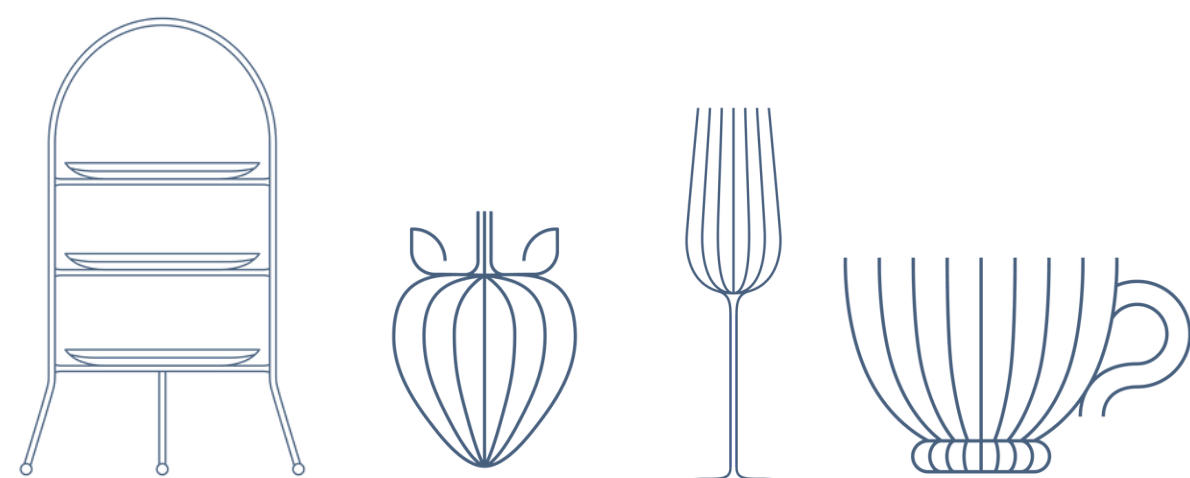


THE WEDGWOOD TEA ROOM



CHILDREN

<u>Served 10:00 - 12:00</u>	
Breakfast Muffin	6.00
Pork sausage, bacon and fried egg	
Breakfast Pancakes	7.00
With Nutella, berry compote and maple syrup	
Little Potter's English Breakfast	8.50
Bacon, sausage, baked beans, scrambled egg and hash brown	
<u>Served 12:00 - 15:30</u>	
Cheese and Tomato Pasta	6.50
With garlic bread	
Add meatballs	2.00
Chicken Goujons	7.50
With skin-on fries and your choice of beans or homemade slaw	
Sausage and Mash	8.50
With garden peas and gravy	

HEDGWOOD AND FRIENDS AFTERNOON TEA

<u>Served 11:00 - 15:30</u>	
Sandwich Triangles	15.00
Choose from	
Egg mayonnaise, sliced ham, cheddar cheese or strawberry jam	
All served with carrot and cucumber sticks	
Sweets	
Cornflake cupcake, fruit sticks, half-filled scone, strawberry mousse with shortbread	
Drink	
Choose from milkshake or fruit juice	



WEDGWOOD AFTERNOON TEA

<u>Served 11:00 - 16:00</u>	
Classic Afternoon Tea	37.50
Accompanied by unlimited servings of our signature loose leaf teas and coffee	
Savoury	
Coronation chicken on malted farmhouse	
Egg and cress on brioche	
Cream cheese, cucumber, dill, and black pepper on white farmhouse	
Beetroot, feta, and red pepper on brioche	
Ham hock, apple and mustard lattice	
Cheddar and tomato quiche	
Scones	
Classic	
Lemon and golden raisin	
Served with clotted cream and preserves	
Sweet	
Toffee and orange gateaux	
Tiramisu mousse	
White chocolate, lemon and blueberry macaron	
Strawberry and prosecco meringue tart	

