

The Grand Hotel Tea Selection

£5.25

Virunga Earl Grey

Scented pure origin tea, uniquely made from supreme East African black tea, blue Cornflowers and Bergamot oil.

Great Rift

A rich, full-bodied breakfast tea blend, bursting with full flavour, sourced from across East Africa, from Rwanda through to the Rift Valley in Kenya.

Great Rift Decaf

Caffeine free breakfast tea, bright, golden liquor & strong refreshing taste.

Green Tea & Peach

Traditional Green tea, blended with real Fruit pieces & Marigold flowers. With less caffeine than black tea, this is a wonderful substitute which can be enjoyed throughout the day.

Green Tea

This pure Green tea sourced from China is revered for the therapeutic properties, restoring natural balance.

Red Berry & Flower

Luxuriously smooth blend of sweet Red Berries & refreshing Hibiscus. Full flavoured tea and naturally caffeine free

Camomile

Classic herbal tea from the scented flowers & leaves of the wild Camomile plant. Relaxing qualities help restore & aid digestion, promoting sleep.

Virunga Afternoon Tea

Light, elegant & refreshing this black tea for connoisseurs is smooth making it particularly good after lunch or in the afternoon.

Peppermint

Made with the finest pure Peppermint leaves, traditionally aiding digestion & this luxurious single Mint infusion is entirely caffeine free & thirst-quenching.

Jasmine Tea Pearls

Delicate fragrance of Jasmine, from China's Fujian Province, these pearls unfurl to release the intoxicating fragrance of Jasmine combined with the mild sweetness of Green tea

Lemongrass & Ginger

A warming Herbal tea made with pure Lemongrass & spicy Ginger pieces. A delightful infusion to elevate your mood and help you anytime you need a boost.

Darjeeling

Exquisitely delicate orthodox tea that showcases the distinctive muscatel character of one of the World's most famous teas. Golden coloured infusion, rich flavour & floral aroma makes this tea so prized.

Organic Redbush

Organically grown, naturally caffeine free, making it a light & healthy way to lift your day.

The Grand Festive Champagne Afternoon Tea

The Grand Afternoon Tea served with a glass of Champagne

(Available Monday to Saturday 12.30pm – 5.30pm)

(Available Sunday 2.00pm – 5.30pm)

Canard-Duchêne Champagne Brut

Monday to Thursday

£45.00

Friday to Sunday

£49.50

Louis Roederer Champagne Brut

Monday to Thursday

£50.00

Friday to Sunday

£54.50

Champagne and Sparkling Wine By The Glass

	125ml	175ml
Canard-Duchêne Champagne Brut, <i>France</i>	£12.50	£17.10
Canard-Duchêne Champagne Rosé, <i>France</i>	£14.00	£19.60
Louis Roederer Champagne, <i>France</i>	£17.00	£23.55

Individual Afternoon Tea Items (Subject to availability)

Scones , duo of fruit and plain with Clotted Cream & Jam (G,M,E,Su)	£9.25
Teacake , toasted, served with Butter & Jam (G,M,E,Su)	£6.50
English Muffins , toasted, served with Butter & Jam (G,M,E,Su,So)	£6.50

Still Wine by the Glass

	125ml	175ml
WHITE		
Bin 310 Chablis, France	£10.40	£14.60
Bin 520 Chardonnay, France	£7.00	£9.80
Bin 573 Pinot Grigio, Italy	£7.00	£9.80
Bin 627 Albariño, Spain	£9.25	£12.90
Bin 782 Sauvignon Blanc, New Zealand	£8.70	£12.05
Bin 820 Chenin Blanc, South Africa	£7.60	£10.40
ROSÉ		
Bin 541 Provence Rosé, France	£8.70	£12.05
Bin 542 Whispering Angel, France	£10.40	£14.60
RED		
Bin 350 Pinot Noir, France	£8.40	£11.80
Bin 531 Cabernet Sauvignon, France	£7.00	£9.80
Bin 638 Rioja Crianza, Spain	£8.40	£11.80
Bin 833 Shiraz, South Africa	£7.30	£10.10
Bin 863 Merlot, Chilli	£8.15	£11.50
Bin 885 Malbec, Argentina	£9.80	£13.75



Lounge Menu

Welcome to one of the most famous of hotel Lounges.
The Grand Hotel Lounges have been a centre of social activity
since the hotel was built in 1875

The BBC chose the Great Hall for their weekly broadcast
'Grand Hotel' featuring the hotel's Palm Court Orchestra
which started prior to the Second World War
the acoustics were said to be unmatched

We hope today that you enjoy the Grand Hotel Lounges & find
items of freshly prepared food & drink to enjoy from our many
suggestions

