

---

Our afternoon tea is served on traditional British Burleigh crockery paired with antique cutlery pieces that date back to the early 1900s.

The setting for Victorian Afternoon Tea is the historic Morris Room (formerly the Green Dining Room). The Morris, Gamble and Poynter rooms formed the original V&A Refreshment Rooms, the very first museum cafe in the world.

---

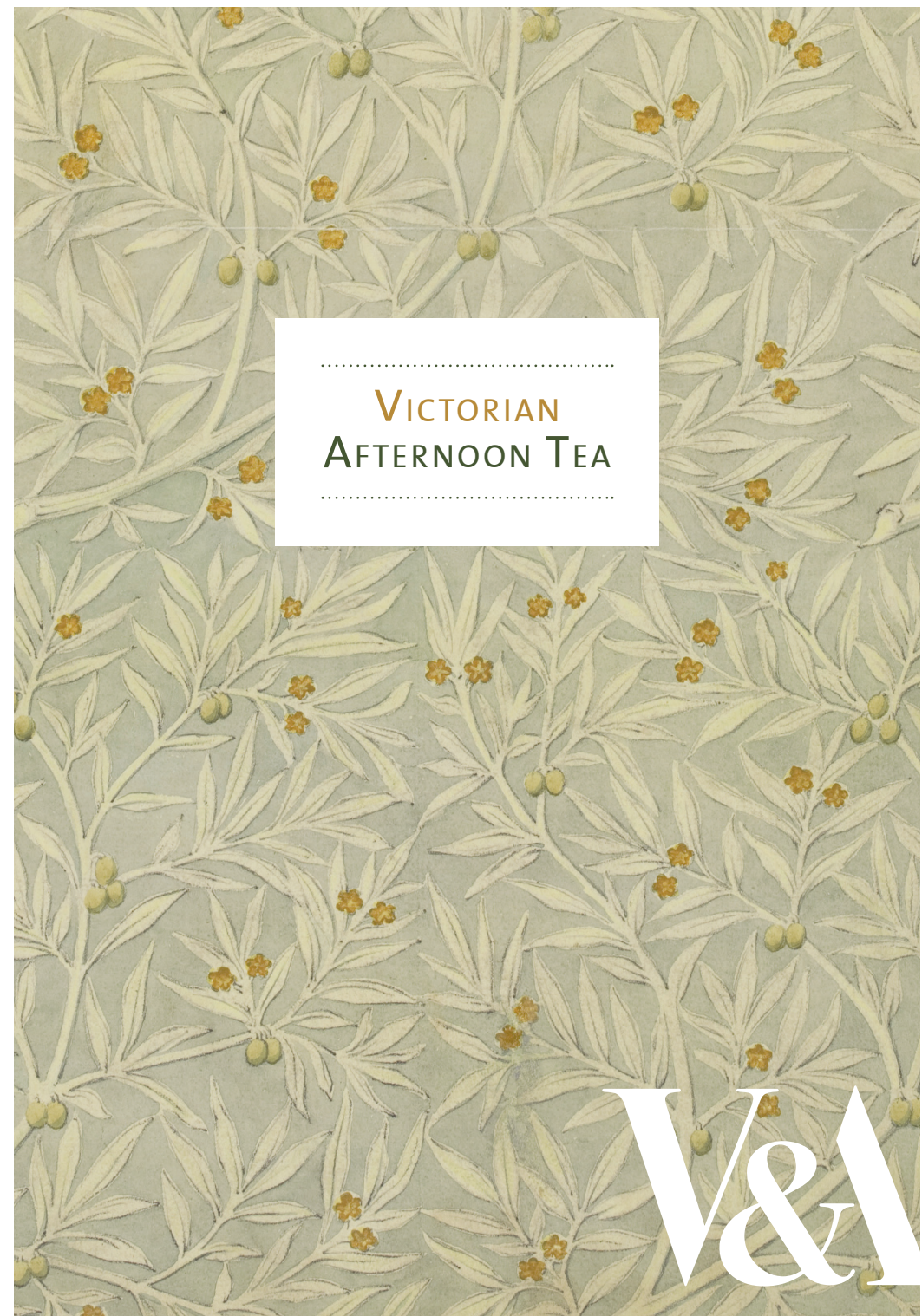
William Morris (24 March 1834 – 3 October 1896) was an English textile designer, artist and writer. The V&A holds an extensive collection of his wallpapers, textiles and tiles. The Green Dining Room was designed by Morris, Marshall, Faulkner & Co., the decoration firm that Morris established in 1861. It was the firm's first public commission.

---

Victorian Afternoon Tea is served  
on Fridays from 1pm to 7pm only.  
Advanced bookings recommended.

To make a booking please visit:  
[vam.ac.uk/visit](http://vam.ac.uk/visit)

---



.....

Legend has it that Anna Maria Stanhope, 7th Duchess of Bedford, was too hungry to wait for a late dinner and she requested a selection of biscuits and cakes to be served in her dressing room.

The Duchess quickly became attached to this afternoon custom and began sending invitations to her friends requesting their company to share in these niceties.

Queen Victoria learnt of this activity and also fell in love with the idea. By the late 1840s the royal household was also hosting daily tea parties which later became known as ‘afternoon tea.’

.....

Working with renowned food historian Natasha Marks, we have endeavoured to recreate Queen Victoria’s afternoon tea. We recommend guests enjoy the menu as presented to experience the full authenticity of a Victorian selection.

.....

## Savoury

### **Crayfish & mayonnaise sandwich (1890)**

Crayfish, mayonnaise, watercress, anchovy paste, nutmeg, chervil, crème fraîche and paprika on brown bread

### **Indian ham sandwich (1861)**

Grange ham hock, mild chutney and chervil on white bread

### **Mrs Beeton’s cucumber sandwich (1859)**

Cucumber, cream cheese, butter and seasoning on white bread

### **Nasturtium open sandwich (1888)**

Fresh anchovy, chives and blue nasturtium flower on pumpernickel bread

### **Asparagus & parmesan tart (1901)**

Asparagus and parmesan mini tart

## Sweet

### **Fruit sconelets (1890)**

Sultanas infused with Earl Grey tea, strawberry jam and Cornish clotted cream

### **Victoria sandwich (1901)**

Buttermilk sponge, blackcurrant jam and elderflower fresh cream

### **Gooseberry tart (1887)**

Gooseberry compote and crème pâtissière

### **Iced orange cake (1891)**

Clementine purée, orange zest, almonds and pistachios

### **Lemon & seed cake (1895)**

Buttermilk and almond sponge with lemon zest, poppy seeds and caraway seeds

## Loose leaf tea selection

**English breakfast**

**Earl Grey**

**Assam mid-season**

**Darjeeling mid-season**

**Elderflower & lemon**

**Ginger & lemon**

.....

**Victorian Afternoon Tea £30 per person**

**Prosecco Afternoon Tea £35 per person**

**Champagne Afternoon Tea £38 per person**

.....

Please be aware some of our ingredients may contain allergens.  
We serve a fixed menu but can offer a vegetarian selection on request.