

Welcome

Crown & Crumpet, "A Room with Tea and Wit"...

What does that mean? A most provoking statement we can assure you. However, the usual words after the title of an establishment that serves tea is a "tearoom" or "tea shoppe" (oi vay!), pretty common if you ask us. Crown & Crumpet is not your usual tearoom at all. In fact, use that word in front of the proprietors and see if it does not provoke them into fits of apoplexy as do the words "awesome" and "whimsical." Lace doilies work a treat, too.

We welcome you to our little world of tea and general refinement. We do hope you will find moments of amusement whilst consuming the world's second most popular drink. Communing with your friends, family, magazines and the sort, we wish you to be transported to a happy world where chintz is still chic, but just a bit brighter than you remembered. We want the food and libations to inspire you to think of lovelier and sometimes cheekier moments in your past and to slow down and forget about coffee. These are our most humble wishes for you, our friends. Please do us the honour and stay awhile, recharge and then go out to that fair world and spread the word of The Cup of Brown Joy!

We remain, as always,

Christopher & Amy Dean

P.S. Please forgive us, any tearoom or tea shoppe owners, we were just being provocative. Those titles are all charming. We really do love tearooms of every kind. The more the better, we say!!!

Hip Hip Hooray!

LUNCH & SUPPER

Also known as: Luncheon, Nuncheon or Tiffin

HOUSE-MADE SOUP OF THE DAY

with sourdough toast \$10.

SAUSAGE ROLLS

with mixed greens, offered with either Dijon or English mustard \$10.

QUICHE OF THE DAY

served with mixed greens \$12.

ENGLISH COTTAGE PIE

Minced beef, English peas, onions and carrots topped with crusted mashed potato \$12.

CROWN & CRUMPET VEGETABLE PIE

Seasonal vegetables topped with pastry crust \$12.

JACKET POTATO (BAKED POTATO)

with your choice of one of the following fillings, served with mixed greens

~ Bacon, avocado & tomato, topped with brie \$14.

~ Tuna salad with sun-dried tomatoes & cheddar \$12.

~ Broccolini, ham & English cheddar \$14.

CROWN & CRUMPET WELSH RAREBIT

Our signature crumpet topped with a traditional savory cheese, beer and Worcestershire sauce combination, served with mixed greens \$12.

HOUSE SEASONAL GREEN SALAD

served with our house vinaigrette dressing \$12.

CROWN & CRUMPET NIÇOISE SALAD

Our twist on the classic salad made with fresh greens, salmon,

French beans, hard-boiled egg, potatoes and olives,

served with our house vinaigrette dressing \$15.

CROWN & CRUMPET OPEN FACE SANDWICH

Sliced roast beef served on toasted artisanal bread, topped with melted brie, sliced apple, caramelized onion & served with mixed greens \$15.

HOUSE CHARCUTERIE PLATE

Brie, English cheddar, artisan made salami and pâte,

served with sliced apple, olives and toast points \$16.

Or, try it paired with a glass from our Port, Sherry or Madeira selection \$21

LIBATIONS

Hot

POT OF TEA FOR ONE \$6.

LARGE POT OF TEA \$8.

SMALL FRENCH PRESS COFFEE \$6.

LARGE FRENCH PRESS COFFEE \$8.

HOT CHOCOLATE \$5.

with whipped cream

Cold

MILK \$2.

ICED TEA \$3.

ORANGE JUICE \$3.

APPLE JUICE \$3.

BELVOIR ORGANIC LEMONADE \$4.

BELVOIR ELDERFLOWER PRESSÉ \$5.

BOTTLE OF ENGLISH HILDON SPARKLING WATER \$7.

Sparkling By The Glass

VALDO PROSECCO BRUT \$10.

MUMM CUVÉE NAPA \$12.

MUMM CORDON ROUGE BRUT \$18.

BUCK'S FIZZ (MIMOSA) \$8.

BELLINI \$9.

KIR ROYALE \$9.

ST. GERMAIN \$9.

*Or, if you are feeling Jane Austen-ish
why not try a glass of:*

SHERRY from \$8.

MADEIRA from \$9.

PORT from \$8.

(All the ladies of fashion and gentlemen of quality indulge occasionally.)

Please see our separate drinks menu.

AFTERNOON TEA

TEA FOR ONE \$28.

Includes:

SELECTION OF SIX TEA SANDWICHES

TWO WARM HOUSE-MADE SCONES
with clotted cream, jam & lemon curd

TOASTED CRUMPET
with butter

SIX HOUSE-MADE SWEETS & TREATS

LARGE POT OF TEA

TEA FOR TWO \$52.

