

BRITISH AFTERNOON TEA



TEA STORY

By the late 1830s to early 1840s afternoon tea evolved to become a social occasion. In this time period, it was usual to have a long gap between the relatively light 'luncheon' at midday and dinner time.

So long in fact, that Queen Victoria requested for light sandwiches, tea and cake to be served in the late afternoon to prevent the 'sinking feeling' she had between meals.

The Belfry embraces the royal history of afternoon tea with distinguished Royal Crown Derby China. In 1775 King George III recognised the uniqueness of Derby porcelain when he granted the factory the rare honour of being able to incorporate a crown into the back stamp. Much later, in 1890, Queen Victoria awarded the royal warrant and granted the title "The Royal Crown Derby Porcelain Company".

Due to Queen Victoria's close connections with the birth of afternoon tea, nothing could be more fitting than the use of Royal Crown Derby China for the traditional Brabazon bar afternoon tea experience.

Our pastry chefs create each afternoon tea daily, therefore, the selection above may change in flavour. Your server will explain the daily offering. We aim to cater for all allergens and dietary requirements. We ask that you give us 24 hours' notice so we have time to cater to your needs. Bookings need to be made 24 hours in advance and cancellations under 24 hours will be charged in accordance.

A discretionary 10% service charge will be added to your food and drink bill which is distributed directly to the team who served you today and are at the heart of our award-winning Belfry hospitality. We thank you for supporting our team and please do ask if you wish this to be removed.



THE
BRABAZON
BAR

SELECTION OF FINGER SANDWICHES

LEEK & WELSH RAREBIT TARTLET

BAKES

Fruit and plain scones

Strawberry jam & West Country clotted cream

Malted banana loaf, whipped sea salt butter

CAKES & PASTRIES

Raspberry & elderflower swiss roll

Apricot & earl grey victoria sponge

Banana sticky toffee

Cherry bakewell

Dark chocolate tiffin



THE BRABAZON AFTERNOON TEA

Created by our dedicated pastry team, led by Adam Hall, the Brabazon Bar afternoon tea offers a traditional selection of finger sandwiches served on a tiered stand, alongside an assortment of beautifully crafted cakes and warm scones baked daily by our talented culinary team; served of course with West Country clotted cream and Tiptree strawberry jam (est. 1885).

Our expert bar team will be on hand to help you select a tea from our Quinteassential menu, a range of unique blends created by Bernadine Tay, a trained tea sommelier and founding member of the European Tea Society. From our more traditional Belfry blend with a twist, to the Brabazon blend, a herbaceous tea using juniper berries to evoke the flavour of gin; the Quinteassential menu offers over a dozen dynamic flavours that will suit any palette.

TEA MENU

THE BELFRY BREAKFAST

Our smooth, fragrant, and rounded house blend, composed of the finest Darjeeling and Ceylon leaves. This reviving blend will restore your mood any time of day and is the perfect accompaniment to scones with jam and cream! High caffeine.

THE BRABAZON BLEND

Premium black Chinese sencha and oolong with juniper, rosemary, lavender, eucalyptus & tomato flakes. An alcohol-free "gin & tonic" tea, inspired by the charm of an English garden. Medium caffeine.

HINT OF THE TROPICS

An energising green and white tea with strawberry, papaya, pineapple & blue mallow flowers. Crafted for the golfer's edge. Medium caffeine.

SIGNATURE BREAKFAST

A bold Assam and Kenyan blend for a rich, full-bodied cup—perfect any time. A northern favourite. High caffeine.

IMPERIAL EARL GREY

A luxurious blend of high-grade oolong, scented with natural bergamot and orchid notes. A unique Chinese twist on the classic British Earl Grey. High caffeine. Award-winning.

WHITE ELIXIR

White tea with jasmine blossom and spirulina for a pure, calming experience. Floral notes of jasmine and blue mallow, evoking a spa-like tranquillity. Medium caffeine. Award-winning.

GREEN FLAMINGO

Gunpowder green tea with soursop, pink flowers, and red cornflowers. A fruity, floral blend with layers of lychee, rose, and honey. Medium caffeine.

TALES OF THE ORIENT

A naturally caffeine-free rooibos with lemongrass, mango, lemon zest, and pink pepper. A light, citrusy brew with aromatic layers, perfect for adventure.

MELLOW MINT

Naturally caffeine and calorie-free, with fresh mint and a subtle caramel note. A smooth, sweet blend perfect for carefree moments.

ZEST QUEST

An immunity-boosting blend with ginseng, lemon verbena, and saffron. Promotes vitality, focus, and energy. Medium caffeine.

CLEANSE

A warming chai with cardamom, ginger, malt seeds, dates, and cacao nibs. Comforting spices for a naturally sweet, calming cup. Allergy: contains gluten. Award-winning.

WHITE PEACH SANGRIA

A light, refreshing, alcohol-free twist on sangria with juicy peach and apple. Perfect for cocktail mixes.

SUPER GREEN CACAO

Green and white tea blended with rich dark chocolate, hazelnut, and white flowers. Smooth, creamy, and indulgent. Medium caffeine.