



Oaksmere Afternoon Tea

Served daily from 2.30pm - 5pm

A Selection of Finger Sandwiches

Served on white and granary bloomer

Smoked Suffolk Ham, Mustard Mayonnaise

Smoked Salmon, Cream Cheese

Cucumber, Black Pepper Creme Fraiche

Havensfield Egg Mayonnaise, Watercress

Warm Scones, Preserves, Cornish Clotted Cream

Chef's Selection of Sweet Treats & Mini Desserts

22 per Person

Champagne Afternoon Tea 30 per Person

Includes a glass of De Nauroy Brut

"It is said that Anna Russell, 7th Duchess of Bedford, invented Afternoon Tea in 1840. This was to satisfy her peckishness during the long wait between lunch and dinner"

Gluten free, vegetarian, and vegan options available - please let us know of any allergies or dietary requirements at the time of booking. Please note that this is a sample menu and sandwich fillings may vary depending on our suppliers availability.

Please note that a 10% discretionary service charge will be automatically added to your bill. Not happy with the service? Just ask your server to remove this charge.





Loose Leaf Tea Menu

Norfolk Breakfast Norfolk Afternoon
Lady Nelson's Grey Moroccan Green Mint
Nelson's Blood Orange Berry Burst
Darjeeling
Vanilla Rooibos

Afternoon Cocktails

Lavender Lady The Oaksmere signature cocktail, named after our resident spirit! Infused with lavender from our kitchen garden. Enjoy martini style or as a long drink, topped with soda	8
French Martini Vodka, raspberry, pineapple juice	8
Cosmopolitan Vodka, cranberry juice, Cointreau, lime	8
Pampelle Spritz Pampelle ruby red grapefruit, prosecco, soda	9
French 75 Gin, Champagne, lemon juice	9
Hendricks Midsummer Spritz Hendricks midsummer solstice, Prosecco, Fever Tree Tonic	9
Pear Fizz Crème de poire, vodka, white wine, elderflower cordial, soda	10



Fizz by the Bottle

De Nauroy Brut Champagne nv France A fresh, lemony palate with a nose of brioche. Fine mousse and a delicate palate	46
Chapel Down Classic Brut nv England An elegant English sparkling wine with aromas of red apple, fennel, and freshly baked bread together with hints of strawberry and quince on the palate. Fine persistent bubbles	48
Laurent Perrier La Cuvee Brut nv England Delicate and fresh aromas with good complexity. Notes of citrus and peach. Fresh and supple on the palate with rounded and expressive fruit flavours	58
Laurent Perrier Cuvee Rose Brut nv England Delicate and fresh aromas of fresh strawberries, redcurrants, raspberries, and black cherries. Bright berry flavours, round on the palate, the long finish is very dry	85
Bollinger La Grande Annee Brut 2007 nv France Complex developed fruit with biscuity aroma and flavours and a long, elegant finish	130

Full Champagne, Wine and Cocktail menu available on request.