

Lamy's

AFTERNOON TEA

3:00-5:30pm

Cream Tea 7.5

Freshly baked scones (plain & raisin), house made raspberry jam, lashings of clotted cream

Ploughman's Board, Wiltshire ham, mini beef and harissa sausage roll, Paxton's cave aged mature cheddar, truffled Brie de Meaux, aged balsamic onions, piccalilli, grapes, cornichons, sourdough, greengage chutney 15.0

Local cheese board, three daily changing local British cheeses, Valencia almonds, greengage chutney & sourdough 16.5

Charcuterie board, three local charcuterie cuts from London Smoke & Cure, cornichons, sourdough 17.5

Nocellara olives (v) 4.8

Salted Marcona almonds (vg) 4.8

Fresh sourdough, caper & herb butter (v) 6.0

Whips & dips, served with sourdough, mushroom parfait, spinach & artichoke, house labne 14.0

Aussie lamington party (3 mini lamingtons), classic, red velvet, lemon polenta 10.0

AFTERNOON

(v) - Vegetarian, (vg) - Vegan, (gf) - Gluten free, (df) - Dairy free, (n) - Nuts, (sh) - Shellfish
All dishes may contain traces of nuts. Ask for full allergen/ingredient list
13.5% discretionary service charge added to each bill.