

**T H E H Y D E  
B A R**



## Afternoon Tea at The Hyde Bar



All prices are inclusive VAT. A discretionary 12.5% service charge will be added to your bill

## Welcome to Afternoon Tea at The Hyde Bar,

*Afternoon tea, that most quintessential of English customs is, perhaps surprisingly, a relatively new tradition. Whilst the custom of drinking tea dates back to the third millennium BC in China and was popularised in England during the 1660s by King Charles II and his wife the Portuguese Infanta Catherine de Braganza, it was not until the mid-19th century that the concept of 'afternoon tea' first appeared.*

*Afternoon tea was introduced in England by Anna, the seventh Duchess of Bedford, in the year 1840. The Duchess would become hungry around four o'clock in the afternoon. The evening meal in her household was served fashionably late at eight o'clock, thus leaving a long period of time between lunch and dinner. The Duchess asked that a tray of tea, bread and butter (some time earlier, the Earl of Sandwich had had the idea of putting a filling between two slices of bread) and cake be brought to her room during the late afternoon. This became a habit of hers and she began inviting friends to join her.*

*This pause for tea became a fashionable social event. During the 1880's upper-class and society women would change into long gowns, gloves and hats for their afternoon tea which was usually served in the drawing room between four and five o'clock.*

*At The Hyde Bar, your afternoon tea experience may actually begin with a glass of champagne or maybe one or two cocktails from our award winning mixologist. Of course there will always be a pot of one our famous tea which is prepared and poured at your table to your preferred strength. Our afternoon tea is served on one of the finest bone china and silverware, both made to our unique design.*

*Allow a good hour to enjoy this most leisurely of meals, where you can catch up with your friends and share the latest gossip.*

*If there's anything more you'd like to know, don't hesitate to ask.*



## The Hyde Bar Afternoon Tea Menu

A selection of indulgent finger sandwiches including

*Lapsang Souchong Smoked Salmon and Lemon Cream Cheese, Beetroot Bread*

*Daylesford Organic Chicken, Tarragon Mayonnaise, Curry Bread*

*Suffolk Honey Roasted Ham, Caramelised Red Onion, Granary Bread*

*Pickled Cucumber, Crème Crue De Normandie, Basil Bread*

*Burford Brown Egg, Mayonnaise and Watercress, White bread*

Raisin and plain scones

*Freshly baked every day at The Royal Park Hotel kitchen. Served with Cornish clotted cream and homemade preserves.*

Selection of exquisite hand-made pastries

*Valrhona Chocolate and Rum Coupe*

*Basil Gâteau aux Fraises*

*Banana and Salted Caramel Éclair*

*Coffee and Walnut Cake*

*Selection of Macarons*

*Traditional Afternoon Tea £42 per person*

*Including a glass of Laurent-Perrier Brut £55 per person*

*Including a glass of Laurent-Perrier Rosé £58 per person*

Laurent-Perrier Champagne

*Brut £13 per glass*

*Rosé £18 per glass*



Food Allergies or Intolerances

If you are allergic to any food products, please advise a member of the service team.

Information about ingredients is available on request.

# The Hyde Bar Tea Selection

By The Rare Tea Company



*We are delighted to introduce an exclusive range of premium, artisan and hand-crafted teas. Our Tea Collection has been selected with diligence and care by world-renowned 'tea lady' Henrietta Lovell of the Rare Tea Company and has been sourced from some of the oldest tea plantations around the world.*

*Alternatively, The Hyde's filter coffee is also available upon request.*

## BLACK TEA

*Is allowed to fully oxidise, which blackens the leaf resulting in the most robust and deep flavours. The British Afternoon Tea was developed to accentuate the rich, dark flavours of these leaves.*

### ENGLISH BREAKFAST SINGLE ESTATE (LOST MALAWI)

*Rich, black tea blend from the last independent, family-run tea garden in the mountains of Malawi. The tea is blended from different varieties and harvests across the estate to build great depth of flavour and rich complexity. Lost Malawi is the perfect breakfast or afternoon Tea. Delicious with milk and sugar, it is also wonderful on its own.*

### RARE EARL GREY

*A rich, complex black tea delicately enhanced with purest bergamot oil from ancient citrus groves in Calabria, southern Italy. This is a classic British tea made to exacting standards. A clean and exceptionally bright infusion with exhilarating citrus notes. It can be enjoyed with or without milk or a twist of lemon zest.*

### LAPSANG SOUCHONG

*Made to exacting, traditional methods this tea contains rich caramels and deep notes of wood, peat and smoke like a fine malt whisky. This pure tea has been gently smoked in small batches over pine wood fires, high in the Wuyi Mountains, China. Singularly rich and profoundly delicious.*

### KEEMUN

*One of the most popular teas in the UK during the 19th century. Grown and crafted in Anhui Province, China this delicate tea is roasted over charcoal using ancient methods. It is not smoked like Lapsang Souchong but rather the roasting adds a delicious, subtle smokiness. Soft and smooth with a rich, buttery mouth feel, it is best enjoyed without milk.*



## BLACK TEA CONTINUED



### SECOND FLUSH MUSCATEL DARJEELING

*This highly fragrant black tea is picked in the foothills of the Himalayas on one of the oldest estates in Darjeeling. Swaraj Kumar Banerjee known as Rajah, is a 4th generation tea planter who cares immeasurably about the land and the people who live and work on it. This tea has a heady, floral aroma with soft notes of muscatel grapes. Best enjoyed without milk.*

### OOLONG

*Is a tea that falls artfully between a black and a green tea. It only undergoes a small amount of oxidation during processing. Best infused multiple times, each infusion will reveal hidden subtleties locked inside these humble leaves.*

