

Black Country Afternoon Tea

Standard

Savouries

Mr Vernon's corned beef sandwich, served on white bread

A flavour that'll take you back to the rationing era of World War Two, though this staple has become a Black Country favourite even today.

Workers' Institute Coronation Chicken sandwich, served on brown bread

A true 1950s classic, first introduced for the coronation of Queen Elizabeth II. Our recipe is closely linked to the original, created by Rosemary Hume.

Mrs Vernon's raspberry jam sandwich, served on white bread

Another wartime treat! Everyone's favourite sandwich, a true taste of the 1940s.

Elephant & Castle's freshly baked cheese and onion cob

There's no disputing it here – it's a cob! A proper Black Country favourite, mild onion paired with sharp cheddar, refined on our signature homemade mini cob.

Hobbs' famous fish and chips

Our most loved dish, served in miniature. A crispy, soft bite of fish served with our famous golden chips. Prepared in vegetable oil.

Scones

Our scones are baked fresh in house. Served with strawberry jam and clotted cream.

Sweets

Racecourse Colliery 'Profitercoals'

Our nod to the Black Country's industrial past. Black profiteroles filled with blackberry and cream, served in a miniature bucket.

Mrs Aston's school cake

We're taking you back to your childhood with everyone's favourite school pudding. A classic sponge cake topped with icing and sprinkles.

Bottle & Glass orange and mandarin trifle

Served like a miniature pint, raise your glass as you enjoy this trifle inspired by our famous Bottle and Glass Pub.

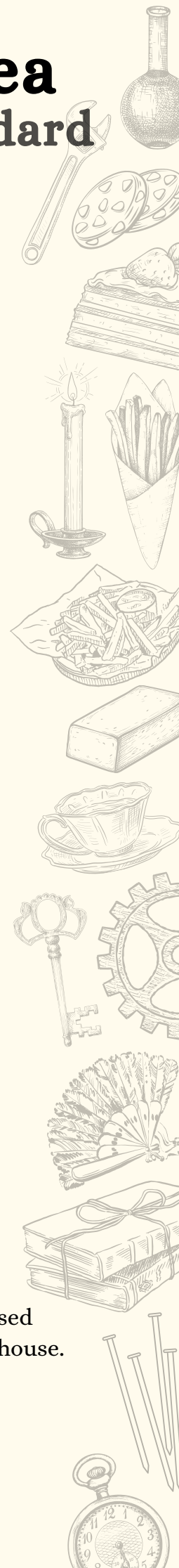
Veal's Bake Shop mini iced bun

Although now an affordable sweet bun, in the early 20th century the iced bun was classed as a luxury baked good, due to the price of icing sugar. Our version is freshly baked in-house.

Mrs Gregory's Viennese Lemon Cream

A melt-in-your-mouth treat. Our take on the classic afternoon tea favourite.

All of our cakes, cobs, sweets and sandwich fillings are prepared by hand in-house.



Black Country Afternoon Tea

Vegetarian

Savouries

Workers' Institute Coronation Bhaji sandwich, served on brown bread

Our vegan twist on the 1950s classic, first introduced for the coronation of Queen Elizabeth II. Our crispy bhaji filling is finished with delicious coronation dressing, inspired by the original created by Rosemary Hume.

Vegan cream cheese & cucumber sandwich, served on white bread

A British afternoon tea staple that never fails to impress.

Mrs Vernon's raspberry jam sandwich, served on white bread

Another wartime treat! Everyone's favourite sandwich, a true taste of the 1940s.

Elephant & Castle's freshly baked cheese and onion cob

There's no disputing it here – it's a cob! A proper Black Country favourite, mild onion paired with sharp cheddar, refined on our signature homemade mini cob.

Hobbs' Vegan Sausage and Chips

Our most loved dish, served in miniature with a vegan twist. A crispy, soft bite of vegan battered sausage served with our famous golden chips.

Scones

Our scones are baked fresh in house. Served with strawberry jam and clotted cream.

Sweets

Racecourse Colliery 'Profitercoals'

Our nod to the Black Country's industrial past. Black profiteroles filled with blackberry and cream, served in a miniature bucket.

Mrs Aston's school cake

We're taking you back to your childhood with everyone's favourite school pudding. A classic sponge cake topped with icing and sprinkles.

Bottle & Glass orange and mandarin trifle

Served like a miniature pint, raise your glass as you enjoy this trifle inspired by our famous Bottle and Glass Pub.

Veal's Bake Shop mini iced bun

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Mrs Gregory's Viennese Lemon Cream

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Black Country Afternoon Tea

Pescatarian

Savouries

Workers' Institute Coronation Bhaji sandwich, served on brown bread

Our vegan twist on the 1950s classic, first introduced for the coronation of Queen Elizabeth II. Our crispy bhaji filling is finished with delicious coronation dressing, inspired by the original created by Rosemary Hume.

Vegan cream cheese & cucumber sandwich, served on white bread

A British afternoon tea staple that never fails to impress.

Mrs Vernon's raspberry jam sandwich, served on white bread

Another wartime treat! Everyone's favourite sandwich, a true taste of the 1940s.

