
Breakfast *10.00am–11.00am*

Croissant | £3.40

Ham and cheese croissant | £5.50

Egg mayo & bacon brioche roll | £4.00

Chelsea bun | £3.00

Peyton and Byrne muffin | £3.50

Afternoon Tea | £22.50

12.00pm–4.30pm

A selection of sandwiches including:
ham and Dijon mustard, smoked
salmon and cream cheese, egg and
cress, cucumber and cream cheese.

Mini cakes, pastries and warm
scones served with Peyton and Byrne
preserves and Devonshire clotted
cream.

Served with your choice of bottomless
tea or coffee

Champagne Afternoon Tea

With a glass of Jean-Paul Deville Carte
Noir Brut NV, Reims, France | £31.50

Lunch *11.00am–5.00pm*

Chilled pea soup | £7.00

Summer salad with courgette, tomatoes, wild rocket, basil and Rosary goats
cheese | £7.50 | £14.00

Chicken Caesar, shaved Parmesan bacon and romaine | £7.50 | £14.00

Superfood Salad | £7.50 | £14.00

Stuffed pepper with summer vegetables and mozzarella | £7.00

Half boneless roasted Gloucestershire chicken with Mid potatoes | £11.00

Chicken club sandwich with avocado bacon and mayo | £8.00

Veggie ruby round sandwich | £8.00

Avocado, San Marzano tomatoes on soda bread | £7.50

Our Sommelier's Suggestions

White | 125ml glass

Limoux Chardonnay, Toques et
Clochers, Languedoc-Roussillon,
France | £5.50

Albarino San Campio, Bodegas Terras
Gauda, Rias Baixas, Spain | £6.50

Sancerre, Domaine Gerard Fiou,
Saint Satur, France | £7.50

Red | 125ml glass

Petit Clos Pinot Noir, Marlborough,
New Zealand | £5.50

Valpolicella Classico `Saseti`, Monte
dall'Ora, Castelrotto, Italy | £6.50

Saint-Émilion Grand Cru,
La Croix Chantecaille, Bordeaux,
France | £7.50

Rosé | 125ml glass

Reserve de Gassac Rosé, VdP de
l'Hérault, France | £5.50

Cotes de Provence Rose, Carteron
'elegance', France | £6.50

Cakes & Cookies

Chocolate & hazelnut cookie | £2.20

Carrot cake | £4.75

Gluten free gooey chocolate cake | £4.75

Gluten free plum & orange cake | £4.75

Salted caramel & chocolate tart | £4.75

Treacle tart | £4.50

Bakewell tart | £4.50

Coffee & walnut cake | £4.75

Lemon drizzle cake | £4.75

Rhubarb and coconut tart | £4.50

Cake of the day | £4.75

Cheese

1 cheese £5.50 | selection of 3 £15.50

Baron Bigod

Cow, creamy, white bloomy-rind, Suffolk

Berkswell

Sheep, fruity, firm, West Midlands

Celtic Promise

Cow, springy texture, vegetarian rennet, unpasteurised, Ceredigion

Cerney Ash

Goat, clean, fresh, citrus flavour, unpasteurised, Cirencester

Mrs Kirkhams Lancashire

Cow, buttery, succulent, crumbly, Goosnargh

Perl Las Blue

Cow, creamy, gently salty, Ceredigion

Shropshire Blue

Cow, nutty, creamy, vegetarian rennet, Nottinghamshire

Saint Duthac

Sheep, blue, creamy, salty, vegetarian rennet, Dornoch Firth

Tunworth

Cow, Camembert-style, classically creamy, Hampshire

Coffee

Filter coffee £2.00

Espresso £2.40

Double Espresso £2.60

Americano £2.60

Flat White £3.00

Cappuccino £3.00

Latte £3.00

Macchiato £2.80

Double Macchiato £3.25

Mocha £3.25

Hot Chocolate £3.40

Tea

Black Tea | £3.00

English Breakfast

Earl Grey Bluestar

Lapsang Souchong

Darjeeling

Venetian Rose

Green Tea | £3.50

Jasmine Chung Hao

Organic Fog

White Tea | £3.50

Snow White

Malawi White

Infusions | £3.50

Camomile flowers

Peppermint

Fennel

Ayurvedic harmony

Pomegranate

Wild berries

Lemon & ginger rooibus

Elderflower & ginger

Soft Drinks

Pink lemonade | £3.20

Elderflower presse | £3.20

Coke £3.25 | Diet Coke £2.95

Brekland Posh Pops | *Please ask for our range of flavours* | £3.20

Mineral water | *Still or sparkling* | 75cl | £3.25

Iced Tea | *Please ask for our range of flavours* | £2.50

Beers & Ciders

Meantime London Lager
4.5% | £5.00

Five Points Pale
4.4% | £5.75

Camden Gentleman's Wit
4.3% | £5.00

Hawkes Urban Orchard cider
4.5% | £5.50

The
**National
Dining
Rooms**