(Hint, that's \$26.00 per person)

Includes:

SELECTION OF EIGHT TEA SANDWICHES

FOUR WARM HOUSE-MADE SCONES
with clotted cream, jam & lemon curd

TWO TOASTED CRUMPETS
with butter

EIGHT HOUSE-MADE SWEETS & TREATS

TWO LARGE POTS OF TEA

TEA FOR THREE \$78.

(Keep calm, it's still \$26.00 per person, carry on)

Includes:

SELECTION OF TWELVE TEA SANDWICHES

SIX WARM HOUSE-MADE SCONES
with clotted cream, jam & lemon curd

THREE TOASTED CRUMPETS
with butter

TWELVE HOUSE-MADE SWEETS & TREATS

THREE LARGE POTS OF TEA

AFTERNOON TEA

NURSERY TEA \$15.

For 12 years and younger; presented on a mini three-tiered stand

Includes:

THREE CHILD FRIENDLY SAVORIES

WARM, HOUSE-MADE SCONE
served with jam

FOUR HOUSE-MADE SWEETS & TREATS

POT OF FRUIT TEA, HOT CHOCOLATE OR APPLE JUICE

CROWN & WAND CRAFT \$5.

*Want to keep your Prince or Princess happy
while you take tea?*

TROLLEY DOLLY TEA OPTIONS

TEA WITH TWO WARM SCONES \$10.

TEA WITH TWO CRUMPETS \$10.

TEA WITH SIX ASSORTED TEA SANDWICHES \$12.

TEA WITH EIGHT ASSORTED SWEETS & TREATS \$12.

TEA WITH TWO SLICES OF CINNAMON TOAST \$9.

TEA WITH A SLICE OF HOUSE-MADE CAKE \$10.

Split plate charge \$8.00.

18% gratuity on parties of 5 or more.

Minimum of \$9.00 per person on weekends and holidays.

*Our Trolley Dollies are trained to do all sorts of stuff,
but one thing they can't do is read minds!*

*So, if you have any food allergies, preferences, etc.,
please let them know at the time of ordering.*

Thank you for your understanding.

TEA SELECTIONS

Black Teas

steeping time: 3 to 5 minutes

CROWN & CRUMPET PRIVATE BLEND

Full bodied tea with toasty notes from Darjeeling, maltiness from Assam and lively flavour from Ceylon. Worthy of any Royal table.

ORGANIC ENGLISH BREAKFAST

Always classic, this organically grown tea is handpicked on the cloud-bathed slopes of India's Indira Gandhi Wildlife Sanctuary. Smooth and flavorful, yet hearty enough to stand up to milk and sugar for any part of your day. Also available as decaf.

MERRY MANGO

Tropical inspiration creates this black tea splashed with ripe mango. Sprinkled with marigold petals, a draught of this brew is a sure way to lift your spirits.

CHAI-ED AND LOVING IT

Fall head-over-heels for this black Ceylon tea seasoned with cardamom, ginger, clove and cinnamon. Our chai blend is especially delicious with milk and a dash of sugar.

DIVINE ON THE VINE DECAF

Sweet and floral, just like the wine. With a smooth, long finish, this grape-flavored tea will give you something to buzz about—without the buzz.

DAISY'S BLEND

Peppery cherries work in harmony with rosemary undertones in this cheeky blend. Dances lightly on your tongue; a sweet symphony you don't want to miss.

MARIE ANTOINETTE

Rumor has it that Marie Antoinette loved vanilla and rosebuds in her tea. Let this relaxing blend that also includes a hint of Royal strawberries be the perfect tea for eating cake!

TEA SELECTIONS

Black Teas

(continued)

LAPSANG SOUCHONG

Unusual and rare, hand-fired leaves brew an earthy, smoky flavor. This wonderful, distinct tea is not for beginners, but those wanting an exotic adventure.

PARIS

Blended by a Francophile, this rich tea is infused with caramel, vanilla and a hint of bergamot, reminiscent of one of the most popular blends found in Paris. Unique and chic!

EARL GREY

From the Queen's own cup, an undeniably classic blend of bergamot and Ceylon black tea. Crown & Crumpet can report this is the best Earl Grey we've ever tasted, and we've tasted quite a few.

AFTER SEVEN FIFTY-NINE

A delightful tea infused with the sweet aroma of chocolate and a hint of mint. It may remind you of those famous English after-dinner chocolate mints that are encased in little mini envelopes... are you getting the joke?

CALCUTTA ASSAM

Bountiful golden tips meet a blend of Assam black teas to produce a light yet full-bodied cup. This sweet-finishing tea works perfectly with milk.

