

AFTERNOON TEA

THE TEA STORY

The history of tea is full of myth and legend, tales of princes and swashbuckling pirates and smugglers. Some sources place the first mention of tea with an Arab merchant Suleiman in 851AD, while the Chinese cling to a story dating from 2737BC of Chinese Emperor Shen Nung boiling his drinking water (as was customary), when a couple of leaves blew into the liquid, resulting in a delicious, hitherto untried taste. It was not until the 19th century that the tea plant was cultivated in Assam, in North-east India. On the foothills of the Himalayas, the Chinese tea plant successfully produces the very fine Darjeeling.

Little is known about the early beginnings of tea in Britain. The East India Company, under their charter granted by Elizabeth I, recorded ships reaching China in 1637, but it was not until 1644 that any record of tea appeared in their dealings with the Chinese merchants. However, sailors returning from the Far East did bring packets of the strange leaf back as presents for friends and relatives. It was through these sailors that tea first found its way into London's coffee houses. By the beginning of the 18th century tea began to be regarded as an interesting alternative to coffee, although it carried a punitive tax and was not readily affordable by anyone but the upper classes. Price made tea the perfect prey for smugglers, and it wasn't until William Pitt reduced the tax in 1784 that tea was more widely drunk.

Anna, 7th Duchess of Bedford, is reputed to have originated the idea of afternoon tea in the early 1800s. She conceived the idea of having tea in the afternoon to ward off the hunger pangs between lunch and dinner. The Duchess started having a tray of tea with bread and butter served to her in the mid-afternoon. It became a regular occurrence and she began to invite other high society ladies to join her. Along with tea, there would be small pastries with clotted cream or preserves, delicate sandwiches and scones. These habits soon became a good reason for social gatherings, and started a trend that is still very much a part of British life.



AFTERNOON TEA

Great attention is given to all our teas, and each is brewed in a teapot specifically for that blend. We carefully time the brew to ensure the correct flavour and develop the full benefits of tea antioxidants.

Every morning, our specialist bakers prepare for afternoon tea, carefully baking pastries and cakes in our designated afternoon tea kitchen. We bake a range of traditional and individual cakes for each afternoon service.

Tables are laid in the restaurant or sitting-room with crisp linen and fine bone china tea services. We serve afternoon teas on tiered cake stands or on glass stands at your table.

THE ANGEL TEA AND CAKES

£7.80

A selection of freshly-baked cakes and pastries



Tea or coffee
(see choices overleaf)

THE ANGEL TEA AND SCONES

£6.80

Two warm scones with strawberry jam and a choice of clotted cream, freshly-whipped cream or butter



Tea or coffee
(see choices overleaf)

When you have finished afternoon tea, if there are cakes left, we are happy to box them up for you to take home. But note our cakes and pastries are made with fresh eggs, butter and cream, so they need to be refrigerated and eaten within 24 hours. Importantly, nuts may be present in any dish, but please ask for advice.

THE ANGEL AFTERNOON TEA

£11.90

A selection of sandwiches:

Black Mountain smoked salmon
Marinated cucumber and cream cheese
Home-cooked ham
Egg mayonnaise with cress



Warm scone with strawberry jam and a choice of clotted cream, freshly-whipped cream or butter



A selection of freshly-baked cakes and pastries



Tea or coffee
(see choices overleaf)

THE ANGEL CHAMPAGNE AFTERNOON TEA

£17.90

A glass of house champagne



A selection of sandwiches:

Black Mountain smoked salmon
Marinated cucumber and cream cheese
Home-cooked ham
Egg mayonnaise with cress



Warm scone with strawberry jam and a choice of clotted cream, freshly-whipped cream or butter



A selection of freshly-baked cakes and pastries



Tea or coffee
(see choices overleaf)

Additional glass of champagne: £6.00

THE ANGEL TEAS

Our house selection is a fine Assam and Sri Lankan blend. Or, you may also choose one of the following artisan teas supplied by the Jing Tea Company, a leading UK tea merchant. They source and blend teas from the finest regions of India and China. We are proud to offer their products.

INDIAN/BLACK TEAS

The traditional choice.

ENGLISH BREAKFAST

Picked each June in India's lush Assam region, famous for producing the world's strongest teas. It is of exceptional quality, full of shiny, gold tips. The tea is complex, bright ruby-red infusion, damson aroma and a lively taste.

DARJEELING SECOND FLUSH

From May onwards, the famed Darjeeling summer teas are produced with succulent leaves and a sprinkling of silvery tips. The infused leaf expresses a rich and full bodied aroma with hints of the sought after muscatel flavour for which the second flush is famed.

CEYLON

Simply the finest. Charmingly mellow, excellent body.

