

Winnie's

CAFE & BAR



SUMMER 2024

THE TEA ROOM EXPERIENCE | £12

TEA
by Rosie Lee

ENGLISH BREAKFAST	quality teas from India, Africa and Ceylon blended together to produce our fairtrade house blend. A full bodied tea just the way we like it
EARL GREY	Earl Grey tea is a unique black tea blend that has been treated with a touch of oil from the bergamot orange
PEPPERMINT	healing, invigorating and refreshing, The menthol properties of Peppermint tea provide the perfect pick-me-up
GUNPOWDER GREEN	naturally sweet and soothing with a light, mellow, lemon aftertaste, this tea is the ideal detox
CHAMOMILE	relax, unwind and de-stress with our infusion of whole chamomile flowers. Chamomile makes a pleasant aromatic tea with a fruity flavour
RAINBOW ROOIBOS	the flavour profile of this tea is a pot of gold. A terrific fruit medley with Amaretto notes
SPRING BERRY	this delicious blend of Strawberry and Fruit flavour creates a reminder of New England summers



STEP BY STEP

WHEN USING TEAPOT:

1. choose your tea
2. measure 1 to 2 tsp of leaves per cup of water
3. boil fresh cold water
4. use a small amount of hot water to warm the teapot, then discard
5. place the team into the tea strainer, and then into your teapot
6. pour the water slowly over the leaves
7. steep your tea for:
black: 3-5 mins | green: 1-3 mins | white: 2-5 mins | oolong: 3-5 mins | herbal: 5-7 mins
8. adjust the steeping time based on your taste preferences over steeping can result in bitterness
9. remove the strainer & enjoy!

WHEN USING TEACUP (IDEAL FOR TASTING):

1. choose your tea (pre-bagged)
2. boil fresh water
3. pour over the tea bag and follow the above steeping time
4. remove the tea bag & enjoy!

SWEETS
choose one

PLAIN SCONE	served with jam and butter
RAISINS SCONE	served with clotted cream
CHEESECAKE	yoghurt & honey
BROWNIE	warm chocolate brownies with local draynes farm honeycomb ice cream
BAKEWELL	raspberry bakewell with local draynes farm vanilla ice cream
LEMON PIE	the famous "yellow door" bakery lemon meringue pie

