

# 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.

## 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 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.

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.

# 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

Herbaceous & 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.

\*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)

# COFFEE

## ESPRESSO

SINGLE	£3
DOUBLE	£3.50

**AMERICANO** £3.50

**FLAT WHITE** £3.50

**LATTE** £3.50

**CAPPUCCINO** £3.50

**MOCHA** £3.80

**ICED LATTE\*** £3.80

**PINK ICED LATTE\*** £5

\*Add Cornish vanilla ice cream £2.50

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

# HOT CHOCOLATE

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

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

**HOT CHOCOLATE** £3.90

Add whipped cream 60p

Add mini marshmallows 60p

**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

**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
Chai Spice	<b>£6.25</b>	<b>£65</b>
Coconut & White Chocolate	<b>£6.25</b>	<b>£65</b>
Black Forest	<b>£6.25</b>	<b>£65</b>

### CUPCAKES

Mince Pie	<b>£4.60</b>
Pear, Hazelnut & Maple (N)	<b>£4.60</b>
Chocolate Orange	<b>£4.60</b>
Gingerbread	<b>£4.60</b>
S'mores	<b>£4.60</b>
Raspberry Bakewell (N) (V)	<b>£4.60</b>

### COOKIES

Gingerbread NY Cookie	<b>£3.95</b>
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### SWEET TREATS

Rocky Road (GF)	<b>£3.95</b>
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### ADD

Scoop of Ice cream or clotted cream	<b>£2.50</b>
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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

**£34**

#### 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

Butter basted turkey with cranberry sauce on seeded brown bread

Finely sliced cucumber with cream cheese & dill 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

Christmas wreath pavlova

Mince pie crumble bite

Mini gingerbread cupcake

Chocolate orange pot

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

WITH BLOSSOM & WILD  
ROSE CHAMPAGNE 125ML **£43**

WITH BLOSSOM & WILD  
HOUSE PROSECCO 125ML **£40**

WITH WHISPERING ANGEL  
ROSÉ WINE 175ML **£44**

WITH SALCOMBE START POINT  
OR ROSÉ GIN & TONIC 25ML **£40**

WITH BEER – LAGER OR IPA – 330ML **£37**

\*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

**£34**

### SANDWICHES

Finely sliced cucumber with cream cheese & dill 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

Smoked hummus with rocket on seeded brown bread

### FRESHLY BAKED SCONES

Served with Cornish clotted cream & strawberry conserve

### HAND CRAFTED MINI DESSERTS

Christmas wreath pavlova

Mince pie crumble bite

Mini gingerbread cupcake

Chocolate orange pot

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

**£34**

### SANDWICHES

Smoked salmon with whipped cream cheese on seeded brown bread

Butter basted turkey with cranberry sauce on seeded brown bread

Finely sliced cucumber with cream cheese & dill 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

Christmas wreath pavlova

Rocky road bite

Salted caramel cheesecake square

Chocolate orange pot

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

WITH BLOSSOM & WILD  
ROSE CHAMPAGNE 125ML **£43**

WITH BLOSSOM & WILD  
HOUSE PROSECCO 125ML **£40**

WITH WHISPERING ANGEL  
ROSÉ WINE 175ML **£44**

WITH SALCOMBE START POINT  
OR ROSÉ GIN & TONIC 25ML **£40**

WITH BEER – LAGER OR IPA – 330ML **£37**

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

**£34**

**SANDWICHES**

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

Smoked hummus with rocket on seeded brown bread

Sweet roasted peppers & pesto on seeded brown bread

Vegan cheese & caramelised onion chutney on seeded brown bread

Avocado guacamole on soft white bread

**FRESHLY BAKED VEGAN SCONES**

Served with vegan whipped cream & jam

**HAND CRAFTED MINI DESSERTS**

Mini raspberry bakewell cupcake (N)

Chocolate orange fudge |

Biscoff pastry pinwheel

Custard & raspberry trifle

WITH BLOSSOM & WILD  
HOUSE CHAMPAGNE 125ML

**£42**

WITH BLOSSOM & WILD  
ROSE CHAMPAGNE 125ML

**£43**

WITH BLOSSOM & WILD  
HOUSE PROSECCO 125ML

**£40**

WITH WHISPERING ANGEL  
ROSÉ WINE 175ML

**£44**

WITH SALCOMBE START POINT  
OR ROSÉ GIN & TONIC 25ML

**£40**

WITH BEER – LAGER OR IPA – 330ML

**£37**

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

**£19**

**SANDWICHES**

Crunchy cucumber on soft white bread

Turkey & cheese on seeded brown bread

Strawberry jam on soft white bread

**FRESHLY BAKED SCONES**

Served with Cornish clotted cream & strawberry conserve

**HAND CRAFTED MINI DESSERTS**

Mini gingerbread cupcake

'Christmas pudding' chocolate truffle

Christmas tree meringue kiss

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## CHAMPAGNE & SPARKLES

### PROSECCO

LUNETTA 125ml BOTTLE £6.90 £33

### CHAMPAGNE

BLOSSOM & WILD  
HOUSE CHAMPAGNE £9 £45

BLOSSOM & WILD  
HOUSE CHAMPAGNE ROSÉ £10 £49

LAURENT-PERRIER £75

LAURENT-PERRIER ROSÉ £95

### 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 750 ML BOTTLE

NUDE £9

BLUSH £9 £29

## WINE & SPIRITS

### WINE

WHISPERING ANGEL ROSÉ 175ML 250ML BOTTLE £11 £17 £46

### GIN

SALCOMBE START POINT 25ML 50ML £6 £9

SALCOMBE ROSÉ SAINTE MARIE £6 £9

## BEER & MIXERS

LAGER 330ML £4.45

IPA 330ML £4.90

### TONIC

FEVER TREE PREMIUM  
INDIAN TONIC £2.60

FEVER TREE  
MEDITERRANEAN TONIC £2.60

FEVER TREE  
LIGHT TONIC £2.60

## 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 £3.20

ELDERFLOWER & ROSE £3.20

RASPBERRY LEMONADE £3.20

CUCUMBER & MINT FIZZ £3.20

GINGER BEER £3.20

WATER 250ml 750ml

STILL £2.75 £4.95

SPARKLING £2.75 £4.95