

TIPSY TEA

Served 2pm - 4pm
Wednesday to Saturday
£35 per person



THE TEA BIT

HOOGLY CLASSIC TEAS

English Breakfast	Lemon & Ginger
Early Grey	Darjeeling
Green	Assam
Peppermint	Rooibos

HOOGLY FLAVOURED TEAS

Danish Pastry	Banoffee Pie
Baked Apple Chai	Pumpkin Spice
White Chocolate & Chilli	Cocoa-Nut Lemon Drizzle

THE TASTY BIT

SAVOURY

Rosemary scone, air-dried pork, Cotswold brie
Walnut & marmite Welsh rarebit, pickled walnut
Spiced butternut squash & red lentil samosa
Pork & sage sausage roll, Bloody Mary ketchup

SWEET

Chocolate & Grand Marnier choux
Limoncello & pistachio macaron
Cotswold cream & whiskey tart

THE TIPSY BIT

Lemon Drizzle £14

Lemon Drizzle tea-infused Gin,
Limoncello, lemon curd, lemon juice,
pineapple juice, sugar syrup

Cocoa-Nut Espresso Martini £14

Cocoa-Nut tea-infused Vodka,
Kahlua, Frangelico, coconut syrup,
double espresso

Banoffee Pie £14

Banoffee Pie tea-infused Rum,
Banana Liqueur, Creme de Cacao,
oat milk

Tea-Total (*non alcoholic*) £10

White Chocolate Chili tea-infused
New London Light, white chocolate
syrup, orange juice, lime juice,
Saicho Jasmine Sparkling Tea

Prosecco Brut, Cecilia Beretta £8

Prosecco Rose, Le Colture £9

Cotswold Sparkling,
Woodchester Valley £13.5

Delamotte Brut, Champagne £18

Some of our foods contain allergens. Please speak to a member of staff for more information or scan/click the QR code.

Feeling 'tip top' after your dining experience with us? We have popped a 10% discretionary service charge onto your bill and all of this will be shared equally amongst our hard-working team. If you'd like to opt-out that's fine too, just let us know.



TIPSY TEA (DF,GF)

Served 2pm - 4pm
Wednesday to Saturday
£35 per person



THE TEA BIT

HOOGLY CLASSIC TEAS

English Breakfast	Lemon & Ginger
Early Grey	Darjeeling
Green	Assam
Peppermint	Rooibos

HOOGLY FLAVOURED TEAS

Danish Pastry	Banoffee Pie
Baked Apple Chai	Pumpkin Spice
White Chocolate & Chilli	Cocoa-Nut Lemon Drizzle

THE TASTY BIT

SAVOURY

Smoked salmon, herb cream cheese
Caramelised onion hummus, crispy chickpeas,
pitta bread
Cocktail sausages, honey & wholegrain mustard
Spiced sweet potato falafel, coconut & mint dip

SWEET

Chocolate & Grand Marnier brownie
Limoncello & pistachio macaron
Prune & Armagnac tart, poached apple

THE TIPSY BIT

Lemon Drizzle £14

Lemon Drizzle tea-infused Gin,
Limoncello, lemon curd, lemon juice,
pineapple juice, sugar syrup

Cocoa-Nut Espresso Martini £14

Cocoa-Nut tea-infused Vodka,
Kahlua, Frangelico, coconut syrup,
double espresso

Banoffee Pie £14

Banoffee Pie tea-infused Rum,
Banana Liqueur, Creme de Cacao,
oat milk

Tea-Total (*non alcoholic*) £10

White Chocolate Chili tea-infused
New London Light, white chocolate
syrup, orange juice, lime juice,
Saicho Jasmine Sparkling Tea

Prosecco Brut, Cecilia Beretta £8

Prosecco Rose, Le Colture £9

Cotswold Sparkling,
Woodchester Valley £13.5

Delamotte Brut, Champagne £18

Some of our foods contain allergens. Please speak to a member of staff for more information or scan/click the QR code.

Feeling 'tip top' after your dining experience with us? We have popped a 10% discretionary service charge onto your bill and all of this will be shared equally amongst our hard-working team. If you'd like to opt-out that's fine too, just let us know.



TIPSY TEA (v)



Served 2pm - 4pm
Wednesday to Saturday
£35 per person

THE TEA BIT

HOOGLY CLASSIC TEAS

English Breakfast	Lemon & Ginger
Early Grey	Darjeeling
Green	Assam
Peppermint	Rooibos

HOOGLY FLAVOURED TEAS

Danish Pastry	Banoffee Pie
Baked Apple Chai	Pumpkin Spice
White Chocolate	Cocoa-Nut
& Chilli	Lemon Drizzle

THE TASTY BIT

SAVOURY

Rosemary scone, Cotswold brie,
pickled red onion
Walnut & marmite Welsh rarebit, pickled walnut
Spiced butternut squash & red lentil samosa
Veggie sausage roll, Bloody Mary ketchup

SWEET

Chocolate & Grand Marnier choux
Limoncello & pistachio macaron
Cotswold cream & whiskey tart

THE TIPSY BIT

Lemon Drizzle £14

Lemon Drizzle tea-infused Gin,
Limoncello, lemon curd, lemon juice,
pineapple juice, sugar syrup

Cocoa-Nut Espresso Martini £14

Cocoa-Nut tea-infused Vodka,
Kahlua, Frangelico, coconut syrup,
double espresso

Banoffee Pie £14

Banoffee Pie tea-infused Rum,
Banana Liqueur, Creme de Cacao,
oat milk

Tea-Total (*non alcoholic*) £10

White Chocolate Chili tea-infused
New London Light, white chocolate
syrup, orange juice, lime juice,
Saicho Jasmine Sparkling Tea

Prosecco Brut, Cecilia Beretta £8

Prosecco Rose, Le Colture £9

Cotswold Sparkling,
Woodchester Valley £13.5

Delamotte Brut, Champagne £18

Some of our foods contain allergens. Please speak to a member of staff for more information or scan/click the QR code.

Feeling 'tip top' after your dining experience with us? We have popped a 10% discretionary service charge onto your bill and all of this will be shared equally amongst our hard-working team. If you'd like to opt-out that's fine too, just let us know.

