



Tea Choices

Loose tea available for \$3.25/oz

16oz Loose Tea Pot

BLACK TEA

English Breakfast

China Breakfast

Masala Chai

Earl Grey

Earl Grey Lavender

GREEN TEA

Jade Cloud

Tropical Coconut

Orange Blossom

Jasmine

Moroccan Mint

WHITE TEA

White Peony

White Tea Rose

Melange

Peach Blossom

BOTANICAL TEA (CAFFEINE FREE)

Hibiscus Berry

Tangerine Ginger

Chamomile Medley

Cinnamon Plum

Rooibos

Blueberry Rooibos

Peppermint Rooibos

Mystic Mint

Peppermint

House Iced Tea

Black Limon

Ruby Oolong

Peppermint

12oz / Kids Tea / To Go

English Breakfast

Earl Grey

Masala Chai

Strawberry Tulsi

Jade Cloud

Jasmine

Yuzu Peach Green

Blueberry Hibiscus

Peppermint

Tangerine Ginger

Peppermint, Lavender, Sage

Set Menu Teas

More hot water, tea (same flavor), or condiments are available free upon request with afternoon tea service.

AFTERNOON TEA

\$21.50PP

A 16oz pot of tea and a sarnie, served with a sweet or savory scone, trimmings and seasonal fruit. *More tea and cream free upon request.*

HIGH TEA

\$27.50PP

A 16oz pot of tea and a sarnie, served with a sweet or savory scone and all the trimmings, seasonal fruit and a selection of house made mini tarts and petit fours. *More tea and cream free upon request.*

QUEEN BE TEA

\$32.50PP

A 16oz pot of tea, a 6oz cup of Home made Soup, your choice of, sarnie, a sweet or savory scone and all the trimmings, seasonal fruit and a selection of house made mini tarts and petit fours. *More tea, cream and soup free upon request.*

“CAREGIVER AND ME” TEA FOR TWO

\$39.00PP

Your choice of a 16oz pot of tea to share, a sarnie, a nippers sarnie, a sweet scone and trimmings, veggie sticks, ranch dip, cheese and a top tier of house made mini tarts and petit fours. *More tea free upon request.*

MINI ME HIGH TEA

\$15.00

A 12oz pot of tea and a sarnie from the nippers list, seasonal veggie sticks, ranch dip, seasonal fruit and a selection of our petit fours and cookies.

BISCUITS & SCONES

Dipping biscuits without tea

\$3.50

Sweet or Savory scone

\$2.75

Queen BE: “B” for Benjamin and “E” for Emma, Queen BE represents our dream to offer a space where people can gather and just BE. Human BE’ings.

Tea

POT OF TEA \$3.50

A 16oz pot of tea

TEA & BISCUITS \$6.00

A 16oz pot of tea and three traditional British dipping biscuits (cookies)

TEA & BISCUITS FOR TWO \$10.95

Tea for two and six British biscuits (one tea type)

SWEET SCONE & CREAM TEA \$10.75

A 16oz pot of tea, fresh baked sweet scone with butter, jam or lemon curd, clotted cream & seasonal fruit garnish. *More cream free upon request.*

SAVORY SCONE & CREAM TEA \$10.75

A 16oz pot of tea, fresh baked savory scone, butter, Major Grey mango chutney, sharp cheddar and seasonal fruit garnish.

TEA & SARNIE \$11.25

A pot of tea for one and a tea sandwich. Choose from:

Cheese and pickle	Ham and mustard
Cheese & tomato or onion	Prawn Sarnies +\$1.50
Coronation Chicken +\$1.50	Smoked Salmon +\$2.00
Cucumber	Tomato
Egg and cress	Tuna and cucumber

Gluten Free Bread available.



Other Drinks

HOT

12oz 'To go' tea sachet or a cuppa Emma's Tea Spot Joe. (No refills) \$2.25

12oz Cadburys drinking chocolate or Tiger Spice Chai. (Contains milk) \$3.95

20oz French Coffee Press, Emma's Tea Spot blend by ZEKES. \$4.25

COLD

12oz House made iced tea or iced coffee (includes refills) \$2.25

12oz Fruit Squash \$1.75
(A fruit juice concentrate, ask for our current flavor)

Chocolate milk or iced Chai \$3.95

About Us

We opened in November of 2017 with the hopes of bringing a modern and casual approach to a traditional British Tea Room. Without you, we wouldn't be able to bring our dreams into reality. Thank you!

PEAK TIMES AND RESERVATIONS

Peak time (11:30am-2:00pm) can have a wait. We ask that To Go orders and large parties take this into consideration. We take reservations for **Set Menu High Teas** any time. Call or email for more information.

PRIVATE EVENTS

Call or email for more information.

