

# BLOSSOM & WILD

FINE TEA AND CAKE PARLOUR

All of our Teas are freshly brewed at the ideal temperature for your chosen leaves – if you would like your tea brewed with boiling water please ask when ordering.

## BLACK TEA

### CANTON ENGLISH BREAKFAST £3.95

(Africa, India, China)

**Taste:** Malt, Fig, Cocoa **Aroma:** Wood Stack

Beautiful & exuberant – the ultimate English Breakfast blend. Kenyan leaves bring a golden depth, Assam adds maltiness, Rwandan tea makes the blend rich & smooth, and Yunnan Chinese black tea gives a unique, dark cocoa flavour.

### CANTON 1843 £5.60

(China)

**Taste:** Cocoa, Caramel **Aroma:** Wood, Leather

Bold & iconic – a re-creation of the very first English Breakfast Tea, invented by an English tea merchant in New York in 1843. A tea to stimulate every sense. Steeped in history and a delicious nod to the most unlikely of stories.

### CANTON DARJEELING £3.95

(India)

**Taste:** Camphor, Muscatel **Aroma:** Grape, Fig

Bright & ethereal- Chinese tea bushes thrive in the Himalayas and yield this sparkling 'Champagne of teas'. The leaves are plucked from historic Chinese varietal tea bushes planted as far back as 1861. Renowned for the desirable muscat grape flavours & the fresh rosy scent.

BREWING TEMPERATURE 95°C

### CANTON EARL GREY £3.95

(China, India, Italy)

**Taste:** Citrus, Cedar **Aroma:** Citrus Grove

Velvety & harmonious – classic English elegance, exalted by heady botanical citrus notes. A blend of three spectacular black teas paired with the highest grade cold pressed Calabrian bergamot oil to deliver a smooth, rich, bright blend with a citrus kick.

### CANTON LYCHEE & ROSE NOIR £3.95

(China)

**Taste:** Rich lychee **Aroma:** Fragrant, Floral

Deep & decadent – raindrops on roses and sweet fruity lychee, it's a sensational harmony. This Chinese Yunnan black tea is highly sought after for its naturally sweet, robust flavour. Blended with pure, high grade lychee fruit oil, natural rose oil and dried rose petals, it is alive with deep, warm fruit notes & highly aromatic rose.

### CANTON CHOCOLATE NOIR £5.60

(India, China, Madagascar, Peru)

**Taste:** Cocoa, Medjool Date, Malt **Aroma:** Vanilla

Moreish & luxurious – a velvety smooth tea with decadent, dark chocolate notes to satisfy just about every craving. An opulent blend of Indian Assam, Chinese Yunnan black, Madagascan vanilla pod and Peruvian cocoa nibs.

## GREEN TEA

### CANTON JADE GREEN TIPS £3.95

(China)

**Taste:** Green bean, cashew **Aroma:** Chestnut

Succulent & verdant – fresh spring greens meet asparagus and make hay while the sun shines. Hand picked from tea bushes growing high up in the fresh mountain air where the flavour in the leaf is concentrated by plenty of soft rain, warm days and cool nights.

BREWING TEMPERATURE 70°C

### CANTON JASMINE PEARLS £5.95

(China)

**Taste:** Jasmine, honeydew melon, hay

**Aroma:** Floral

Fragrant & intoxicating – exotic florals hovering over the sweetest green tea. The top silvery buds are skilfully rolled into iridescent pearls. In the spring the tea pearls are blanketed with jasmine flowers and fresh blossoms are applied for six nights until the tea is fully saturated with their intoxicating aroma.

\*All of the above teas can be made in a children's size at £3.20 Per pot (with a £1.50 supplement for premium priced teas)

## WHITE TEA

### CANTON SILVER NEEDLE £6.95

(China)

**Taste:** Melon, cucumber **Aroma:** Warm hay

Honeydew & delicate bliss – a simply beautiful tea. Made only from tender young silvery buds, slowly withered in the sun. This is quite full-bodied for a white tea, chosen from a small batch grown on Jing Gu mountain in Yunnan province. The buds are plump, succulent and irresistible.

BREWING TEMPERATURE 85° C

### CANTON WHITE PEACH £6.95

(China)

**Taste:** Peach, mango, vanilla **Aroma:** Apricot

Tantalising & sweet – a deliciously fragrant tea, combining the character of a white tea with the nectar like sweetness of mango and peach. Made only from spring-picked buds and fresh shoots, providing the tea with a delicate understated sweetness.

