



# The Savill Garden

– KITCHEN –

## Afternoon Tea

**£29.50**

**Add a glass of Fitz English Sparkling Wine £9.50**

### Sandwiches

Truffled free-range egg mayonnaise and mustard cress (v) 123 kcal

Coronation free-range chicken, spinach, red onion marmalade 135 kcal

Oak smoked Scottish salmon, cucumber, cream cheese 114 kcal

Wiltshire smoked ham, wild rocket, piccalilli sauce 154 kcal

### Scones

Freshly baked Earl Grey tea-soaked raisin scone  
and Netherend farm butter scone, Cornish clotted cream,  
Wilkin & Sons Tiptree strawberry jam (v) 624 kcal

### Delicate cakes

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

Orange and Raspberry cake, raspberry cream,  
freeze-dried raspberries, orange marigold flower (vg) 115kcal

Mini lemon cheesecake, buttered biscuits,  
citrus curd (vg) 157 kcal

Ultimate double chocolate brownie and chocolate ganache (v) 152 kcal

Rose Champagne macaroon, almond meringue cookie,  
white chocolate ganache 63 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.





# The Savill Garden

– KITCHEN –

## Vegetarian Afternoon Tea

£29.50

Add a glass of Fitz English Sparkling Wine £9.50

### Sandwiches

West country farmhouse Cheddar, ripe tomatoes,  
pickled onion, lemon aioli, mix leaves 127 kcal

Truffled free-range egg mayonnaise and mustard cress 123 kcal

Roasted pepper, sundried tomato, vegan cream cheese, spinach, tomato chilli aioli 110kcal

Grilled courgettes and pepper, sundried tomato, olive tapenade tart 138kcal

### Scones

Freshly baked Earl Grey tea-soaked raisin scone  
and Netherend farm butter scone, Cornish clotted cream,  
Wilkin & Sons Tiptree strawberry jam (v) 624 kcal

### Delicate cakes

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

Orange and Raspberry cake, raspberry cream, freeze-dried raspberries,  
orange marigold flower (vg) 115kcal

Mini lemon cheesecake, buttered biscuits,  
citrus curd (vg) 157 kcal

Ultimate double chocolate brownie and chocolate ganache (v) 152 kcal

Rose Champagne macaroon, almond meringue cookie,  
white chocolate ganache 63 kcal

### Selection of teas

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

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## Children's Afternoon Tea

£13.50

### Finger sandwiches

Lea valley cucumber and cream cheese (v) 80kcal

Plum tomato and Cheddar (v) 119kcal

Free-range egg mayonnaise and spinach (v) 70kcal

Ham and Cheddar 35kcal

### Scones

Freshly baked Earl Grey tea-soaked raisin scone  
and Netherend farm butter scone, Cornish clotted cream,  
Wilkin & Sons Tiptree strawberry jam (v) 312 kcal

### Delicate cakes

Sticky toffee sponge and date chunks, Biscoff spread cream cheese  
and caramel icing, biscuit crumbs 162 kcal

Fudgy blondie, raspberry and white chocolate, freeze-dried 188 kcal

Chocolate brownie 132 kcal

(v) vegetarian | (vg) vegan

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