LOCALS SUPPORTING LOCALS

We support local farmers and suppliers. Do to this, some of our items are dependent upon availability.

Loose tea, tea pots and china, British candy and goods.



Homemade Soups

Ask about our house made soup of the day.

Cup	\$3.95
Bowl	\$7.95
Add Cheese:	\$1.50
Add bread roll & butter	\$2.50

TOMATO SOUP (VE, GF)

Organic tomatoes, local herbs, served with house made croutons.

LOCAL MUSHROOM SOUP (V)

Local mushrooms, heavy cream and herbs served with house made croutons.



Salads

HOUSE MADE DRESSINGS:

- Thousand Island Ranch (ve)
- EVOO & Balsamic (ve)
- Signature Cream (ve)

All salads are made with local, organic ingredients when available.

Add chicken, shrimp, beef or salmon	\$3.50
Add tuna or ham	\$2.75
Add bread roll & butter	\$2.50
Add croutons	\$1.00
Add Cheese	\$1.50
Add extra dressing	\$.50

WALDORF SALAD (VE, GF) \$10.25

Apples, walnuts, celery & raisins in our house made vegan cream dressing, served on mixed leaf, with tomato & cucumber.

BEEF & STILTON SALAD (GF) \$13.95

A bed of greens, cucumbers, tomatoes and onions, Angus all natural, gluten free roast beef and stilton crumbles, apple slices, house made croutons, a splash of our EVOO balsamic and a side of signature dressing.

SMALL HOUSE SALAD \$3.50

Simple garden salad of Lettuce, tomato and cucumbers.





Ploughman's Platter (v)

\$13.50

CHEESES:
Barbers reserve cheddar,
Stilton, other artisan cheese.

A selection of three imported cheeses,
served with a crusty white roll, Major
Grey mango chutney, a selection
of pickles, European butter, organic
fruit and an organic side salad.



Homemade Quiches

Meals served with an organic
side salad, and choice of
homemade seasonal coleslaw,
seasonal fruit salad, or crisps.

PIE MEAL

\$10.95

Quiche of the Day

PIE BY THE SLICE

Quiche of the Day

\$6.50

*Whole pies, quiches and pasties
are available frozen to go.*

Tea & Sarnie

\$11.25

A pot of tea for one and a tea sandwich. Choose from:

Cheese and pickle

Cheese & tomato or onion

Coronation Chicken +\$1.50

Cucumber

Egg and cress

Ham and mustard

Prawn Sarnies +\$1.50

Smoked Salmon +\$2.00

Tomato

Tuna and cucumber

Gluten Free Bread available.

Come brunch with us! We're BYOB.



Butties & Sarnies

BUTTY:

Noun; Northern English – informal. Sandwich of cold bread and hot filling.

SARNIE:

Noun; British – informal. A cold sandwich.

Soup, Salad & Sarnie \$14.50

A cup of home made organic soup and a side salad and your choice of home made seasonal coleslaw, seasonal fruit or a handful of salted chips.

SOUP OPTIONS:

Tomato, mushroom, or soup of the day

SARNIE OPTIONS:

Beef & Horseradish or Mustard
Cheese & Onion or Tomato
Cheese & Pickle
Cucumber & Cream Cheese
Egg & Cress
Ham & Cheese Salad
Ham & Mustard
Tomato
Tuna & Cucumber

BREAKFAST

SMOKED SALMON \$13.50

Scottish smoked salmon with raw, red local onions and capers on buttered whole wheat bread.

BLT BUTTY \$10.95

Scottish smoked salmon with raw, red local onions and capers on buttered whole wheat bread.

BACON OR BANGER BUTTY \$10.50

Imported English smoked back bacon or imported handmade pork and sage breakfast banger (sausage), served warm in a buttered, crusty white roll with a side of house made Sweet & Spicy dipping sauce.

EGG, BACON OR SAUSAGE & CHEESE BUTTY \$11.25

A 16oz pot of tea, and fresh baked sweet or savory scone with trimmings. *See tea menu.*

LUNCH

CHEESE & ONION or TOMATO (v) \$8.95

Imported cheddar and onion or tomato with house made signature cream dressing on a buttered, crusty white roll.

CHEESE & PICKLE (v) \$8.95

Imported grated sharp cheddar with Branston Pickle on buttered whole wheat bread.

CORONATION CHICKEN \$10.50

Hand shredded chicken in house made curry cream dressing, slivered almonds and Earl Grey mango chutney, with lettuce and tomato on soft white, buttered bread.





Butties & Sarnies

Sides

Chips	\$1.50
Coleslaw	\$1.50
Seasonal fruit	\$1.50
Add a side salad	\$3.50

Our menu is great
all day.