Elephant & Castle's freshly baked cheese and onion cob

There's no disputing it here – it's a cob! A proper Black Country favourite, mild onion paired with sharp cheddar, refined on our signature homemade mini cob.

Hobbs' famous fish and chips

Our most loved dish, served in miniature. A crispy, soft bite of fish served with our famous golden chips. Prepared in vegetable oil.

Scones

Our scones are baked fresh in house. Served with strawberry jam and clotted cream.

Sweets

Racecourse Colliery 'Profitercoals'

Our nod to the Black Country's industrial past. Black profiteroles filled with blackberry and cream, served in a miniature bucket.

Mrs Aston's school cake

We're taking you back to your childhood with everyone's favourite school pudding. A classic sponge cake topped with icing and sprinkles.

Bottle & Glass orange and mandarin trifle

Served like a miniature pint, raise your glass as you enjoy this trifle inspired by our famous Bottle and Glass Pub.

Veal's Bake Shop mini iced bun

Although now an affordable sweet bun, in the early 20th century the iced bun was classed as a luxury baked good, due to the price of icing sugar. Our version is freshly baked in-house.

Mrs Gregory's Viennese Lemon Cream

A melt-in-your-mouth treat. Our take on the classic afternoon tea favourite.

All of our cakes, cobs, sweets and sandwich fillings are prepared by hand in-house.



Black Country Afternoon Tea

Savouries

Workers' Institute Coronation Bhaji sandwich, served on brown bread

Our vegan twist on the 1950s classic, first introduced for the coronation of Queen Elizabeth II. Our crispy bhaji filling is finished with delicious coronation dressing, inspired by the original created by Rosemary Hume.

Vegan cream cheese & cucumber sandwich, served on white bread

A British afternoon tea staple that never fails to impress.

Mrs Vernon's raspberry jam, served on white bread

Another wartime treat! Everyone's favourite sandwich, a true taste of the 1940s.

Elephant & Castle freshly baked vegan cheese and onion cob

There's no disputing it here – it's a cob! A proper Black Country favourite, mild onion paired with vegan cheese, refined on our signature homemade mini cob.

Hobbs' Vegan Sausage and Chips

Our most loved dish, served in miniature with a vegan twist. A crispy, soft bite of vegan battered sausage served with our famous golden chips.

Scones

Our vegan scones are baked fresh in house. Served with strawberry jam and whipped vegan Chantilly cream.

Sweets

Racecourse Colliery Coal Bites

Our nod to the Black Country's industrial past. Sweet brownie bites with blackberry and cream, served in a miniature bucket.

T Cook's cornflake slice

Our deliciously sweet and sticky treat. A nostalgic comfort-food from early 20th century Britain.

Veal's Bake Shop mini iced bun

Although now an affordable sweet bun, in the early 20th century the iced bun was classed as a luxury baked good, due to the price of icing sugar. Our version is freshly baked in-house.

Mrs Gregory's Viennese lemon cream

A melt-in-your-mouth treat. Our vegan take on the classic afternoon tea favourite.

Bottle & Glass orange and mandarin trifle

Served like a miniature pint, raise your glass as you enjoy this trifle inspired by our famous Bottle and Glass Pub.

All of our cakes, cobs, sweets and sandwich fillings are prepared by hand in-house.

Vegan



Black Country Afternoon Tea

Gluten Free

Savouries - *All sandwiches served on GF bread*

Mr Vernon's corned beef sandwich

A flavour that'll take you back to the rationing era of World War Two, though this staple has become a Black Country favourite even today.

Worker's Institute coronation chicken sandwich

A true 1950s classic, first introduced for the coronation of Queen Elizabeth II. Our recipe is closely linked to the original, created by Rosemary Hume.

Mrs Vernon's raspberry jam sandwich

Another wartime treat! Everyone's favourite sandwich, a true taste of the 1940s.

Elephant & Castle's freshly baked cheese and onion sandwich

There's no disputing it here – it's a cob! A proper Black Country favourite, mild onion paired with sharp cheddar, refined on our signature homemade gluten-free mini sandwich.

Hobbs' famous fish and chips

Our most loved dish, served in miniature. A crispy, soft bite of fish in GF batter served with our famous golden chips. Prepared in vegetable oil.

Scones

Our GF scones are baked fresh in house. Served with strawberry jam and clotted cream.

Sweets

Racecourse Colliery coal bites

Our nod to the Black Country's industrial past. Sweet GF brownie bites with blackberry and cream, served in a miniature bucket.

Mrs Aston's school cake

We're taking you back to your childhood with everyone's favourite school pudding. A classic GF sponge cake topped with icing and sprinkles.

Bottle & Glass orange and mandarin trifle

Served like a miniature pint, raise your glass as you enjoy this trifle inspired by our famous Bottle and Glass Pub.

The Countess of Dudley's Millionaire's shortbread

Our GF Millionaire's shortbread. Recipes go as far back as Mary, Queen of Scots in the 16th century. However, the treat we know and love today originates from post-war Britain in the 1950s.

Mrs Gregory's Viennese lemon cream

A melt-in-your-mouth treat. Our GF take on the classic afternoon tea favourite.

All of our cakes, cobs, sweets and sandwich fillings are prepared by hand in-house.