## OOLONG TEA

### CANTON HONEY ORCHID

£6.95

(China)

**Taste:** Orchid, peach **Aroma:** Honey, grape

Floral & mesmerising – a celestial mix of fruit, floral and mineral notes. Growing only in Guangdong, South East China, these rare slow growing tea bushes cling to the rocky slopes of Phoenix Mountain, giving each leaf an intense flavour.

BREWING TEMPERATURE 90° C

## HERBAL TEA

### CANTON LEMONGRASS & GINGER £3.95

(Egypt, China, Spain)

**Taste:** Citrus, ginger **Aroma:** Sherbert lemon

Radiant & vivifying – the vibrant, citrus notes of Egyptian lemongrass harmonise with the warming, aromatic depth of Chinese ginger root. A hint of wild Spanish liquorice softens the mouthfeel while adding a touch of sweetness.

BREWING TEMPERATURE 95° C

### CANTON ROSEBUDS £5.95

(Iran)

**Taste:** Rose, Sherbert **Aroma:** Turkist Delight

Sumptuous & romantic – just one sip and you're there, dozing among the Damask roses of the sun-kissed Lalezhar Valley. Utterly beautiful in appearance and flavour, the whole rose buds make a deliciously fragrant herbal tea that instantly soothes and calms.

### CANTON CHAMOMILE £3.95

(Croatia)

**Taste:** Apple, honey **Aroma:** Apple pie

Silky & slumberous – take a sip and snooze in a sun-kissed summer meadow. Harvested from a farm in Croatia, where the unusually small flowers have a higher concentration of essential oils, giving the infusion a particularly sweet, mellow flavour.

### CANTON TRIPLE MINT £3.95

(Egypt, Bulgaria, UK)

**Taste:** Icy cool peppermint **Aroma:** Sweet spearmint

Herbacious & invigorating – A multi-dimensional mint tea that delivers great flavour depth and a cooling mint tingle. Peppermint and spearmint grown in the fertile Nile valley is blended with leaves of lemon balm, a mint with a citrus hint, misted with pure black peppermint mint oil.

### CANTON BERRY & HIBISCUS £3.95

(France)

**Taste:** Cranberry, Black Current **Aroma:**

**Strawberry**

Juicy & nostalgic – a scarlet explosion of ripe forest fruits. Deliciously three dimensional. An entirely natural infusion of juicy whole berries, tart hibiscus, apple and sweet liquorice root.

# COFFEE

## ESPRESSO

SINGLE	£3
DOUBLE	£3.50

**AMERICANO** £3.70

**FLAT WHITE** £3.70

**LATTE** £3.70

**CAPPUCCINO** £3.70

**THE BLOSSOM CAPPUCCINO** £6  
with an edible pressed giant pansy, pink milk & glitter

**MOCHA** £3.90

**ICED LATTE\*** £3.90

**PINK ICED LATTE\*** £5

**BAILEYS ICED LATTE\*** £6.50

\*Add Cornish vanilla ice cream £2.50

# HOT CHOCOLATE

**BLOSSOM & WILD SIGNATURE HOT CHOCOLATE** £7.30

Luxurious fair-trade hot chocolate topped with whipped cream, mini marshmallows, edible glitter, & draped with a luxuriant 23ct gold leaf blanket

**LOVELY RUBY HOT CHOCOLATE** £6.50

Luxurious ruby hot chocolate drink topped with mini marshmallows, whipped cream, heart sprinkles, freeze dried raspberry pieces & pink glitter

**BISCOFF SUNDAE HOT CHOCOLATE** £6.50

An indulgent Biscoff hot chocolate topped with marshmallows, whipped cream, Biscoff drizzle, Biscoff crumbs & golden glitter

**MINT AERO HOT CHOCOLATE** £6.50

Rich peppermint hot chocolate topped with mini marshmallows, a tower of whipped cream, crushed mint Aero & edible glitter

**NUTELLA HOT CHOCOLATE** £5.50

**BISCOFF HOT CHOCOLATE** £5.50

**WHITE CHOCOLATE & HAZELNUT HOT CHOCOLATE** £5.50

**RUBY HOT CHOCOLATE** £5.50

**BAILEYS HOT CHOCOLATE** £6.50

**HOT CHOCOLATE** £3.90

Add whipped cream 60p

Add mini marshmallows 60p

**MINI HOT CHOCOLATE** £3.30

Add whipped cream 50p

Add mini marshmallows 50p

**BABY CHINO** £2.50

\*Oat & soy milks available

\*Please note that all of our products are prepared in the same kitchen environment and may contain traces of allergens such as NUTS, GLUTEN, EGGS, MILK, SESAME, FISH, SOYA, LUPIN & SULPHATES. Some of our cakes and dishes are garnished with fresh edible flowers which may contain traces of CELERY and MUSTARD due to the way they are grown. If you have any allergies please inform your server before placing your order

