

Afternoon Tea

Summer 2026

Served 16th June - 20th September

Cream Tea (Monday-Friday)

• £13.95 per person

Fruit and Plain Scone (V)

Clotted Cream & Strawberry Jam

Traditional Afternoon Tea

• £36.95 per person

Selection of Sandwiches

Smoked Salmon and Horseradish

Cucumber and Cream Cheese (V)

Roasted Vegetables and Basil (VE)

Pastrami, Gherkin, Mustard Mayonnaise

Fruit and Plain Scone (V)

Clotted Cream & Strawberry Jam

Selection of Cakes

Strawberry Tart (V)

Cherry and Chocolate Macaron (V) (N)

Lemon Drizzle (V)

Raspberry Mousse, White Chocolate Crumb (V)

Champagne Afternoon Tea

• £48.95 per person

Enjoy all the delights of our
Traditional Afternoon Tea with a
crisp glass of House Champagne



Bridgerton-inspired Afternoon Tea

• £43.95 per person

A most delectable offering – one that is certain to set tongues wagging across the parlours of Bristol.

Enjoy all the delights of our Traditional Afternoon Tea with:

Cheese Scone, Onion Marmalade (V)
Crispy Ham Hock
Tomato and Basil Bruschetta (VE)

Children's Afternoon Tea

• £15.95 per person

Selection of Sandwiches

Ham
Cheese (V)
Strawberry Jam (V)

Plain Scone

Cream & Strawberry Jam (V)

Selection of Cakes

Lemon Drizzle (V), Strawberry Tart (V), and Double Chocolate Brownie (V)

Strawberry or Chocolate Milkshake (V)

(N) Contains Nuts

(V) Vegetarian

(VE) Vegan



Tea Selections

Unlimited tea and filter coffee are included as standard for your two-hour sitting. If you'd like an alternative drink, please see our separate drinks list with pricing.

Black Teas

Breakfast Blend – a bespoke mix of Assam & Ceylon; rich, smoky and full-flavoured

Assam – full-bodied and malty, a bold alternative to breakfast tea.

Earl Grey – classic black tea infused with natural bergamot oil

Souchong Serendipity – smoky, velvety and warming, with a hint of spice

Darjeeling – the “Champagne of teas,” light and musky-sweet, best enjoyed without milk

Lovers’ Leap – elegant, crisp and fragrant; famously served at the Queen’s Diamond Jubilee

Oolong & Green

Milk Oolong – creamy, smooth and naturally sweet, from Taiwan’s misty slopes

Green Tea – estate-grown, sweet and refreshing, leaving the palate clean and fresh

Herbal Infusions

Peppermint Leaves – fresh, cooling, and soothing for digestion

Chamomile Flowers – light, floral and delicately calming

Rooibos – naturally caffeine-free, smooth and antioxidant-rich

Fruity Teas (Sachet)

Lemon & Ginger – zesty, warming and invigorating

Red Berries – bright, juicy and naturally sweet



Allergies, intolerances and dietary preferences

In a world where allergies and intolerances are becoming ever common place, we endeavour to communicate this information in a simple and accessible way, to empower you, the customer, to make an informed decision for yourself.

Our full allergen information is available on request. If you have any questions, allergies or intolerances, or require help understanding our allergen information, then please do let us know before ordering.

Berwick Lodge is an inclusive environment, and as such every effort is made to accommodate allergies, intolerances and preferences wherever possible – please do just ask.

Despite this, our food is prepared in a kitchen where all 14 major allergens are present. Our preparation, cooking and serving methods mean that unexpected cross-contamination may occur.

Although every possible effort is made to reduce this risk, we sadly cannot guarantee that items are 100% allergen or cross-contaminate free.

Discretionary Service

Please note, a discretionary 12.5% service charge will be added to your final bill. This is shared proportionally amongst all Berwick Lodge staff.

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