



RABBIT & STITCH

Where style meets flavour

Afternoon Tea

THE SAVOURY EDIT

Duck Ham, Fig & Wild Rocket

Delicately layered finger sandwich of cured duck ham, sweet fig and peppery wild rocket, tailored in pillowy soft white bread.

Heritage Beetroot & Whipped Goat's Cheese

Earthy roasted heritage beetroot with airy whipped goat's cheese, poised on a butter-glossed mini brioche.

Smoked Salmon, Silk Cream Cheese, Cucumber Ribbons & Caviar

Oak-smoked salmon with silky cream cheese, ribbons of fresh cucumber & caviar, elegantly styled on dark rye.

Rare Roast Beef & Truffle Mayonnaise

Blush-pink roast beef with indulgent truffle mayonnaise, cut on toasted focaccia and finished with a savoury flourish.

PÂTISSERIE & SWEET INDULGENCE

Pistachio & Rosewater Couture Cake

Light pistachio sponge infused with delicate rosewater, finished with a couture glaze and soft floral notes.

Handcrafted Chocolate Éclair

Choux pastry filled with Madagascan vanilla custard, cloaked in rich chocolate fondant.

Lemon Berry Posset

Silky lemon posset layered with seasonal berries for a bright, elegant finish.

Raspberry Meringue Kiss

Feather-light meringue with a vibrant raspberry centre.

Handcrafted Parisian Macaron

A classic almond macaron with a delicate, refined sweetness.

Dark & White Chocolate Strawberry

Fresh strawberries dressed in ribbons of dark and white chocolate.

THE FINISHING TOUCH

Freshly Baked Fruit Scones

Served warm with Cornish clotted cream and strawberry preserve.

Tea & Coffee

A curated selection of fine loose-leaf teas or barista-crafted coffee.

£24 per person. Upgrade with a glass of Prosecco - Add £6 per person

Gluten Free Available on request | Bookings - 48 Hours Notice - Please inform of dietary requirements | Minimum 2 Guests (Sample Menu)