



# The Savill Garden

– KITCHEN –

Please ask us about the allergens in our food

## Afternoon Tea

£29.50

### Sandwiches

- Lea Valley cucumber, black truffle cream cheese (v) 80 kcal
- Scottish smoked salmon, chives crème fraîche, spelt and beetroot bread 248 kcal
- Coronation chicken, mango chutney 154 kcal
- Ham and mustard, apple chutney 115 kcal

### Sweets

- Dark chocolate espresso mousse pot 200 kcal
- The Savill Garden honey Victoria sponge with strawberry jam and elderflower cream 163 kcal
- Lemon curd, passion fruit, raspberry tartlets 59 kcal
- Cranberry and lavender shortbread (v) 79 kcal
- Macarons (v) 61 kcal

### Scones

- Freshly baked Earl Grey-soaked raisins, Somerset Farm butter scones 624 kcal
- Cornish clotted cream, Wilkin & Sons Tiptree strawberry jam

### 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.**

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.