ALICE'S "DRINK ME" TEA

Perhaps the perfect tea for an Un-Birthday. This black tea from China—beautifully blended with champagne and teeny tiny sugar crystals—won't make you shrink!

QUEEN OF HEARTS

Japanese green tea beautifully blended with Argentine black tea. Add some pretty roses, flower petals and fruit and the Queen will never say "Off with your Head!"

GLITTER & GOLD

A tasty black tea scented with vanilla and golden sugar candies that melt, leaving a glorious shimmer in your cup. Like an elixir for the gods, all sweetness and delight!

TEA SELECTIONS

Speciality Teas

steeping times vary: ask your Trolley Dolly

DARJEELING PREMIUM SECOND FLUSH

Bright color and rich taste are typical of this Single Estate, summer-picked tea. This Upper Namring Estate Darjeeling has a distinctive muscatel character with a light toasty flavor. The Champagne of teas! ADD \$2. PER POT

CROWNBERRY

Specially created for Crown & Crumpet, this delicate blend of white and black teas creates an exquisite taste that includes pomegranates, raspberries and rose petals. Only the finest teas can be given our Crown. ADD \$2. PER POT

ARE YOU KNACKERED?

This melange of many teas was created just for Crown & Crumpet to give you a lift during your hectic day. We have blended black, green and Yerba Mate teas with sweetness from stevia, memory-stimulating ginseng and ginger root for good digestion. ADD \$2. PER POT

THIRD GRADE BLACK PU-ERH

This Pu-erh is rare and unique in the tea world. Organically grown in the remote mountains of Yunnan, China, it is naturally aged to produce a healthy tea with a smooth, mellow earthy taste. Addictive, especially when you discover how good it is for you! ADD \$3. PER POT

White Teas

steeping time: 1 to 2 minutes

RASPBERRY GINGER

White tea comes from the young buds and unfurled leaves of the tea bush, picked early in the season. This gives the tea a very delicate and light flavor. Here we blend it with raspberries and a pinch of ginger to give it a little more refreshing punch. We think you'll agree it's a great combination.

FIG DE BLANC

Imagine the ripe taste of Mediterranean fig and delicate white tea from the Fujian Province combined in one cup. A delicacy for the finest of palates.

PEACH CRUMPET

A young, delicate white tea from China. Calendula petals and natural peach flavor oils help to make this signature tea one of our house favorites.

TEA SELECTIONS

Oolong Teas

steeping time: 3 to 5 minutes

DONG DING OOLONG

Ding dong! Ring the bell for this very refined Taiwanese oolong from the village of Dong Ding. Slightly more oxidization than regular oolongs gives this tea a toasty flavor with honeysuckle notes. The taste can change and some say improve with subsequent brewings. This tea won the National Champion Best Oolong at the World Tea Expo. ADD \$4. PER POT

IRON GODDESS OF MERCY OOLONG

Reputedly discovered in the early 18th century by Mr. Wei, a poor farmer in Fujian province, in a cave behind an iron statue of Guanyin, the Goddess of Mercy. This famous Chinese oolong has a light golden infusion with a delicate apricot flavor.

STRAWBERRY OOLONG

Ah, the joy of finding little wild strawberries hiding under their pretty leaves. This Oolong will surprise you too, in its subtle and delicious way. ADD \$4. PER POT

LYCHEE OOLONG

Sensual and juicy, luscious lychee fruit flavors this Szechuan oolong from China. A perfect coupling!

LAVENDER OOLONG

France meets Taiwan with this luscious lavender scented oolong. Subtle but suave just like its respective origins. ADD \$4. PER POT

All our teas are available by the ounce. Please pop into the shop and a lovely tea-expert will help you with your selection.

TEA SELECTION

Green Teas

steeping time: 1 to 2 minutes

DRAGONWELL LUNG CHING

This classic full bodied green tea has a bright, brisk flavor. Traditionally reserved only for the Imperial family, the bushes are reputed to be guarded by a dragon. This will brighten your day, sharpen your senses and make you feel very Imperial.

GENMAICHA

Japanese green tea combined with roasted brown rice was once known as “the people’s tea.” When the tea and rice go through the roasting process, some of the grains burst and resemble popcorn! This light, classic green tea refreshes the palate with an aroma of roasted rice, unique and flavourful.

MINTED GREEN

Cleanse your palate and lift your spirits. Tightly rolled gunpowder green tea blended with bright peppermint.

JASMINE FANCY

The union of China green tea with fresh jasmine flowers creates a delicious cup with a rich tradition. Each brew has the sweet and smooth fragrance of a garden in bloom.

