



The Talbot Hotel

Eatery & Coffee House

AFTERNOON TEA

Served daily from 12 noon – 6pm (12 noon – 2pm pre-bookings only)

CREAM TEA

Two scones, butter, clotted cream,
jam, tea or coffee

G, D, S, E **£7.50pp**

AFTERNOON TEA

Selection of finger sandwiches, cakes,
scone, jam, clotted cream, tea or coffee

G, D, MU, E, F, N, SD **£15pp**

CHAMPAGNE AFTERNOON TEA

Selection of finger sandwiches,
cakes, scone, jam, tea or coffee,
glass of Champagne

G, D, MU, E, F, N, SE **£24pp**

TEAS & COFFEES

BLACK TEAS

EVERYDAY BREW

A signature blend of three teas: Assam, Ceylon and Rwandan

DARJEELING EARL GREY

The finest Darjeeling with zesty bergamot citrus

GREEN TEAS

MAO FENG

A delicate natural flavour with light refreshing taste

JASMINE PEARLS

Hand rolled green tea tips delicately infused
with pure jasmine flowers

WHITE TEA

SILVER TIPS

Plucked within two hours of sprouting and packed
with antioxidants. Light sweet flavour

HERBAL INFUSIONS

LIQUORICE & PEPPERMINT

Pure liquorice root with whole peppermint leaves. Caffeine free

SUPER FRUIT

A blend of real berry pieces which deliver
a unique and punchy taste. Caffeine free

LEMON AND GINGER

Soothing and refreshing, enjoy hot or cold. Caffeine free

COFFEES

ESPRESSO

A short coffee in its concentrated form,
served without milk, rich and intense

AMERICANO

Espresso with hot water, add milk if you wish

LATTE

An espresso topped with steamed, frothy milk

FLAT WHITE

An espresso topped with velvety smooth steamed milk

CAPPUCCINO

Espresso with steamed, frothy milk,
topped with chocolate

MOCHA

Hot chocolate with an espresso

HOT CHOCOLATE

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Made with steamed, frothy milk

DELUXE HOT CHOCOLATE

Made with steamed, frothy milk,
marshmallows, cream



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