

# MENU

*homemade by our team from top to bottom tier...*

£31.5 AFTERNOON TEA  
£36.5 WITH PROSECCO | £39.50 WITH CHAMPAGNE

## SAVOURIES

TRUFFLED EGG MAYO, watercress  
CORONATION CHICKEN, brioche bun  
HONEY ROAST HAM, homemade slaw

CARAMELISED APPLE & BLACK PUDDING SAUSAGE ROLL  
BRIE & RED ONION MARMALADE TART

## CAKES

RHUBARB & CUSTARD CHOUX  
HOUSE 178 RUM SPONGE, blood orange cremieux  
PEAR & CHOCOLATE FRANGIPANE  
LEMON & HONEY LAYER CAKE, earl grey

## SCONES

*freshly cooked to order & brought when you're ready*

CHERRY  
FAIRLAWNS PLAIN BUTTERMILK

*served with Clotted cream & seasonal jams*

## ADDITIONS

SKINNY FRIES, truffle & Parmesan - £6.5  
CHICKEN TENDERS, sriracha mayo - £13 to share

ALTHOUGH WE HAVE TAKEN DETAILED STEPS TO CONTROL THE  
UNINTENDED PRESENCE OF ALLERGENIC INGREDIENTS IN OUR  
FOOD, WE CANNOT FULLY GUARANTEE IT,

# DRINKS

*A cocktail a day keeps the bad vibes away...*

## TEA

LOOSE LEAF BLENDS. UNLIMITED  
INCLUDED

ENGLISH BREAKFAST  
EARL GREY  
GREEN TEA  
LEMON & GINGER  
STRAWBERRY & RASPBERRY  
CAMOMILE

FILTER COFFEE

## COFFEE

NESPRESSO SIGNATURE BLEND  
1 PER PERSON INCLUDED

AMERICANO  
FLAT WHITE  
CAPPUCCINO  
LATTE  
ESPRESSO  
MACCHIATO

OAT MILK AVAILABLE

## FROM THE BAR

WE RECOMMEND...

ESPRESSO MARTINI  
FRESH ESPRESSO, KAHULA, HOUSE 178  
VODKA - £12

WINTER APEROL  
APEROL, PROSECCO, BRANDY, BERRY  
- £12.75

0% ENGLISH GARDEN  
ELDERFLOWER SYRUP, LIME, NO-SECCO -  
£6.5

175ml SAUVIGNON BLANC - £9

175ml MALBEC - £8.75

175ml WHITE ZINFANDEL - £8.75

178 PINK G&T  
178 RHUBARB & RASPBERRY GIN, LEMON  
TONIC - £8.3

ASK THE TEAM FOR OUR  
FULL MENU

A 10% OPTIONAL SERVICE CHARGE IS ADDED TO YOUR BILL WHICH WILL GET SPLIT EVENLY ACROSS OUR HARD-WORKING TEAM. IF YOU WOULD LIKE TO OPT-OUT THEN THAT IS FINE TOO, JUST LET US KNOW.