Loose leaf teas

All our teas are supplied by The Cornish Tea Company. Crafted from whole leaves of the finest tea, loose leaf is the freshest, most authentic and satisfying way to enjoy tea.

Green tea:	Asian green
Black teas:	Breakfast, decaf breakfast, Darjeeling, Lapsang Souchong, chai spice, Earl Grey
Infusions:	Chamomile, red berry, peppermint, lemon verbena, orange & passionfruit

Hot drinks

Macchiato
Espresso
Flat white
Americano
Cappuccino
Latte
Mocha
Hot chocolate / white hot chocolate
The 'works' hot chocolate
Whipped cream, marshmallows and sprinkles

Soft drinks

Softs	
Bottled Still or Sparkling Water	£3.50
Coca-Cola, Diet Coke, Lemonade	£3.50
Belvoir Elderflower Pressé	£3.75
Fever Tree *(premium, light, Mediterranean, ginger beer, lemonade, ginger ale, soda)*	£3.75
Juice	
Apple, orange, cranberry, pineapple	£3.50
Frobishers Fruit Fusion	
Apple & Raspberry	£3.75
Apple & Mango	£3.75
Orange & Passion Fruit	£3.75
Healeys Farm Soft Drink	
Avalade Traditional Lemonade	£3.75
Avalade Sparkling Apple	£3.75

Restaurant
RenMor

AFTERNOON TEA

Feast on full afternoon tea
with fancy cakes, delicious sandwiches,
and homemade scones served with
Cornish clotted cream and jam.
Add a little more sparkle to the occasion
with a flute of champagne or
an afternoon tea cocktail.

Sit back and enjoy afternoon tea with
a stunning view across the Atlantic,
where lavish tea parties have been
thrown for more than a century.

Afternoon tea

£35.00 per person

Savoury

Marinated heritage tomato crostini

A selection of homemade finger sandwiches on artisan bread

Cucumber and cream cheese
Coronation chicken
Ham and mustard
Cornish Smuggler cheese

The most important part

Homemade fruit and plain scones,
served with Rodda's Cornish clotted cream
and Boddington's Cornish strawberry jam (V)

Indulge in a selection of pastries inspired by the season

Lemon and poppy seed macaron
Financier, strawberry, almond
Chocolate and passionfruit sable
Tiramichoux

TREAT YOURSELF

to a glass of Taittinger champagne

£18

Vegetarian afternoon tea

£35.00 per person

Savoury

Marinated heritage tomato crostini

A selection of homemade finger sandwiches on artisan bread

Cucumber and cream cheese
Red pepper and romesco
Hummus and grilled courgette
Cheese and chutney

The most important part

Homemade fruit and plain scones,
served with Rodda's Cornish clotted cream
and Boddington's Cornish strawberry jam (V)

Indulge in a selection of pastries inspired by the season

Lemon and poppy seed macaron
Financier, strawberry, almond
Chocolate and passionfruit sable
Tiramichoux

(V) Vegetarian

For our younger guests

£19.50 per child

Savoury

Sausage roll

A selection of homemade finger sandwiches on artisan bread

Ham
Davidstow cheddar cheese
Jam

The most important part

Homemade scone
served with Rodda's Cornish clotted cream
and Boddington's Cornish strawberry jam (V)

Indulge in a selection of pastries inspired by the season

Lemon and poppy seed macaron
Financier, strawberry, almond
Chocolate and passionfruit sable

Tea/juice/water/milk/soft drink

Vintage afternoon tea parties

£40.00 per person

PERFECT FOR BABY SHOWERS, HEN PARTIES & BIRTHDAY CELEBRATIONS

Our vintage tea parties are designed for indulgence with a hint of glamour

One of our private lounges will set the sumptuous scene for your party, classically decorated with vintage crockery and silver.

Relax as our staff serve luxurious loaded cake stands with all things sweet and fancy. Upgrade to fizz by selecting one of our local sparkling wines or a bottle of champagne.

Pre-booking is essential. Please speak to our Events team on +44 **(0)1637 872 211.**

Please inform you server if you would like to order our gluten free or vegan afternoon tea.

Please inform us if you have an allergy. Whilst we make every effort to ensure that your meals are free from allergens, we cannot guarantee that all traces are eliminated. If you require allergen information, please ask a member of our team.

A discretionary 10% service charge has been added to your bill. 100% of your service charge goes directly to our team.