

Sandwiches

(Choice of Welsh farmhouse white or granary)

Free range egg mayonnaise, red onion and watercress

Hafod Cheddar cheese with tomato and a red onion marmalade

Tuna and spring onion with mayonnaise

Chicken salad with grain mustard and tarragon mayonnaise

Welsh black beef with horseradish mayonnaise

Local smoked ham with our own piccalilli

Smoked Palé Hall salmon, lemon crème fraiche, cracked black pepper

Classic B.L.T

£8.50

Service is not included but left to your discretion

Our kitchen handles potential allergen ingredients: Please notify our staff if you have a food allergy or intolerance so we can advise you on your menu choices. An allergen Menu is available upon request



Afternoon Tea Menu

Canton Tea Menu – tasting notes

English Breakfast: A traditional, strong, loose leaf English Breakfast, the blend is small-leaf, high quality Assam tea with two teas from Kenya plus a small proportion from China to give it a twist. It's smooth, brisk, fresh, and robust.

Earl Grey: Chinese black tea, blended with bergamot oil and studded with pretty cornflowers. This classic afternoon tea is lively and fresh, with a warm, soft black tea base balanced with punchy citrus.

Lapsang Souchong: A traditional Chinese black tea with a fragrance that evokes damp spruce, autumn, smouldering campfires and cedar. It was first created when tea farmers from Wuyi hid from marauding soldiers and left their picked tea leaves out in the rain. They later dried the leaves out in the smoke of pine wood fires and a new tea came to Europe.

Canton Chocolate: This luxurious blend of Indian Assam, Chinese Yunnan black, Madagascan vanilla pod and Peruvian cocoa nibs is deep, rich, extremely satisfying tea with smooth, malty Assam and a hint of plum from the Yunnan black adding an additional layer of dark fruit.

Jade Tips Green Tea: Soft, sweet, easy-drinking Chinese green tea. There's nothing strident about this one, just soft, smooth green bean notes, mellow and slightly vegetal, this tea is highly refreshing.

Red Berry & Hibiscus: This stunning infusion of hibiscus blossoms, rose-hips and elderflowers yields intense, soft fruit flavours. Initially with tart hibiscus notes, then steeped a little longer, the sweetness of the berry fruit comes through.

Organic Peppermint: These organically-grown, whole peppermint leaves release a strong, fresh, palate-cleansing flavour. Naturally caffeine-free and traditionally used across Europe, excellent both hot or iced and can be sweetened with honey.

Organic Chamomile: Whole, organic chamomile flowers yield a deliciously smooth, herbal infusion with a mild, apple-like fragrance.

Organic Moroccan Mint: This delicious organic tea is a mix of superior Gunpowder green tea blended with spearmint and peppermint. The zesty, refreshing mint leaves are beautifully balanced with the smooth tea notes.

Organic Wild Rooibos: Malty and rich with deep fruit flavours this rare and stunning Rooibos comes from a small, isolated town called Wupperthal in Cedeberg province South Africa. This is the only area in the world where Rooibos grows wild.

Organic Lemongrass & Ginger: A deliciously warming and refreshing herbal infusion with a hint of liquorice root to add a touch of sweetness, this refreshing blend of fresh, citrus-tasting lemongrass and warming, spicy ginger is organic and naturally caffeine-free.

Full Afternoon Tea

Prices quoted are per person

Selection of finger sandwiches; smoked ham, egg mayonnaise, smoked salmon and chicken. Assorted cakes; strawberry and lemon petit gateaux, passionfruit, mango and coconut petit gateaux and a popcorn and banana caramel macaron.

Fruit and plain scones served with clotted cream, strawberry jam and tea from our selection

£28.50

175ml glass of Laurent-Perrier, La Cuvée, Brut

£18.75

Cream Tea

Homemade fruit and plain scones with clotted cream and strawberry jam served with tea from our selection

£16

Welsh Tea

Welsh cakes and Bara Brith with butter, strawberry served with tea from our selection

£16

Tea or Coffee

with homemade biscuits

£5

Cakes and Pastries

Bara brith

popcorn and banana caramel macaron
Mocha petit gateaux

Passionfruit, mango and coconut petit gateaux

£7.50