



The Savill Garden

– KITCHEN –

Please ask us about the allergens in our food

Afternoon Tea

£27.50

SANDWICHES

Egg mayonnaise and watercress salad on wholemeal bread (v) 160 kcal

Cucumber with salted butter on white bread (v) 97 kcal

Smoked salmon with cream cheese and chives on wholemeal bread 158 kcal

Sliced chicken, red onion and mixed salad leaves with wholegrain mustard mayonnaise 118 kcal

SWEET

Raspberry and chocolate mousse bar (v) 115 kcal

Exotic summer fruit tart (v) 106 kcal

Lemon and passion fruit panna cotta (v) 120 kcal

Savill Garden shortbread (v) 160 kcal

Coffee, cardamom & walnut cream cake (v) 202 kcal

SCONES

Earl Grey tea-soaked raisins mini scones, Cornish clotted cream,
Wilkin & Sons Tiptree strawberry jam (v) 455 kcal

SELECTION OF LOOSE-LEAF TEA

English breakfast, Earl Grey, Mango & strawberry,
Peppermint, Chamomile, Ginger & 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.

In our dishes we use MSC (Marine Stewardship Council) certified fish, Red Tractor approved fresh meat and chicken and British free-range eggs.

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.