# BLOSSOM & WILD

FINE TEA AND CAKE PARLOUR

## THE COUNTER MENU

A section of beautiful fresh seasonal cakes & bakes

### LAYER CAKES

	SLICE	CAKE
Caramel Apple	<b>£6.75</b>	<b>£70</b>
Lemon, Blackberry &	<b>£6.75</b>	<b>£70</b>
Mascarpone		
Milk Chocolate Crumble	<b>£6.75</b>	<b>£70</b>

### CUPCAKES

Sticky Toffee	<b>£4.80</b>
Pumpkin Spice	<b>£4.80</b>
Red Velvet	<b>£4.80</b>
Chocolate Honeycomb	<b>£4.80</b>
Coffee & Walnut (N)	<b>£4.80</b>
Biscoff (VG)	<b>£4.80</b>

### COOKIES

Gingerbread NY Cookie	<b>£3.95</b>
Triple Chocolate Chip NY Cookie	<b>£3.95</b>

### SWEET TREATS

Hazelnut & White Chocolate Brownie (GF) (N)	<b>£3.95</b>
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### ADD

Scoop of Ice cream or clotted cream	<b>£2.50</b>
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# BLOSSOM & WILD

FINE TEA AND CAKE PARLOUR

## AFTERNOON TEAS

Available by pre booking only at [www.blossomandwild.uk](http://www.blossomandwild.uk)

### BLOSSOM & WILD SIGNATURE AFTERNOON TEA

£36

#### SANDWICHES

Finest Scottish smoked salmon with whipped cream cheese on seeded brown bread

Free-range truffle egg mayonnaise with micro herbs on soft white bread

Wiltshire ham with wholegrain mustard mayonnaise and rocket on seeded brown bread

Finely sliced cucumber with cream cheese & chive on soft white bread

Mature Cornish cheddar with caramelised onion chutney on seeded brown bread

#### FRESHLY BAKED SCONES

Served with Cornish clotted cream & strawberry conserve

#### HAND CRAFTED MINI DESSERTS

Autumn berry & mascarpone pavlova

Caramel coconut brownie bite (N)

Mini vanilla bean cupcake

Orange Posset

WITH BLOSSOM & WILD  
HOUSE CHAMPAGNE 125ML

£44

WITH BLOSSOM & WILD  
ROSE CHAMPAGNE 125ML

£45

WITH BLOSSOM & WILD  
HOUSE PROSECCO 125ML

£42

WITH SALCOMBE START POINT OR  
ROSE GIN & TONIC 25ML

£42

WITH WHISPERING ANGEL ROSÉ WINE  
175ML

£46

WITH BEER – LAGER OR IPA – 330ML

£39

\*All prices are per person & a discretionary service charge of 10% will be added for your kind approval

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## VEGETARIAN AFTERNOON TEA

£36

### SANDWICHES

Finely sliced cucumber with cream cheese & chive on soft white bread

Mature Cornish cheddar with caramelised onion chutney on seeded brown bread

Free-range truffle egg mayonnaise with micro herbs on soft white bread

Sweet roasted red peppers with pesto on seeded brown bread (N)

Smooth hummus with rocket on seeded brown bread

### FRESHLY BAKED SCONES

Served with Cornish clotted cream & strawberry conserve

### HAND CRAFTED MINI DESSERTS

Autumn berry & mascarpone pavlova

Caramel coconut brownie bite (N)

Mini vanilla bean cupcake

Orange posset

## GLUTEN FREE AFTERNOON TEA (minimum 72h notice)

£36

### SANDWICHES

Smoked salmon with whipped cream cheese on seeded brown bread

Wiltshire ham with wholegrain mustard mayonnaise and rocket on seeded brown bread

Finely sliced cucumber with cream cheese & chive on seeded brown bread

Free-range truffle egg mayonnaise with micro herbs on seeded brown bread

Mature Cornish cheddar with caramelised onion chutney on seeded brown bread

### FRESHLY BAKED SCONES

Served with Cornish clotted cream & strawberry conserve

### HAND CRAFTED MINI DESSERTS

Autumn berry & mascarpone pavlova

Hazelnut & white chocolate brownie (N)

