

PLATE

— AT THE BIRD

Afternoon Tea

- Savoury** Sun-dried tomato, grilled courgette, cream cheese
Curried egg & pickled mango
Beef horseradish watercress butter
Caramelised shallot tart, Roquefort cream
- Sweet** Lemon & poppyseed polenta cake, rhubarb
Chocolate St Emillion, raspberry & basil
Blackcurrant & buttermilk macaron
Apple & chamomile mousse, shortbread
- Scones** Plain scone with cream & strawberry jam
Fruit scone

40 per person

If you have an allergy or dietary requirements please see a member of the team.
Please note there is a discretionary service charge of 12.5%

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Upgrade to Kaleidoscope G&T, 45

With seven vibrant botanicals representing the spectrum of colour, expect notes of hibiscus, orange and juniper.

Upgrade to a glass of Hattingley Valley sparkling 2013, 48

A blend of pinot grapes, with refreshing sweetness, ideally made to enjoy with desserts.

Upgrade to a glass of Taittinger Champagne NV, 50

Ripe lemon, pear, green apple and biscuit with a fresh lemon acidity to keep it friendly and lively. A classic.

Camelia's Teas

Earl grey
English breakfast
Lapsang souchong
White apricot
Chamomile
Peppermint
Japanese sencha
Roibos

Coffee

Espresso
Americano
Latte
Cappuccino
Flat White
Mocha