



SKY

BAR & RESTAURANT

AFTERNOON TEA

Served with a choice of teas or coffee

TRADITIONAL

SAVOURY

Mozzarella, Tomato & Pesto

Served in focaccia bread

Turkey, Cranberry & Watercress

Served in a brioche bun

Smoked Salmon, Cucumber & Cream Cheese

Served in a mini croissant

SCONE

Freshly Baked Buttermilk Scone

Strawberry jam & clotted cream

SWEET

Chocolate Éclair

Choux pastry, cream filling, topped with Belgian milk chocolate

Chocolate & Orange Tart

Shortcrust pastry, filled with a dark chocolate & orange ganache

Carrot Cake

Spiced carrot sponge with walnuts & sultanas, frosting,
crushed pistachio & rose petals

Mince Pie



UPGRADE YOUR EXPERIENCE

PROSECCO 5

Includes 125ml glass of Prosecco

CHAMPAGNE 9

Includes 125ml glass of Laurent-Perrier La Cuvée Brut

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AFTERNOON TEA

Served with a choice of teas or coffee

VEGAN

SAVOURY

Harissa Houmous

Oven-baked flatbread, paprika
& roasted red peppers

Smashed Avocado On Toasted Sourdough

Cherry tomatoes, chilli flakes & watercress

Smoked Vegan Bacon, Lettuce, Tomato & Vegan Mayo

Served in focaccia

SCONE

Traditional Sultana Scone

Strawberry jam & dairy free Chantilly

SWEET

Chocolate & Orange Tart

Shortcrust pastry, filled with a
dark chocolate & orange ganache

Blackcurrant Torte

Biscuit base topped with blackcurrant mousse

Carrot Cake

Spiced carrot sponge with walnuts & sultanas,
frosting, crushed pistachio & rose petals

Mince Pie

GLUTEN FREE

SAVOURY

Mozzarella, Tomato & Pesto

Served in a brioche roll

Turkey, Cranberry & Watercress

Served in a ciabatta roll

Smoked Salmon, Cream Cheese & Cucumber

Served in a ciabatta roll

SCONE

Traditional Sultana Scone

Strawberry jam & clotted cream

SWEET

Chocolate & Orange Tart

Shortcrust pastry, filled with a
dark chocolate & orange ganache

Blackcurrant Torte

Biscuit base topped with blackcurrant mousse

Lemon Drizzle Cake

A light zesty sponge,
citrus syrup & lemon icing

Mince Pie

Adults need around 2000 calories a day

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, please let us know before ordering. (V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. Fish dishes may contain small bones. All items are subject to availability. All prices are in pounds sterling and inclusive of VAT at the prevailing rate. All gratuities and discretionary 12.5% service charge go to the team that provided your meals and drinks.



For calorie or allergen information, please scan the QR code or ask a member of the team for our dish allergen guide.