tir a môr

SANDWICHES

Camarthenshire ham and Welsh grain mustard Free-range egg and laverbread mayonnaise Severn and Wye smoked salmon and cream cheese Snowdonia Black Bomber and onion chutney

SCONES

Selection of scones and Welsh cakes with clotted cream and strawberry jam

SWFFT TRFATS

Raspberry pistachio choux, Jin Caerdydd Citrus tart, Aberffraw crumb Victoria sandwich Chocolate, hazelnut and Merlyn liqueur torte

Selection of loose leaf teas

WELSH AFTERNOON TEA £27.95 Monday to Thursday | £30.95 Friday to Sunday

WITH A GLASS OF PROSECCO £31.95 Monday to Thursday | £34.95 Friday to Sunday

WITH A GLASS OF CHAMPAGNE £36.95 Monday to Thursday | £39.95 Friday to Sunday

£I from each afternoon tea will go to our chosen charity.

Dietary requirements can be catered for on request - please let us know when you book.

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order please inform a member of the team if anyone in your party has a food allergy. Prices include VAT. An optional 12.5% service charge will be added to your bill.

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ENGLISH BREAKFAST

This full-flavoured blend is made with bright African and malty Assam teas, picked during the prime second flush harvest.

EARL GREY

The elegant fragrance of the bergamot fruit gives Earl Grey its famous flavour. This particular blend balances the citrus with light and delicate teas from Africa and high-altitude teas from India.

AFTERNOON DARJEELING

A light and fragrant blend of teas selected from gardens in the foothills of the Himalayas, at the peak of the second flush season when the tea at its best.

PURF GRFFN TFA

A perfectly balanced green tea from highlands of Nandi Hills in Kenya's Rift Valley. Light and subtle, with no trace of bitterness.

ASSAM TEA

Picked at the peak of the season in India's Brahmaputra Valley during the second flush harvest, this is a rich, strong and full-bodied tea with malty notes.

LAPSANG SOUCHANG TEA

Created in the mountains of China, the leaves are dried on bamboo over smoking pine wood fires. Lapsang souchang is one of the oldest tea-making methods in the world, and gives the leaves a uniquely deep, rich, smoky flavour.

DECAFFEINATED BREAKFAST TEA

A decaffeinated blend of the finest quality African teas. Its light, sweet flavour makes it perfect to enjoy at any time of day.

CHINA ROSE PETAL TEA

This China Congou black leaf tea is layered with pink rose petals, giving a mellow, sweetness with a perfumed aroma.

CITRUS CHAMOMILE

Inspired by early the Greco-Roman period, this caffeine-free blend of chamomile is enhanced with the flavours of lemongrass and lemon verbena.

PERSIAN POMEGRANATE

Notes of pomegranate, hibiscus and liquorice come to the fore in this caffeine-free blend.

PEPPERMINTTEA

Made with organic peppermint leaves, which are quickly dried to preserve their flavour, this clean and crisp tea helps to sooth and relax.

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