

GILLARDS OF BATH: A LEGACY IN EVERY CUP

Our teas are proudly supplied by Gillards of Bath, the city's oldest tea merchant.

In 1888, Henry Gillard began hand-blending teas in Bath, creating the now-famous Hardwater Blend to perfectly suit the city's unique water. Since then, they have remained dedicated to sourcing the highest quality ingredients and crafting exceptional blends, using time-honoured recipes passed down through generations.

Gillards of Bath bridge the gap between history and your teacup, offering an authentic taste experience that has remained unchanged for over a century.

HAND BLENDED HOUSE TEAS

£4.50 (15 kcal per 6oz cup with 30ml semi-skimmed milk)

Assam English Breakfast

Strong. Bold. Malty.

English Breakfast Decaffeinated

Bold. Malty. Caffeine Free.

Jane Austen Blend

Ethereal. Refined. Refreshing.

A delicate black tea with a hint of green China leaf, recreating a refreshing 18th century favourite.

Empress of Peking (Earl Grey)

Rich. Citrus. Robust.

A zesty twist on Earl Grey, infused with orange, lemon and Italian bergamot oil.

Lady Whistledown's English Rose Tea

Floral. Fresh. Intoxicating.

A delightful Ceylon blend with rose petals, rosehip and blackberry leaves.

Summer Sensibility

Orchard fruits. Floral. Mellow.

Inspired by the elegance of a Bath summer, with sun-ripened notes of safflower, marigold and blue cornflower petals.

Single Origin Darjeeling Orange Pekoe

Muscatel. Aromatic. Crisp.

£1.50 supplement

The sweet 'Champagne of Teas' – harvested from Margaret's Hope Estate, where leaves benefit from slower growth in the cool Himalayan altitudes.

Sencha Mango Iced Tea

Tropical. Crisp. Sweet.

A vibrant blend of Chinese Sencha green tea and succulent mango, with a subtle floral bouquet, served chilled over ice.

CAFFEINE-FREE HERBALS & INFUSIONS

£4.25 (1 kcal, 6oz cup)

Organic Rooibos

Nutty. Sweet. Vibrant.

Lemongrass and Ginger

Citrusy. Spicy. Refreshing.

Peppermint

Refreshing. Aromatic. Cooling.

Berry Berry Mix

Tangy. Sweet. Vibrant.

Floral Delight

Fruity. Botanical. Sweet.

All our tea packages include complimentary top-ups – please ask a member of our team.

HOT DRINKS

The Pump Room coffee is roasted by Notes Specialist Coffee Roasters. All coffees available with Swiss Water decaffeinated coffee on request.

Filter Coffee by the pot £4.75pp 15 kcal
(per 6oz cup with 30ml semi-skimmed milk)

Double Espresso £4.25 0 kcal

Macchiato £4.25 15 kcal

Americano £4.25 15 kcal

Cappuccino £4.25 70 kcal

Flavoured Cappuccino £4.75 124 kcal

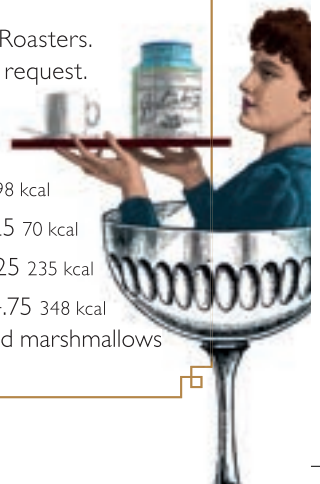
Latte £4.25 98 kcal

Flat White £4.25 70 kcal

Mocha Latte £4.25 235 kcal

Hot Chocolate £4.75 348 kcal

With whipped cream and marshmallows



STARTERS

Avruga caviar

*Cream cheese, eggs, shallots and herring roe,
elegantly served with warm blinis* 422 kcal
£35.00 (Recommended for two to share)

**Traditionally paired with
a vodka martini £11.50**

Charcuterie board

*Charcuterie selection, locally-smoked
mozzarella, Bath pickles, Hobbs
House Bakery sourdough* 559 kcal
£22.00 (Recommended for two to share)

Wing of St Mawes smoked salmon

Pickled cucumber, horseradish 198 kcal
£12.00

Salt baked heritage beetroots

Goat's curd and toasted hazelnut (v) 192 kcal
£8.00

THE JANE AUSTEN AFTERNOON TEA

£44.50 (per person) 2037 kcal

A timeless tribute to one of England's most beloved novelists, inspired by the refinement and flavours of the Regency era. Sip on fine teas as you soak in the historic surroundings of The Pump Room, frequented by Austen herself and immortalised in her works *Northanger Abbey* and *Persuasion*.

FINGER SANDWICHES

Cucumber, cream cheese and poppyseed sandwich (v)

Poached salmon and caper butter sandwich

Wiltshire ham, spiced tomato chutney

SAVOURY BITES

St Ewes egg salad bridge roll, egg yolk confit (v)

Admiral Croft's smoked mackerel rilette, caviar,
radish, dill, rye croute

PASTRIES & SCONES

Plain and fruit homemade scones,
served with West Country clotted cream and strawberry jam (v)

Daily selection of Pump Room pastries, such as:

Raspberry and vanilla Battenberg slice

Chocolate croustillant, white chocolate Chantilly, toasted pistachio

Emma's strawberry tart

Subject to change on the day

Served with

Your choice of loose-leaf tea from our Gillards of Bath house selection
or hand-roasted filter coffee

WHY NOT ADD A GLASS OF FIZZ...