Come brunch with us!
We're BYOB.

Local & Organic,
whenever possible.

All salads are made with local
organic ingredients when
available.

Sarnies are served on locally
made white or whole-wheat
sandwich bread. Gluten-free
bread is available.

Produce is locally sourced
when in season. Eggs and meat
local and free range.

CUCUMBER (v/ve) \$7.50

Thinly sliced and seasoned, English cucumbers
& house made local dill cream cheese or our
signature vegan cream dressing on white bread.

HAM & CHEESE SALAD \$9.95

All natural, hardwood smoked ham & imported
sharp cheddar, house made cream dressing, lettuce
and tomato, on a buttered crusty white roll.

HAM & MUSTARD \$9.50

All natural, hardwood smoked ham, lettuce and
tomato with house made Coleman's spicy cream
dressing on a buttered crusty white roll.

PRAWN MARIE ROSE \$10.50

Pre-cooked wild caught small shrimp in a house
made Thousand Island dressing with mixed
lettuce and tomato on buttered crusty while roll.

ROAST BEEF & HORSERADISH OR MUSTARD \$10.25

All natural salt and pepper rubbed Angus roast
beef with house made horseradish or Coleman's
mustard cream dressing, lettuce and tomato on a
buttered crusty white roll.

SMOKED SALMON & CREAM CHEESE \$13.50

Scottish smoked salmon with house made lemon
and local dill cream cheese, raw, red local onions
and capers on buttered whole wheat bread.

TOMATO (ve) \$7.95

Thick sliced balsamic and olive oil seasoned
tomatoes, house made signature cream dressing
on white bread.

TUNA & CUCUMBER \$9.25

Solid white albacore wild caught tuna in our house
made signature cream dressing with cucumber
slices on buttered whole wheat bread.

Butties & Sarnies



Toasties

Noun; British - informal. A hot sandwich.

Choose from one side: House made seasonal coleslaw, seasonal fruit salad or ready salted crisps.

Sides

Crisps	\$1.50
Coleslaw	\$1.50
Seasonal fruit	\$1.50
Add a side salad	\$3.50

HOT BREAKFAST

EGG, BACON OR SAUSAGE & CHEESE \$10.75

Jade Farm fresh egg and British back bacon on buttered white bread. Toasted and served with house made sweet and spicy dipping sauce.

EGG, MUSHROOM & CHEESE \$10.75

Jade Farm fresh egg, local mushroom on buttered white bread. Toasted and served with house made sweet and spicy dipping sauce.

EGG, ONION & CHEESE \$10.75

Jade Farm fresh egg and cheese on buttered white bread with onions. Toasted and served with house made sweet and spicy dipping sauce.

HOT LUNCH

MARINATED MUSHROOM & ONION (ve) \$10.75

Local mushrooms and onions, home made garlic and seasonal herb, balsamic and olive oil spread. Toasted and served with house made Sweet & Spicy dipping sauce.

HAM & CHEESE \$10.75

All natural, hardwood smoked ham & imported sharp cheddar on locally made, buttered white bread.

CHEESE & ONION (v) \$10.75

Imported sharp cheddar with organic onion or tomato on locally made buttered white bread.

Toasties





Nippers

NIPPER:
Noun: Young child. Used colloquially in southern England.

Sarnies served on white or whole wheat locally made bread with the crusts cut off, cucumber slices, ranch dip, seasonal fruit & ready salted crisps.

12oz Organic Milk
or Chocolate Milk **\$2.50**

12oz Hot Chocolate **\$2.50**

12oz Fruit Drink **\$1.75**

(A fruit juice concentrate, ask for our current flavor)

SARNIE **\$8.50**

Choose a Sarnie:
Local Honey Cream cheese & Cucumber
Jam Cheddar & Ham
Tomato

MINI ME HIGH TEA **\$15.00**

A 12oz pot of tea and a sarnie, seasonal veggie sticks, ranch dip, seasonal fruit and a selection of our petit fours and cookies.



Bakery & Desserts

SAVORY SCONES **\$2.75**

SWEET SCONES **\$2.75**

VICTORIA SPONGE **\$3.95**

LONDON FOG **\$3.95**

**EARL GREY AND LAVENDER
LAYER CAKE** **\$3.95**

COFFEE CAKE **\$2.75**

CHOCOLATE LAVA CAKE (GF)
\$5.00

MINIS **\$1.50 EA**

Tarts, cakes, macaroons and petit fours

SEASONAL DESSERTS WHEN AVAILABLE:

BREAD PUDDING **\$2.50**

House made, served warm with cream

VANILLA ICE CREAM WITH A FLAKE **\$3.50**

PIE BY THE SLICE

Quiche of the Day **\$6.50**