Vegetarian Afternoon Tea	37.50
Accompanied by unlimited servings of our signature loose leaf teas and coffee	
Savoury	
Coronation sweet potato and chickpea on malted farmhouse	
Egg and cress on brioche	
Cream cheese, cucumber, dill, and black pepper on white farmhouse	
Beetroot, feta, and red pepper on brioche	
Oyster mushroom, stilton and courgette lattice	
Wild mushroom and tarragon pate on toasted bread	

Scones and sweet selections are as served with the Classic Afternoon Tea

Vegan Afternoon Tea	37.50
Accompanied by unlimited servings of our signature loose leaf teas and coffee	
Savoury	
Coronation sweet potato and chickpea on white farmhouse	
Lemon and coriander hummus on malted wheat	
Cucumber, dill, and black pepper on white farmhouse	
Sundried tomato and olive tart	
Avocado served on toasted bread	
Wild mushroom and tarragon pate on toasted bread	
Scones	
Classic	
Lemon and golden raisin	
Served with coconut cream and preserves	
Sweet	
Chocolate and beetroot cake	
Orange and coconut meringue	
Toffee sponge	
Strawberry shortbread stack	

CAKES AND SCONES

<u>Served 10:00 - 16:00</u>	
Freshly Baked Scone	6.50
Your choice of classic or lemon and golden raisin, served warm with clotted cream and a preserve	
Sticky Toffee Pudding	8.50
Served with dairy free vanilla ice cream	
Trio of Cakes	9.00
Tiramisu mousse, white chocolate, lemon and blueberry macaron and strawberry and prosecco meringue tart	
Cream Tea	10.50
A selection of classic and lemon and golden raisin scones served warm with clotted cream and a chosen preserve, accompanied by your choice of Wedgwood signature loose leaf tea or coffee	

<u>Served 10:00 - 12:00</u>	
Breakfast Experience Menu	30.00
Hot or Cold Drinks	
Enjoy unlimited servings of our signature loose leaf teas, americano coffee and fresh fruit juices	
Fresh Seasonal Fruit	
Seasonal fresh fruit served with granola, honey and Greek yoghurt	V
Toast and Pastries	
A selection of freshly baked pastries, toast and preserves	V
Main Dish	
Your choice of main from the breakfast menu below:	

BREAKFAST MENU

Selection of Mini Pastries	9.50
Cranberry twist, chocolate twist, cinnamon swirl, pain a la crème, croissant, served with butter rosettes and strawberry preserve	
Fresh Fruit Platter	11.50
Seasonal fresh fruit served with granola, honey and Greek yoghurt	V
Avocado Toast	13.50
Served on sourdough with vine tomatoes, chilli flakes and lime	
Eggs Benedict	14.50
Cider-braised ham hock, poached eggs and hollandaise sauce, served on a toasted English muffin	
Eggs Royale	14.50
Smoked salmon, poached eggs and hollandaise sauce, served on a toasted English muffin	
Josiah's Full English Breakfast	16.00
Old English butcher's sausage, back bacon, hash brown, Portobello mushroom, black pudding, baked beans, fried egg, roasted vine tomatoes and a Staffordshire oatcake with cheddar cheese	

LUNCH

<u>Served 12:00 - 15:30</u>	
Brace of Savoury Scones	9.00
Homemade cheese scones served with chilli jam and garlic herb goats cheese	
Soup of the Day	9.50
Served with a carrot and onion bhaji and rosemary focaccia	
Avocado and Falafel Club Sandwich	16.00
Served with rocket, red cabbage, carrot and apple slaw and skin-on fries	
Buttermilk Chicken and Bacon Ciabatta	16.00
Served with Monterey Jack cheese, gem lettuce, carrot & apple slaw, and skin on fries	
Classic Fish and Chips	17.00
Tempura cod fillet served with minted pea puree and tartar sauce	
Pulled Hoisin Duck Wrap	17.50
Sesame seeds, spring onion, cucumber, red cabbage, carrot and apple slaw, onion chutney and skin on fries	
Steak and Stilton Ciabatta	18.00
Medium 4oz rump steak with Stilton and red peppers, served with red cabbage, carrot and apple slaw, onion chutney, rocket and skin-on fries	