Salted caramel cheesecake square

Orange posset

WITH BLOSSOM & WILD  
HOUSE CHAMPAGNE 125ML **£44**

WITH BLOSSOM & WILD  
ROSE CHAMPAGNE 125ML **£45**

WITH BLOSSOM & WILD  
HOUSE PROSECCO 125ML **£42**

WITH WHISPERING ANGEL  
ROSÉ WINE 175ML **£46**

WITH SALCOMBE START POINT  
OR ROSÉ GIN & TONIC 25ML **£42**

WITH BEER – LAGER OR IPA – 330ML **£39**

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**VEGAN AFTERNOON TEA** (minimum 72h notice)**£36**

## SANDWICHES

Finely sliced cucumber with a chive 'butter' on soft white bread

Smooth hummus with rocket on seeded brown bread

Sweet roasted peppers & pesto on seeded brown bread (N)

Vegan cheese & caramelised onion chutney on seeded brown bread

Avocado guacamole on soft white bread

## FRESHLY BAKED VEGAN SCONES

Served with vegan 'butter' & jam

## HAND CRAFTED MINI DESSERTS

Mini **biscoff** cupcake

Raspberry pastry swirl

Chocolate orange fudge

Autumn berry trifle

WITH BLOSSOM & WILD  
HOUSE CHAMPAGNE 125ML

**£44**

WITH BLOSSOM & WILD  
ROSE CHAMPAGNE 125ML

**£45**

WITH BLOSSOM & WILD  
HOUSE PROSECCO 125ML

**£42**

WITH WHISPERING ANGEL  
ROSÉ WINE 175ML

**£46**

WITH SALCOMBE START POINT  
OR ROSÉ GIN & TONIC 25ML

**£42**

WITH BEER – LAGER OR IPA – 330ML

**£39****CHILDREN'S AFTERNOON TEA** (up to 10 years)**£20**

## SANDWICHES

Crunchy cucumber on soft white bread

Ham & cheese on seeded brown bread

Strawberry jam on soft white bread

## FRESHLY BAKED SCONE

Served with Cornish clotted cream & strawberry conserve

## HAND CRAFTED MINI DESSERTS

Mini vanilla bean cupcake

Golden Halloween chocolates

Meringue kiss with mascarpone cream and a glitter raspberry

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# CHAMPAGNE & SPARKLES

<b>PROSECCO</b>	125ml	BOTTLE
LUNETTA	<b>£7.20</b>	<b>£33</b>

<b>CHAMPAGNE</b>	125ml	BOTTLE
BLOSSOM & WILD HOUSE CHAMPAGNE	<b>£10</b>	<b>£45</b>
BLOSSOM & WILD HOUSE CHAMPAGNE ROSÉ	<b>£11</b>	<b>£49</b>
LAURENT-PERRIER		<b>£75</b>
LAURENT-PERRIER ROSÉ		<b>£95</b>

## BUBBLES WITH BENEFITS

WILD LIFE BOTANICALS LOW ALCOHOL  
SPARKLING WINE

0.5%ABV, 15% of your daily vitamin intake & less  
than 35 calories per glass!

250 ML BOTTLE

NUDE **£9**

BLUSH **£9**

# WINE & SPIRITS

<b>WINE</b>	175ML	250ML	BOTTLE
WHISPERING ANGEL ROSÉ	<b>£11</b>	<b>£17</b>	<b>£46</b>

<b>GIN</b>		25ML	50ML
SALCOMBE START POINT		<b>£6</b>	<b>£9</b>
SALCOMBE ROSÉ SAINTE MARIE		<b>£6</b>	<b>£9</b>

# BEER & MIXERS

LAGER 330ML	<b>£4.45</b>
IPA 330ML	<b>£4.90</b>

## TONIC

FEVER TREE PREMIUM INDIAN TONIC	<b>£2.60</b>
FEVER TREE MEDITERRANEAN TONIC	<b>£2.60</b>
FEVER TREE LIGHT TONIC	<b>£2.60</b>

# COLD DRINKS

A selection of 'Lovely' drinks, using only the highest quality ingredients such as handpicked elderflower petals, English roses and Herefordshire raspberries, their whole range is free from preservatives, artificial colourings and is naturally vegan.

ELDERFLOWER PRESSÉ	<b>£3.20</b>
ELDERFLOWER & ROSE	<b>£3.20</b>
RASPBERRY LEMONADE	<b>£3.20</b>
CUCUMBER & MINT FIZZ	<b>£3.20</b>
GINGER BEER	<b>£3.20</b>

<b>WATER</b>	250ml	750ml
STILL	<b>£2.75</b>	<b>£4.95</b>
SPARKLING	<b>£2.75</b>	<b>£4.95</b>