

H^A_RBAR

KITCHEN | BAR | TERRACE

AFTERNOON TEA MENU

Served between 12pm - 4.30pm

HARBOUR AFTERNOON TEA – 19.50 PER PERSON

SANDWICHES

EGG & CRESS, CONFIT SHALLOT ON WHITE BLOOMER (V)
SMOKED SALMON, SWEET DILL MAYONNAISE ON MALT BREAD
CUCUMBER & MINTED CREAM CHEESE ON CARAWAY BREAD (V)
TRUFFLED CHICKEN, BRIOCHE ROLL

PLAIN & FRUIT SCONES, CLOTTED CREAM & STRAWBERRY JAM

CHEF'S SELECTION OF DELICIOUS CAKES

TEAS & INFUSIONS: DARJEELING, ENGLISH BREAKFAST, EARL GREY CAMOMILE,
HONEY AND ROOIBOS, PEPPERMINT, GREEN SENCHA, JASMINE BLOSSOM

HARBOUR BOTTOMLESS PROSECCO AFTERNOON TEA – 34.50 PER PERSON

CHAMPAGNE AFTERNOON TEA – 27.50 PER PERSON

HARBOUR AFTERNOON TEA WITH A GLASS OF OUR HOUSE CHAMPAGNE. INCLUDES A
CHOICE OF TEAS, INFUSIONS OR COFFEES

GENTLEMAN'S TEA – 23.50 PER PERSON

CURED MEATS, CHEESE, SAUSAGE ROLLS, SCOTCH EGG, FRIED PICKLES CRUSTY
BREAD. YOUR CHOICE OF A PINT OF PERONI, MEANTIME PALE ALE OR GUINNESS

V VEGETARIAN

If you are concerned about any food allergies or dietary requirements please speak to a member of the team who would be delighted to assist. All prices are inclusive of VAT and a discretionary gratuity of 10% is added to the total bill and divided fairly between the staff and independently from the business.