

1820

Celebrating 200 years

To celebrate 200 years of our gorgeous Georgian townhouse, our pastry chef Maja, has created a special afternoon tea. Inspired by best-loved British bakes and cakes, with influences from around the world, the menu showcases Great British baking through the years, using autumnal ingredients.

While we started life as the Dower House of the Northerwood Estate, our lodge was historically used as a hunting box by King George IV, which is why you'll find in our savoury bites there's a nod to the abundance of wild game, found in the New Forest too.

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New Forest game pithivier
cumberland sauce
c.1500

“Duck a l’orange”
duck terrine, toasted croustade, orange oil
c.1533

ChalkStream trout (v)
avocado & cucumber

Chargrilled vegetables & beetroot

Plain & fruit scones served with
jam and Dorset clotted cream
c.1513



Victoria sponge
c.1843

Indian trifle with candied orange
c.1850

Homemade Beaulieu crab apple
& English rose jelly macaroon
c.1861

Pistachio and raspberry
choux bun to share
c.1866



Glass of champagne
12

Glass of Sloe Royale
7

Glass of Prosecco
6.75

If you have any allergens or intolerances, please inform a member of the team who will advise of all ingredients used. A discretionary 10% service charge will be added to your bill.