

Afternoon Teas and Cakes and coffee are served all day



AFTERNOON TEAS

Traditional Afternoon Tea £7.50 for 2

Roast beef & horseradish cream, smoked salmon & cream cheese, mature Cheddar & chutney, ham & mustard mayo. Followed by our delicious range of locally produced cakes... Macarons, Mini Bakewell pudding, Bakewell Tart, Fruit Scone, Mrs Wilson's fruit cake

Add a single serve bottle of prosecco for £7

All things Bakewell

Bakewell Tart, Bakewell Pudding, Mrs Wilson's fruit cake, Scone
For one £20, for two £38

Traditional Cream tea £8

Scone and a hot drink

CHILDRENS AFTERNOON TEA £12.75

Cheese or Ham sandwich, cucumber and carrot sticks, fresh berries, chocolate brownie & a scone with jam.

All Afternoon Teas (including Children's) served with a hot drink

SWEETS & TREATS

Original Bakewell pudding

Large (enough to share) £13

Individual £8

Served with fresh cream or custard

Original Bakewell tart

Choose from iced or flaked almond-topped tart

Large (enough to share) £8

Individual £4.25

Served with fresh cream or custard

Toasted teacake & butter £4.50

Plain, sultana or cherry scone £4.75

Mrs Wilsons Fruit Cake £5.30

Derbyshire pikelets £4.50

Please ask for our daily selection of cakes and tray bakes (gfo)

Please ask for today's kid's special cakes and desserts

DRINKS

Ashover Ciders & Thornbridge Brewery & Peak Ales £6.60

Red, White or Rosé Wine £6.60
Single serve bottle

Prosecco £8.25
Single serve bottle

Bakewell Pudding Gin £8.75
Made locally. Served with lemonade or tonic

COLD DRINKS

Still or Sparkling water £2.50

Franklin & Sons £4
Please ask for flavours

Frobishers £4
Please ask for flavours

San Pellegrino £4
Please ask for flavours

Ice cream milkshakes £5.50
Chocolate, vanilla, strawberry or banana

Freakshakes £6
Triple chocolate brownie, Bakewell Pudding, or ask server for this month's special

HOT DRINKS

Latte £3.95 Pot of Tea for one £3.25

Espresso £1.60 Pot of Speciality Tea £3.50
Single £1.60 Earl Grey, Darjeeling, Assam & decaf. Please ask for our range of speciality teas and fruit teas
Double £2.75

Mocha £4.50
Served with fresh cream

Cappucino £4

Flat White £3.80

Americano £3.60

Add a shot of Syrup £1

Decaf coffee available

Hot Chocolate £4.50
Fresh cream, flake, wafer & chocolate dust

Children's Hot Chocolate £3.50
Fresh cream, flake, wafer & marshmallows

Alternative milks available



OUR HISTORY

The famous Bakewell Pudding was first made by accident in around 1860 at a local inn.

The pudding was the result of a misunderstanding between the inn's mistress, Mrs Greaves, and her cook; visiting noblemen had ordered a strawberry tart, but instead of stirring the egg mixture into the pastry, the cook spread it on top of a layer of jam - and the pudding was an instant success.

News of the invention reached Mrs Wilson the wife of the town's candle-maker. She recognised the opportunity to make and sell the puddings and obtain the recipe. Mrs Wilson started the business from her cottage, which is still home to the puddings today and is now known as The Old Original Bakewell Pudding Shop.

The property, built in the late 17th Century was owned by the Duke of Rutland until it was sold to the Wilson's by the eighth Duke in 1921.

Our Bakewell Puddings are still made by hand from the only verified original secret recipe today. We send them to many corners of the globe using our popular Post a Pudding service and visitors can also try them in our premises as they are meant to be eaten - served warm with cream or custard.

As told by the people who know...