	125ml	150ml	Bottle
The Pump Room Classic Cuvée, English Sparkling, England, NV	£11.50	£13.50	£65.00
Searcys Selected Cuvée Champagne, Brut, NV	£15.00	£17.50	£85.00
Greyfriars Rosé Brut, Kent, England, NV	£15.00	£17.50	£85.00
Ca'del Console Prosecco Rosé, NV	£9.50	£11.50	£54.00
Wild Idol Alcohol Free Sparkling White	£10.50	£12.50	£60.00
Wild Idol Alcohol Free Sparkling Rosé	£10.50	£12.50	£60.00

THE PRIDE & PREJUDICE EXPERIENCE

£70.00 per person

"I have been used to consider poetry as the 'food of love,'"

— Mr Darcy, Pride and Prejudice

Inspired by the elegance and passion of Austen's most famous novel, the *Pride and Prejudice Experience* is poetry in palatable form.

Begin with an Austen-inspired cocktail or a glass of The Pump Room English sparkling wine, followed by your choice of starter and an elevated Jane Austen Afternoon Tea.

APÉRITIF

Your choice of:

The Pump Room English Sparkling Wine

Greyfriars, Kent, NV (125ml)

The Darcy

Earl Grey tea, spiced rum,
lemon juice, tea syrup

Wild Idol Alcohol-Free Sparkling White NV (125ml)

The Elizabeth

St Germain elderflower liqueur,
English sparkling wine, soda, mint, lime

TO START

For two to share

Avruga caviar

Herring roe, cream cheese, eggs,
shallots, warm blinis

(£15.00 supplement between two)

Charcuterie board

Charcuterie selection,, locally-smoked
mozzarella, Bath pickles, Hobbs House
Bakery sourdough

Or individual plates

Wing of St Mawes smoked salmon

pickled cucumber, horseradish

Salt baked heritage beetroots goat's curd
and toasted hazelnut (v)

AFTERNOON TEA

Savoury bites

Cucumber, cream cheese and poppyseed sandwich (v)

Poached salmon and caper butter sandwich

Wiltshire ham, spiced tomato chutney

St Ewes egg salad bridge roll, egg yolk confit (v)

Admiral Croft's smoked mackerel rillette, caviar, radish, dill, rye croute

The Pemberley sweet pea tartlet, English goat's cheese, charred tomato (v)

Daily selection of Pump Room pastries

Plain and fruit homemade scones,
served with West Country clotted cream and strawberry jam (v)

Raspberry and vanilla Battenberg slice

Chocolate croustillant, white chocolate Chantilly, toasted pistachio

Emma's strawberry tart

Subject to change on the day

Served exclusively with

The Pump Room House Blend Tea

First hand-blended in 1888 to suit the city's hard water, this
remains an unchanged secret mix of black and green tea.

*Alternatively with your choice of loose-leaf tea
from our Gillards of Bath house selection, or hand-roasted filter coffee*

HISTORY OF AFTERNOON TEA

As customs go, none are more quintessentially English than Afternoon Tea.

Anna Russell, 7th Duchess of Bedford and friend of Queen Victoria, invented the ritual in 1840 to keep at bay that "sinking feeling" between lunch and dinner, when she would have a pot of Darjeeling tea, bread, butter and biscuits brought to her quarters.

The Duchess invited friends to what soon became a fashionable social pastime among the upper classes. Today, the menu of dainty finger sandwiches, scones and patisserie is based on that same traditional combination of sweet and savoury. Accompanied, of course, by plenty of freshly-brewed tea.

THE PUMP ROOM

Considered the social heart of Bath since its completion in 1795, The Pump Room has welcomed many esteemed literary figures through its doors, from Charles Dickens to Mary Shelley. Despite her famously mixed feelings about Bath society, Jane Austen herself described it as the place where “every creature in Bath was to be seen in the room at different periods of the fashionable hours” (*Northanger Abbey*).

It was the must-visit destination for all high society Georgians, who would have taken a dip in the King and Queens Baths, before “taking the water” from the Spa Fountain in the Pump Room. Believed to have healing qualities that would cure all internal ailments, guests would flock daily to drink their prescribed gallons. The taste is often described as ‘acquired’ – if the fountain is open today, please help yourself to a cup and let us know your thoughts!

MUSIC AT THE PUMP ROOM

For more than 300 years, musicians have performed daily in Bath’s beautiful Georgian Pump Room. Believed to be the longest-established resident ensemble in Europe, the Pump Room Trio are honoured to continue the musical tradition first established by Master of Ceremonies, Beau Nash, in 1709.

Known as Beau Nash’s Pump Room Band, they entertained the daily crowds coming to drink the water and also delighted guests at the weekly Pump Room Balls, where every key player and socialite in Bath would gather to gossip, dance and match-make.

Current members, Lucy Hewson (violin), Matthew Greswell (cello) and Imogen Windsor (piano) fondly remember meeting at the Pump Room during a concert they played together in 2007 – and so were delighted to win the contract to become the resident Trio in 2022. They have an enormous repertoire to draw from, from classical composers to operatic numbers, waltzes and modern-day film scores. Some of their sheet music is so old that a roll of sticky tape is kept on hand for on-the-spot repairs. They are incredibly talented and busy musicians – alongside their Pump Room duties they can be found teaching, examining and coaching young musicians, and playing in orchestras and chamber music groups across the Southwest and beyond.

SCAN TO DISCOVER WHAT’S ON



(v) = vegetarian (ve) = vegan (veo) = vegan option available on request

Foods described within this menu may contain nuts and other allergens. Please inform us of any allergies or dietary requirements. Adults need around 2000 kcal a day. All prices are inclusive of VAT at a prevailing rate. A discretionary 12.5% service charge will be added to the final bill.