



GRAND CAFÉ: COCKTAILS: DINING

CONTEMPORARY AFTERNOON TEA

In our glass-fronted restaurant with stunning views over the sea

Served daily 13.30-16.30

SANDWICHES

Scottish Smoked Salmon, Chive Cream Cheese & Cucumber, Brown Bread

Free-Range Egg & Truffle Mayonnaise, Watercress, White Bread

Honey Glazed Ham with Celeriac Remoulade & English Mustard on White Bread

Free-Range Coronation Chicken, Wholemeal Bread

SCONE

Cranberry & Poppy Seed Scone

Dorset Clotted Cream

Strawberry Fruit Jam

MINI PASTRIES

Rich Belgian Chocolate & Cherry Mousse Fudge Cake

Baked Peach, Vanilla & Blueberry Cheesecake

Apple & Raspberry Eton Mess

Petit Fours

Macarons

YOUR CHOICE OF HAND MADE LOOSE LEAF SUKI TEA FROM OUR SPECIALLY SELECTED TEA MENU
OR NEO'S SIGNATURE BLEND OF BARISTA COFFEE

27.00pp

A discretionary 10% service charge will automatically be added to your bill.

If you have any dietary requirements or require any details on allergens within our dishes, please ask your server.



GRAND CAFÉ: COCKTAILS: DINING

GLUTEN-FREE CONTEMPORARY AFTERNOON TEA

In our glass-fronted restaurant with stunning views over the sea

Served daily 13.30-16.30

SANDWICHES

Scottish Smoked Salmon, Chive Cream Cheese & Cucumber, Brown Bread
Free-Range Egg & Truffle Mayonnaise, Watercress, White Bread
Honey Glazed Ham with Celeriac Remoulade & English Mustard, White Bread
Free-Range Coronation Chicken, Brown Bread

SCONE

Plain Scone
Dorset Clotted Cream
Strawberry Fruit Jam

MINI PASTRIES

Cocoa & Belgian Chocolate Rum Infused Truffle
Almond & Orange Financier Cake
Apple & Raspberry Eton Mess
Raspberry Mousse
Macarons

YOUR CHOICE OF HAND MADE LOOSE LEAF SUKI TEA FROM OUR SPECIALLY SELECTED TEA MENU
27.00pp

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GRAND CAFÉ: COCKTAILS: DINING

VEGETARIAN CONTEMPORARY AFTERNOON TEA

In our glass-fronted restaurant with stunning views over the sea

Served daily 13.30-16.30

SANDWICHES

Chive Cream Cheese, Celeriac & Carrot Remoulade, Cucumber, Brown Bread
Free-Range Egg & Truffle Mayonnaise, Watercress, White Bread
Guacamole, Beef Tomato & Wild Rocket, White Bread
Grated Dorset Cheddar & Chef's Chutney, Brown Bread

SCONE

Cranberry & Poppy Seed Scone
Dorset Clotted Cream
Strawberry Fruit Jam

MINI PASTRIES

Baked Peach, Vanilla & Blueberry Cheesecake
Rich Belgian Chocolate & Cherry Mousse Fudge Cake
Apple & Raspberry Eton Mess
Petit Fours
Macarons

YOUR CHOICE OF HAND MADE LOOSE LEAF SUKI TEA FROM OUR SPECIALLY SELECTED TEA MENU
27.00pp

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GRAND CAFÉ: COCKTAILS: DINING

VEGAN CONTEMPORARY AFTERNOON TEA

In our glass-fronted restaurant with stunning views over the sea

Served daily 13.30-16.30

SANDWICHES

Smashed Avocado, Beef Tomato & Wild Rocket
Smoky Applewood Cheese & Chef's Chutney
Sundried Tomato, Crushed Chickpea, Olives & Basil
Soft Cream Cheese, Cucumber & Mixed Leaves

SCONE

Plain Scone
Strawberry Jam
Raw Virgin Coconut Oil

MINI PASTRIES

Dark Chocolate & Raspberry Truffle
Mango & Chocolate Petit Four
Coconut Trifle
Lemon Tart
Palmier

YOUR CHOICE OF HAND MADE LOOSE LEAF SUKI TEA FROM OUR SPECIALLY SELECTED TEA MENU
27.00pp

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If you have any dietary requirements or require any details on allergens within our dishes, please ask your server.*

BLACK TEAS

EARL GREY BLUE FLOWER

Naturally delicate, floral bergamot flavour and beautiful cornflowers with citrus notes an all-round sensory treat any time of the day. Full bodied (Brew Time 3-5min)

DARJEELING

Darjeeling tea leaves have been grown situated at 6000ft in the Himalayas with Everest in view. This tea is exquisite, really is the best of the best. Darjeeling tea has a unique and refreshing taste, a real afternoon treat. Flowery, fresh and muscatel. (Brew Time 2-4min)

MANGO TANGO

Real, chunky pieces of mango fruit combined with a sweet black leaf tea and marigold flowers as eye candy. You'll feel like you're basking in the tropics with each sip of this hearty black tea, bursting with mango. (Brew Time 3-5min)

BREAKFAST TEA

A wonderfully rounded everyday Breakfast Tea, blended with carefully hand-plucked leaves from quality gardens in Kenya and Rwanda. Deliciously strong yet balanced any time of the day. Full bodied. (Brew time 3-5min)

GREEN & WHITE TEAS

JASMINE DRAGON PEARLS

These beautiful green leaf tea pearls are hand rolled and placed beneath August jasmine bloom, absorbing its magical scent. The process is repeated several times with fresh flowers to enhance the wonderful fragrant flavour, ensuring this is some of the best jasmine tea you'll ever, ever have. A real treat for all jasmine green tea lovers. (Brew time 2-4min)

WHITE TEA ELDERFLOWER

The elderflower is a lovely, delicate flavour with a hint of champagne-y-ness class to it, paired beautifully with white tea this creates a warmly comforting herbaceous malty background note. (Brew Time 3-6min)

WILD OOLONG ORANGE BLOSSOM

A light and airy character with delicate citrus notes. Oolong Orange Blossom picked up the top award of 3 stars at the Great Taste Awards, the pale liquor was praised by the judges for its delivery of "delicately citrus and floral flavours as well as a pleasing savoury note". (Brew Time 3-5min)

FRUIT & HERBAL TEAS

APPLE LOVES MINT

Inspired by a bag of sweets. A beautiful tea on the eye, complete with rose buds. This mint tea has apple and playful papaya sweetness, a subtle hint of rose blossom, then mint finish. Caffeine Free. (Brew Time 3-6min)

PINK GRAPEFRUIT

Tart and crisp tasting like freshly squeezed grapefruit juice. This naturally flavoured fruit infusion offers something special with a harmonious blend of sharp grapefruit and sweet pineapple. Great Taste Gold Star Award Winner. (Brew Time 3-6min)

LEMONGRASS AND GINGER

An uplifting lemony zing with a superb finish. Ginger and lemongrass are two herbs you can use to brew tea with several possible health benefits. First lemony, then spicy, sweet then minty fresh. Naturally Caffeine Free. (Brew Time 3-6min)

CHAMOMILE

100% pure chamomile blossom. The whole heads of the flowers deliver much higher quality taste. A sweet, honey-golden cup excellent for calming and soothing the mind and body. (Brew Time 3-6min)