### GOLDEN LILY MILK OOLONG

*Sourced from the rolling mountains of Taitung province, Southern Taiwan. This Oolong is from a rare varietal that is renowned for its unique, buttery texture, creamy softness and milky aromas. It is this characteristic that gives this tea the name Milk Oolong.*

### SUNSET OOLONG

*A rich, highly roasted oolong from the Eastern Rift Mountains of Taiwan. Smooth with a woody nuttiness and notes of cherry and sweet fruit. Full bodied and complex while maintaining the brightness and soft tannins of a Spring tea.*





## GREEN TEA

*is allowed to wither only slightly and within a few hours of the leaves having been picked is quickly fired (rapidly heated), stopping the oxidation process. This retains the fresh green flavours of the leaf. Greens also tend to produce subtler flavours with many undertones and accents that connoisseurs treasure.*

### WHOLE LEAF GREEN TEA

*Made from the soft, new leaves of spring it is also known as Monkey Paw after the resemblance of the curled, downy buds it contains. This Chinese green tea is meticulously hand-crafted. The leaves are fired in a wok over charcoal in the same way and in the same place for 3000 years. Exquisitely clean and refreshing with bright, grassy notes and soft depth.*

### DRAGON WELL LONG JING

*Painstakingly hand-crafted green tea pressed into the shape of a feather. Sourced direct from the famed terroir of Hangzhou, Zhejiang Province, China. Picked in the early spring before the first rains, it has stunning flavours of fresh grass and asparagus with a smooth, nutty finish of hazelnut.*

### EMERALD GREEN - MAO FENG

*The first, tender leaves harvested before the spring rains are painstakingly hand rolled by masters to produce an extraordinarily fine green tea. Sweet hay flavours with notes of apricots and an elegant, buttery finish. In Chinese, Mao Feng means Fur Peak, attributed to the fine hairs which cover the leaves and their resemblance to the peak of a mountain.*







## WHITE TEA

is the least processed of all teas. Only the unopened buds and young leaves covered in downy hairs are used, and they are merely withered and dried. White tea produces a very light coloured infusion with a mild flavour. It has the highest level of antioxidants as they are simply picked and dried. White tea is best enjoyed with nothing added.

## RARE WHITE BLEND

*A blend of the purest and most delicate white teas from farmers high in the Fujian Mountains of China, the foothills of the Himalayas in India and with a very rare White Peony from Thyolo Mountain in Malawi. The tender, young leaves are naturally sweet and subtle with almost no bitter tannins. This blend is exquisitely balanced to combine complex flavours with remarkable delicacy. Fresh, grassy notes and hints of apricot.*

## FLOWERING SILVER (Supplement of £3 pound)

*Meticulously hand-tied flowering tea, comprised of precious silver tips which unfurl during the infusion to reveal three vibrant marigold flowers. The infusion is sweet and grassy with delicate floral honey notes. A wonderful combination of beauty and flavour.*

## JASMINE SILVER

*The finest white silver tips scented with fresh jasmine flowers. Delicate silver tips absorb the scent of fresh jasmine flowers over six consecutive nights. Once the preserve of Emperors. This tea has a deep and heady aroma with a light and gentle flavour.*

## WHOLE LEAF WHITE

*Pure white China tea also known as White Peony or Bai Mu Dan. Entirely hand-made from tender spring buds and new leaves. It has a gentle sweetness combined with fresh grassy notes - but the open leaves give a deeper flavour and a hint of peach.*





## HERBAL INFUSION

is not strictly 'tea' because all tea comes from the leaves of *Camellia sinensis*. They are infusions of the leaves and stems of different herbs. These herbal infusions are all naturally caffeine-free.

### CORNISH MANUKA

*A unique Manuka tea made with the leaves and stem of this rare New Zealand plant. It was brought to Cornwall 200 years ago and flourishes in the soft Cornish climate. It has a light sweetness with deep woody notes, aromatic lilac and a subtle hint of ginger. The flavour is incomparable and utterly delicious.*

### WHOLE CHAMOMILE FLOWERS

*These delicate flowers are carefully dried and kept intact for a sweet and soft flavour. Clean and subtle, these flowers result in a deep, honey infusion with an aroma reminiscent of summer meadows.*

### HIBISCUS FLOR DE JAMAICA

*A delicious herbal infusion made from the beautiful red petals of *Hibiscus Sabdariffa*. These whole hibiscus flowers produce a beautiful tea, raspberry red in colour. The flavour is rich in berries, slightly tart, but with a cranberry sweet finish.*

### SATEMWA PEPPERMINT

*A native African mint. This enlivening infusion reveals layers of rounded flavour with a warming, grassy aroma. It is an earthy, fresh and sweet mint, with a bright but delicate menthol bite.*

### WILD RED BUSH

*The real South African Red Bush. This Rooibos is harvested completely wild in its indigenous habitat in the Cederberg Mountains. A richly delicious infusion with deep earthy notes, bright red berries and cedar.*



## THE HYDE'S BAR TEA SERVICE

We are thrilled to introduce to The Hyde Bar our fabulous Tea Service.

Based on a bespoke and unique design, which was commissioned especially for The Hyde Bar; the fine bone china tea service represents the finest quality workmanship.

As well as enjoying the afternoon in the Bar, you will also be able to purchase the gift sets to use at home as well as our hand-made macarons with flavour of your choice.

### Tea Sets

Tea set for two - £90.00

Tea set for two including tea pot - £160

### Tea Blends

Caddy with choice of your blend tea - £10.00

### Macarons

Gift box of six Macarons - £12

### Gift Vouchers

Traditional Afternoon Tea for Two - £90

Champagne Afternoon Tea for Two - £115

Rosé Champagne Afternoon Tea for Two - £120



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