EARL GREY SUPREME

Named after the 1830's Prime Minister, Earl Grey is the Western world's most popular scented black tea. Made with a rich, whole leaf Ceylon and sprinkled with cornflowers (merely for decoration) and scented with Bergamot.

CHINESE TEAS

Delicate teas, lower in tannins, and taken without milk.

SILVER NEEDLE WHITE TEA

Long, soft and downy, Silver Needle is composed of hand-picked, first spring buds of the Da-Bai tea plant. It comes from Fuding, a serene region with waterfalls and clear lakes. The peaceful setting is reflected in the flavour. It's an easy-drinking tea that's ideal to relax with.

FLOWERING JASMINE

Light and fragrant flowering green tea hand-tied around white Jasmine blossoms. An operatic performance with a delicate, floral aroma and a sweet Jasmine taste.

CHINESE TEAS

DRAGON WELL GREEN TEA

This is one of the most sought after green teas in the world. The leaves are picked at the start of Spring, before a traditional lunar festival called Qing Ming. The first picking means the leaves had all Winter to grow, allowing them to slowly absorb the nutrients from the soil and develop a great depth of flavour. After picking, each individual leaf and bud is hand-pressed and shaped in a wok to achieve the perfect level of roasting. This process creates a tea with an emerald infusion that tastes of sweet chestnuts.

FLOWERING OSMANTHUS

Sweet and soothing flowering green tea hand-tied around an explosive orange Osmanthus flower. A hypnotic display of colour, complemented by a clean bright infusion and heavenly sweet taste.

INFUSIONS

Light caffeine-free herb, fruit and flower flavours.

WHOLE CHAMOMILE FLOWER INFUSION

The only way to appreciate the floral, summery elegance of chamomile is to put the whole flower in water; stunning freshness, cleansing flavour.

WHOLE ROSE BUDS

The distilled beauty of whole rosebuds provides the definitive 'herbal' experience. Light and fragrant, this drink is soothing, refreshing and delicate on the palate.

LEMON VERBENA

Produced from French Verveine leaves, this popular herbal infusion has a light buttery taste, complemented by a subtle lemon scenting. This ever-popular after dinner digestive is soothing and intensely satisfying.

BLACKCURRANT AND HIBISCUS FRUIT INFUSION

This vibrant, fruit infusion offers mesmerising flavours and sweet, lively character. With whole blackcurrants, cracked hibiscus shells and redcurrants, this is an outstanding deep red infusion.

FRESH MINT LEAF INFUSION

GINGER ROOT INFUSION

THE ANGEL COFFEES

Our cafetière coffee is roasted and ground for us by the Scotcher family, who run Capital Roasters based in Pembroke, West Wales. They are one of just two roasting companies in Wales, with over twenty years experience. Each week, they roast small batches of pure high-quality arabica beans, which are then ground and individually packed for us.

For barista coffee we have SegaFredo Zanetti. We use their finest blend, mostly arabica with a small amount of robusta. The beans are from SegaFredo's own estates on Costa Rica and Brazil. Arabica is the most highly-prized coffee bean, difficult to grow and harvest. It must be grown at high-altitude above 2,000ft. And as it grows on steep mountain sides, it has to be hand-harvested.

Please select one of the following coffees to accompany your Afternoon Tea.

Cafetière coffee
Espresso
Double espresso
Caffè latte
Cappuccino
Large cappuccino
Hot chocolate
Marrochino

Espresso and hot chocolate with frothed milk.

Melange
Filter coffee with frothed milk and
whipped cream on top.

Affogato
Long espresso over vanilla ice cream.

Einspänner
Long espresso with whipped cream
and frothed milk on top.

ICE CREAMS

Two scoops of homemade
ice cream: £3.80

Vanilla
Chocolate
Strawberry
Mint

COFFEE AND TEAS

If you would like just a drink, here is our tea and coffee selection.

Angel selected teas	2.60
Cafetière coffee	2.80
Espresso	2.20
Double espresso	2.60
Caffè latte	2.60
Cappuccino	2.60
Large cappuccino	2.80
Hot chocolate	2.80

SPECIALITY COFFEE

Irish coffee and liqueur coffee	4.60
Mélange Filter coffee with frothed milk and whipped cream on top.	3.20
Marrochino Espresso and hot chocolate with frothed milk.	2.80
Affogato Long espresso over vanilla ice cream.	3.20
Einspänner Long espresso with whipped cream and frothed milk on top.	3.40

SOFT DRINKS

Homemade lemonade A half-litre of home-made lemonade for one, or two to share.	3.00
Luscombe Farm apple juice	1.90
Luscombe Farm ginger beer (fiery or normal)	2.40
Elderflower pressé	2.10
Freshly-squeezed orange juice	2.30
Pago fruit juices	1.90
Mineral water: Decantæ (300ml., still or sparkling)	1.30
Coca-Cola and lemonade	1.40
Baby minerals	1.45