

AFTERNOON TEA MENU Served from 2.30pm to close

Traditional Pump Room tea

Selection of tea sandwiches,
goats cheese and red onion marmalade crostini,
homemade scones with Devonshire clotted cream
and strawberry jam,
Pump Room pastries
with a pot of tea or coffee

for one £21.00

Searcys Champagne tea

Glass of Besserat Brut NV,
smoked salmon and cucumber blini with shallot crème fraiche,
homemade scones with Devonshire clotted cream
and strawberry jam,
dessert shot and Pump Room pastries
with a pot of tea or coffee

for one £30.00

Celebration Champagne tea

Besserat tasting tray: Selection of our finest house Champagnes,
smoked salmon and cucumber blini
with shallot crème fraiche,
homemade scones with Devonshire clotted cream
and strawberry jam,
dessert shot and Pump Room pastries
with a pot of tea or coffee

per person £35.00

All our set teas include a free refill of tea or coffee, please ask your waiter.

Tea Time Bakery

Homemade scones

with Devonshire clotted cream and
strawberry jam

£6.75

Pump Room home-made cakes

choose one from our daily selection

£3.85

The traditional Bath bun

with cinnamon butter

£3.50

Trio of Pump Room pastries

£5.75

Savoury Items

Selection of tea sandwiches

(vegetarian sandwiches available)

£4.95

Somerset Cheddar crumpets

with piccalilli

£4.95

Hot Somerset cheese rarebits

with a red pepper relish

£6.50

Smoked salmon and cucumber blini

with shallot crème fraiche

£7.50

Warm mature Cheddar cheese and chive scones

with cream cheese and our own house chutney

£4.95

Open Daily

Morning Coffee

from 9.30am to 12noon

Lunch

from 12noon to 2.30pm

Afternoon Tea

from 2.30pm until close

Dinner

from 6pm to 9pm

(on select dates during summer
and winter)

Please note that opening and
closing times can vary
depending on time of year and
events.

Reservations:

Telephone
01225 444 477

Email
events.bath@searcys.co.uk

Internet booking
www.searcys.co.uk/
thepumproom/

We are happy to cater for any
special dietary requirements.

Foods described within this
menu may contain nuts,
derivatives of nuts, or other
allergens. All caution has been
taken to remove small bones
where appropriate but it is
inevitable that some may still
remain. If you suffer from an
allergy or food intolerance,
please notify a member of
management, who will be
pleased to discuss your needs
with the head chef.

All prices include
VAT at 20.0%

Bubbles in a glass: Champagne & Traditional Method

	125ml	Bottle		125ml	Bottle
Besserat Brut NV	£9.00	£51.50	Millesimato Spumante, Treviso Brut,		
Veuve Clicquot Ponsardin			NV Italy	£5.00	£27.50
Yellow Label NV France	£13.50	£80.00	Prosecco Extra Dry, Porte Leone,		
Moet et Chandon Brut, NV France	£11.50	£66.00	NV, Italy	£5.50	£28.75
Laurent-Perrier Brut	£12.00	£68.00	Balfour Searcys Cuvée Rosé,		
Lanson Black Label NV Brut	£10.00	£59.00	Kent, England	£9.50	£57.50
Bollinger Special Cuvee	£14.50	£85.00			

Pump Room Seasonal Cocktails

Blood Orange Bellini £5.75

An Italian classic with a citrus twist.
A blend of blood orange puree and
Prosecco (125ml)

Northern Lights £3.50

A refreshing drink of lightly
sparkling botanically brewed
mandarin Seville orange with
grenadine, mango and passion
fruit juice

Espresso Martini £6.95

A modern favourite shaken to
order Absolut Blue Vodka (25ml)
Kahlua (25ml) espresso shot and
sugar syrup