

*It is said, that Anna Russell, 7th Duchess of Bedford, and a good friend  
of Queen Victoria invented Afternoon Tea in 1840.  
This was to satisfy her peckishness during the long wait  
between early lunch and dinner.  
Today, we are proud to continue this English ritual with a  
Bartlett House twist*



### Selection of Teas

**Bartlett House Breakfast:** organic Yunnan ceremonial black tea  
**Earl Grey:** bergamot scented organic black tea  
**Darjeeling:** organic flash from the foothills of Himalayas black tea



**Five Peaks Green Jade:** organic smooth green tea from the renowned  
mountain in Shandong province China  
**Jasmine Green:** made from Jasmine Blossom organic Green tea



**Chamomile:** organic flowering herbal tea  
**Rose Petals:** a queen of flowers herbal tea  
**Bartlett House Mints:** cooling notes of peppermint, sweet  
spearmint, balanced with piquant hibiscus.  
**Bartlett Garden:** organic rosehips, chamomile, lavender herbal tea


We recommend a glass of bubbles or a fizzy lifter  
with your afternoon tea.  
please see the back of this menu for selections

BUILT 1870 REVIVED 2016  
**BARTLETT HOUSE.**  
KITCHEN ◊ BAKERY ◊ CAFE

### Savory

**Gougeres**  
**Egg Salad**  
**pain de mie**  
**Cucumber**  
**cultured butter, ramp gremolata, multigrain sourdough**  
**Coronation Chicken Salad**  
**pain de mie**  
**Cured Salmon**  
**horseradish, caper crème fraiche, multigrain sourdough**

### Sweet

**Buttermilk Biscuits with golden raisins,**  
**house made clotted cream,**  
**Bartlett House Jams**  
**Petit Muffins**  
**Cream Puffs**  
**Dark Chocolate Espresso, Fresh Strawberry**  
**Ballet Cake**  
**caramel buttercream, orange curd, white chocolate glaze**  
**Honey Bundtlette**  
  
**\$38 per person**