



# The Savill Garden

– KITCHEN –

Please ask us about the allergens in our food

## Afternoon Tea

£25

Add a glass of English Sparkling Wine £7

### Sandwiches

Creamy brie, caramelised onion, tomato and rocket  
with wholegrain mustard mayonnaise and red onion marmalade (v) 195 kcal

Free-range egg mayonnaise, mustard cress and cracked black pepper (v) 179 kcal

British turkey, crispy bacon, tomato, pickled onion and rocket with pesto aioli 205 kcal

Scottish smoked salmon, spring onion, lemon cream cheese and wild rocket 129 kcal

### Delicate cakes

Spiced carrot and orange sponge, coconut and walnut,  
cream cheese and Madagascar vanilla frosting, blue cornflower petals (vg) 163 kcal

Sticky toffee sponge and date chunks,  
Biscoff-infused cream cheese and caramel icing, biscuit crumbs (vg) 162 kcal

Fudgy Bramley apple blondie with sweet caramelised  
blonde chocolate and toffee (v) 188 kcal

Brandy-infused mince pies, butter shortcrust pastry,  
mincemeat of brandy fruit and spices (v) 163 kcal

Rose Champagne macaron, almond meringue cookie  
and white chocolate ganache (v) 63 kcal

### Scones

Freshly baked Earl Grey tea-soaked raisin scone  
Cornish clotted cream and Wilkin & Sons Tiptree strawberry jam (v) 701 kcal

### Selection of teas

English Breakfast, Earl Grey, Mango and Strawberry,  
Peppermint, Chamomile, Ginger and Lemon 1 kcal

(v) vegetarian | (vg) vegan

We use a wide range of ingredients in our kitchen, some of which may contain allergens. Please let us know if you have a specific allergy or dietary requirement so we can let you know of the most appropriate food choice.

Adults need around 2000 kcal a day.

We work with local UK suppliers to bring you the very best fruit and veg and use only UK-sourced meat and dairy.

This menu has a labelling system that shows the amount of carbon and water emissions produced by each dish.

Each item is rated on an A–E scale, showing the impact of our food choices on the environment. Products labelled A are the most climate-friendly choice, and products labelled E... we recommend in moderation! Scan the QR code to view the carbon footprint of your meal and to find out more about the Foodprint initiative.





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## Kids' Afternoon Tea

£14

### Sandwiches

Lea valley cucumber and cream cheese (v)

Plum tomato and Cheddar (v)

Free-range egg mayonnaise and spinach (v)

Ham and Cheddar

### Delicate cakes

Sticky toffee sponge and date chunks,  
Biscoff-infused cream cheese and caramel icing, biscuit crumbs (vg)

Fudgy Bramley apple blondie with sweet caramelised  
blonde chocolate and toffee (v)

Chocolate brownie (v)

### Scones

Freshly baked Earl Grey tea-soaked raisin scone  
and Somerset farm butter scone

Cornish clotted cream and Wilkin & Sons Tiptree strawberry jam (v)

**(v) vegetarian | (vg) vegan**

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