HAPPINESS IS...

...a blend of green and rooibos teas flavored with fresh fruits and sprinkled with flower petals. Simple, graceful and uplifting.

STRAWBERRY FIELDS

Pop in and have a cuppa this creamy blend of sweet strawberries and vanilla over green and matcha tea.

GRAPEFRUIT GREEN

Rise and shine! Scents of green tea and juicy grapefruit refresh and revitalize your senses in this eye-opening blend.

TEA SELECTION

Fruit and Herbal Teas

steeping time: 3 to 5 minutes

BLUE EYES

Hibiscus, rose hips, orange and apple come together with delicate cornflower blossoms to create an enchanting blend. Memorable and caffeine-free. A great tea for tots!

KEEP CALM & CARRY ON

Cool and deeply refreshing, the finest chamomile buds and peppermint leaves create an exceptionally uplifting blend that is caffeine-free and great for the tum!

ROOIBOS CHAI

This high-quality South African rooibos, known for being high in antioxidants, is peppered with cardamom, cinnamon, cloves and anise to make a sensational Chai.

STAR OF AFRICA

A Rooibos blend that features all that is warm and spicy: apples, oranges, currants and cinnamon, just like the warmth of South Africa where the “red bush” grows in abundance.

SWAMP WATER

Don’t be put off by the name! An amazingly tasty Rooibos and fruit tea with pineapple, mango and passionfruit. Tropical with a sweet finish.

PMTEA

Ahem ladies... Feeling a tad under the weather? Things getting a bit too much? Try this Ayurvedic blend of apple, oranges, cinnamon, ginger, raspberry leaves, chamomile, cardamom and St. John’s Wort. Sipping this will take you to a place of nirvana and calmness.

PICCOLO

With a taste as sweet as the song made from the instrument bearing its name, this rooibos is scented with berries, apricots and honey. Sounds like music to your ears and heaven to your taste buds.

BY ROYAL DECREE

*Follow these tidbits of information
and the Queen will never cry “off with your head!”*



- 1.** Do you rather fancy our flatware? (That means do you want to take it home?) Well that’s nice, but save yourself some bad karma and leave it here. We can tell you where we bought it and the Trolley Dollies are trained to count.
- 2.** Our custom made china is charming too, is it not? If you fancy it as well, you can purchase it in our little retail establishment which we placed rather cleverly as you enter and leave Crown & Crumpet.
- 3.** If you enjoyed your experience with us we will be thrilled beyond belief. We’d love it if you told your friends. If something or someone did not meet your expectations, please tell us while you are here and we will do what we can to make it loads better for you. If we figured it out first, we will give you something free... our choice, it could be free advice, tea, food, sweeties or even a kiss. Most importantly, we will try to retain our sense of humour, we hope you can too.
- 4.** “Boo-hoo, we haven’t got a loo, tea-hee if you need a wee...” They are located just around the corner. Your Trolley Dolly can give you details. They are nice and tidy and we will keep your pot of tea hot with an amusing cozy... not every pot gets one, so it will feel extra special while you abandon it for a moment or two.
- 5.** All of our edible menu is made in house (except the crumpets... they are tricky little devils) by our fabulous chef and his assistants. All those cute little sandwiches and itty-bitty sweets and treats take time to prepare, so if things take a bit of time to show up, don’t despair for too long; it will be worth the wait.
- 6.** We would love for you to host your next celebration with us at Crown & Crumpet. Bridal and baby showers, birthdays, meetings, book clubs, etc... you can even rent out the whole place in the evenings! We have all the information you may need to consider Crown & Crumpet for your next party. Just ask your Trolley Dolly.
- 7.** Trolley Dollies are jolly good fun and take no offense at their well-earned title. Neither should you, even if you do or did work as a flight attendant.
- 8.** We are a doily-free zone, but we are full of nuts, so watch out!
- 9.** We know the whole concept of Afternoon Tea is about chatting and lingering over a pot of tea and some tasty morsels of delectability. It can, however, get pretty busy on the weekends and holidays here at “The Crumpet,” so we ask for your understanding if we have to gently ease you out of your seats to accommodate another charming tea party. We generally allow two hours for each weekend and holiday reservation. Weekdays are another story: linger all you want!

*Crown & Crumpet was built on a foundation
of soggy tea leaves, chipped china cups and many a trip to tea
establishments all over the world. Loads of ideas and inspirations have
accumulated in our tiny little brains allowing us to bring to you the singular
experience known to the world as “Afternoon Tea.” Tea as only the British
can do. However, many nations have established their own rituals
and styles. All tea is to be embraced and honoured
no matter in which way it has been served.*