



Bianconi Restaurant

A Little Bite of History on a Plate

We hope you enjoy your afternoon tea experience and step back in time with us.

Afternoon tea as a concept, indeed a fashion was introduced in England by the seventh Duchess of Bedford in 1840.

Dinner at that time, was served fashionably late, at 8pm, this left a large gap between lunch and dinner time.

The Duchess requested a tray of bread and butter, tea, and cake to be served in the mid-afternoon, which then became a habit, and the Duchess would soon invite friends to join her in this new repast.

Afternoon tea has become a fashionably social event, becoming widely recognised as an institution of its own in the late 19th century when upper class women would dress up in gowns, gloves and hats in order to participate in this new fashionable and social meal.

"There are few hours in life more agreeable than the hour dedicated to the ceremony known as Afternoon tea "

"Henry James"



Granville Homemade Scones

Award winning Strawberry & Raspberry Jams, Fresh Irish Cream & Butter

(WH1, MK)

Victoria Sponge

Fresh Jam, Fresh Cream

(WH1, EG, MK)

Lemon Merengue Pie

(WH1, EG, MK)

Fresh Local Strawberry Merengue Nests

(EG, MK)

Summer Berry Cheesecake

(MK)

Cream Cheese & Chive

Homemade Soda bread

(WH1, MK)

Fine Smoked Irish Salmon

On Homemade Soda Bread with Chive Cream

(WH1, MK, EG, FH)

Egg Mayonnaise on Sourdough Bread

(EG, WH1, MD)

Fine Parma Ham on Focaccia Bread

With Black Olive & Sundried Tomatoes Tapenade

(WH1, SP)

Food Allergies & Intolerances:

CY = Celery | CS = Crustaceans | EG = Eggs | FH = Fish | LP = Lupin |
MD = Mustard | MK = Milk | MS = Molluscs | PE = Peanuts | SE = Sesame | SP = Sulphites |
SY = Soya | TN = Tree Nuts | WH = Wheat | WH1 = Wheat Flour, WH2 = Semolina, WH3
= Wholemeal, WH4 = Wheat Bran, WH5 = Rye | LP = LP1 = Barley, LP2 = Oats