

# h.CLUB TEA & COFFEE

---

## OUR FOOD

At The Hospital Club we strive to source ethically produced ingredients from British farmers and suppliers.

Our beef and lamb come from Dedham Vale farms in the heart of Suffolk, our pork from Dingley Dell in Suffolk and our free-range Creedy Carver chickens and ducks are from Devon.

All of our fish is sustainably caught or farmed in British waters and our flour is milled in Shipton using wheat from British fields.

We regularly visit farms and fisheries to make sure that members and guests are getting the best of Britain on their plate.

All of our ingredients are intelligently sourced from independent suppliers and traceable sources.

If you, or your guests suffer from a food allergy or intolerance, please let us know in advance as we would be happy to discuss your requirements further.

Information sheets listing the allergen contents of each of our dishes including information about products suitable for vegetarians and vegans are available upon request.

# TEA & COFFEE

Tea, Coffee and Infusions 3

Earl Grey  
English Breakfast  
Darjeeling  
Green Tea  
Camomile  
Rooibos  
Peppermint

Tea, Coffee and Biscuits 5

Tea, Coffee and Cookies 5

Tea, Coffee and Pastries 5.50

Tea, Coffee and Cake 6

Tea, Coffee and Petit Fours 6.50