

TEA SELECTION

GREEN

OKUMIDORI KABUSECHA HENTA GARDEN 2022 7
From Kagoshima, Japan made by Okumidori varietal Premium organic craft Sencha. 14-days shaded, steamed green tea with unparalleled intensity of umami and vegetal character.

KAMAIRICHA MIYAZAKI GARDEN 2022 10
From Miyazaki, Japan made by Yabukita varietal While almost all green teas in Japan are steamed, this is pan-fired to stop the oxidation giving more of a sweet corn aroma as well as pak choi and sugar snap flavours.

HOJICHA HARIMA-SAN GARDEN 8.5
From Kyoto, Japan made by Yabukita and Komakage varietal Very popular style of Green Tea, lower in caffeine due the heavy roasting

USUCHA/KOICHA MATCHA HENTA GARDEN 5/10
From Kagoshima, Japan made by Sae Midori varietal Served in traditional Matcha bowl. It's rich & creamy, full of sweet vegetal aromas & balanced with a bitter caffeine taste. Available as Usucha (lighter at £5.00) and Koicha (richer at £10.00)

OOLONG

KYOTO OOLONG NAKAI GARDEN 2019 9
From Wazuka, Japan made by Zairai varietal Unusual tea style for Japanese tea. It's a beautiful roasted Oolong, with subtle smokey flavor.

BLACK

DARJEELING 1st FLUSH, SUBARNA TEA 2022 10
From Darjeeling, India, made by AV2 Cultivar This First-Flush high-altitude Darjeeling is bright & citrusy with tropical fruits, muscatel grapes and a sweet guava, ripe mango & passion fruit finish.

AUTUMN DARJEELING, SUBARNA TEA 2022 8
From Darjeeling, India, made by AV2 Cultivar With some partially oxidised leaves and glorious white tips, this is a beautiful tea to look at. Once brewed the tea is deep amber in colour with a classic Darjeeling aroma. In the cup the tea has notes of dates and stone fruit with some undertones of papaya and tropical fruits.

BLACK

LAPSANG SUCHONG, MR. XIANG'S TEA FARM 2022 7
From Wuyi Mountain, Fujian Province, China, made by Xiao Zhong This is a rich and complex pine-smoked Lapsang. It has warmth and depth, as well as a heavy, peaty whisky-like smokiness,

ROYAL BREAKFAST 5
The original full bodied English Breakfast loose leaf tea, blended to provide a rich & robust tea that compliments a hearty English Breakfast

POST-FERMENTED

ANTIQUÉ ST. MARKET SHENG PU-ERH 2023 10
From Gao Shan, Yunnan province, China made by Da Ye Zhong Varietal Raw (Sheng) style of Pu-Erh & has high potential to age for more than 20 years. It's been made from leaves picked from 200 year old trees (Gushu tree), giving a delicate cooked apple aroma and caramelised plantain

BLACK YUNNAN SHU PU-ERH 1996 8
From Fingqing, Yunnan province, China made by Assamica species Ripe (Shu) style of Pu-Erh & is piled and fermented with inoculated yeast, then aged 28 years in order to develop a really earthy, woody with wet tobacco and autumn leaves aroma

BLENDS

GENMAICHA, MR. OHASHI FARM 2022 7
A delicious, nutty tasting blend of sencha and toasted brown rice. Mr. Ohashi's small farm has not used pesticides for over 45 years and makes his own natural fertilisers.

EARL GREY 6
Cold pressed bergamot oil blended with a black tea. It's citrusy with a fruity, grapefruit-like taste that is much milder than its aroma Suggests & many miles away from the more floral or perfumed oils which are often used to scent Earl Grey teas.

JASMINE BLOSSOM 5
White tea based with an irresistible floral fragrance of delicate jasmine blossom, a calming blend for any time of the day.



BREAKFAST

Bakery Basket 5
A selection of home baked Croissants, Pain au Chocolat & Toast

Organic Porridge (V) 9
Berries, Beaverbrook Estate Honey & Cinnamon

Seasonal Fruit (V) 9
Mixed Fruit Salad

Homemade Granola (V) 12
Homemade Live Yoghurt, Granola, Peach, Compote, Beaverbrook Estate Honey & Berries

Chia Seed Pot (V) 10
Coconut Milk Chia Seeds with Fresh Berries & Passionfruit Foam

'Burford Brown' Scrambled Eggs on Brioche or Sourdough 12
Loch Duarte Smoked Salmon 20
Autumn Black Truffles 25

Full English 25
Burford Brown Eggs, Pork & Leek Sausage, Hampshire Bacon, Cherry Tomatoes, Laverstoke Black Pudding & Hen of the Woods' Mushrooms

Every care is taken to avoid any cross contamination from allergens during preparation. We do however work in a kitchen that processes allergenic ingredients and we do not have a specific allergen free zone or dedicated fryers. We are not a nut free establishment and nuts form part of our menus and are offered freely throughout the restaurant and bars. If you have any specific allergies or concerns, please let us know and we'll do our best to help. VAT is included at current rate. A discretionary 12.5% service charge will be added to your bill. We are very grateful for any feedback.



Avocado Toast (V) 12
Pickled Cherry Tomatoes, Homemade Marigold Oil On Sourdough

Hennessey XO Pancakes 18
Hennessey XO Maple Syrup, Hampshire Bacon, Caramelised Banana & Dorset Clotted Cream

Eggs Benedict 16
Free-range Poached Eggs, Serrano Ham, Brown Butter Hollandaise & Brioche

Spinach Scramble 18
Burford Brown Scrambled Eggs, Spinach, Fennel & Somerset Goat's Cheese

SIDES

Half an Avocado, Olive Oil & Sea Salt 4
Crispy Streaky Hampshire Bacon 5
Pickled Cherry Tomatoes 4
Free Range Pork & Leek Sausage 5
Classic Baked Beans 4
Mixed Seasonal Mushrooms 4
Caramelised Banana 4

BEVERAGES

VIRGIN CAESAR

9

BLOODY CAESAR

15

JUICES

5

Orange

Apple

Pink Grapefruit

FRESH PRESSED JUICES

C Vision

7

Carrot, Orange, Ginger, Lime, Turmeric

California Sun

7

Green Apple, Ginger, Lemon, Turmeric

Vital Greens

7

Red Apple, Cucumber, Celery, Romaine Lettuce,

Spinach, Mint, Ginger

COLD PRESSERD IMMUNITY SHOTS

3.5

Clarity

Ginger, Lemon

Immunity

Turmeric, Green Apple, Ginger, Lemon, Black Pepper

Energy

Matcha, Green Apple, Lemon, Guarana

SELECTION OF INFUSIONS

5

Lemongrass & Ginger

Peppermint Infusion

Nile Chamomile

COFFEE

5

Espresso

Macchiato

Flat White

Cappuccino

Latte

Americano

