Salmon \$6

March Afternoon Tea

The Duchess \$28pp
The formal "Duchess of Bedford" style of afternoon tea, served on a 3-tiered cake stand. The lower tier is layered with a ½ of each of the 4 different savory tea sandwiches listed on the opposite page under "High Tea." The middle tier has a currant ginger scone served with Fig jam and Devonshire cream. The top tier has a selection of dessert samplings to include white chocolate lime brownie, Irish cream cheesecake, pistachio cake with chocolate ganache and petite four. Includes large pot of tea or two small. No splitting please.

The Hummingbird 20pp
This version has only 2 tiers and features the savory tea sandwiches on opposite page under "High Tea" and a currant ginger scone served with Fig jam and Devonshire cream. Includes small pot of tea. No splitting please.

The Chandelier 18.00
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 13.00
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

- Cup of soup** 4.00
Kettle Chips 1.95
Scone w/cream & curd 3.95
Irish Cream Cheesecake 6.95
Pistachio Cake w/Chocolate Ganache 4.95
White Chocolate Lime Brownie 4.95
Petit Fours (2) 4.95
Dessert sampling (4 small tasties of above) 6.95

Children's Menu

The Bumblebee 14.00pp
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 four & dessert 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.