Freshly Made Sandwiches (Available 11.00am - 9.30pm)

Choose from Artisan Poppyseed Bakery sourdough, white or malted bread
All sandwiches are available as a toasted option and served with crisps and salad garnish

Thinly Sliced English Beef Sirloin, Horseradish Mayonnaise (G,E,Su)	£12.75
Ham & Piccalilli (G,Mu,Su,Ce)	£12.75
Coronation Chicken (G,E,Su,Mu)	£10.50
Smoked Salmon & Cream Cheese (G,M,F)	£14.50
Brown & White Crab Meat, Roquette, Cucumber (G,E,C,M,Ce)	£16.50
Atlantic peeled Prawns, Marie Rose Sauce, Lemon (G,E,Su,Sh,C)	£14.50
Mature Cheddar & Pickle (G,M,Su,V)	£9.75
Falafel, Hummus, Tomato & Lettuce (G,V,PB,So,Se,Ce,Mu)	£9.75
Free Range Egg Mayonnaise & Cress (G,E,V,M,Mu,Ce)	£9.75

Light Dishes (Available 12.00pm - 6.00pm)

Toasted Grand Club Sandwich (G,E,Su,M)	£17.50
Chicken, crispy Bacon, Egg Mayonnaise, Lettuce, Tomato, Red Onion	
Toasted Plant Based Club Sandwich (G,So,V,PB,Su,Ce)	£17.50
Violife Cheddar Cheese, roast Peppers, Lettuce, Tomato, Red Onion, Falafel (Se)	
Wild Mushroom Risotto (Su,V,M,Ce,N)	£22.00
Slow roast Tomato, Rocket, toasted Pine Nuts	
Grand Chicken Caesar Salad (G,E,F,Su,M)	£19.50
Baby Gem, Garlic Croutons, Anchovies, Caesar dressing	
Homemade Grand Burger (M,G,E,Su,Mu,Ce)	£19.50
Brioche Bun, dill pickled Gherkin, mature Cheddar Cheese, Lettuce, Tomato, yellow sweet Mustard, Skin on Fries	
Pumpkin & Sage Ravioli (Su,M,G,E,V)	£22.50
Sage & Pumpkin sauce, baby Spinach, crispy Sage	

Side Dishes

Skin on Fries (PB,V)	£6.00
Mixed Garden Salad, French Mustard dressing (Su,Mu,V,PB)	£6.00

The Grand Festive Afternoon Tea

(Available Monday to Saturday 12.30pm – 5.30pm)

(Available Sunday 2.00pm – 5.30pm)

Monday to Thursday £36.00

Friday to Sunday £40.50

Finger Sandwich Selection

John Ross Smoked Salmon, Cream Cheese & Chive (G,F,M)
Cucumber and Cream Cheese (M,G)
Croxtton Manor Mature Cheddar Cheese & Onion Seed Chutney (M,Su,G,Mu,Ce)
Roast Turkey & Cranberry (G,Su,M)

Pastries & Savouries

Homemade freshly baked Scones with Cinnamon Sugar Crust, Cornish Clotted Cream and English Strawberry Jam (G,M,E,So,Su)
Mini Pevensey Blue & Onion Jam Quiche (G,M,Su,E,So)
Assortment of seasonal Afternoon Tea Pastries (G,M,E,N,So,P,Ce,Su)

Served with your choice of Tea, Coffee, or Herbal infusion

Festive Junior Afternoon Tea

£19.00 per child (under the age of 12 years)
when accompanied by a full paying adult

Choice of one Sandwich from the following:

Chocolate Spread, Ham, Strawberry Jam, or Cheese & Marmite (G,M,So,Ce,Su)
Homemade freshly baked Scones with Cinnamon Sugar Crust, Cornish Clotted Cream and English Strawberry Jam (G,M,E,So,Su)
Homemade Sausage Roll (G,E,Su)
Homemade Festive Brownie (G,M,E,So)
Festive Gingerbread Biscuit (M,So,N,G,E)
Fruit Jelly (V,So,N,G,E)

Choice of Milkshake, Hot Chocolate or fresh Juice (M,So,E)

The Grand Savoury Afternoon Tea

(Available Monday to Saturday 12.30pm – 5.30pm)

(Available Sunday 2.00pm – 5.30pm)

Monday to Thursday £36.00

Friday to Sunday £40.50

Finger Sandwich Selection

John Ross Smoked Salmon, Cream Cheese & Chive (G,F,M)

Cucumber and Cream Cheese (M,G)

Croxton Manor Mature Cheddar Cheese & Onion Seed Chutney
(M,Su,G,Mu,Ce)

Roast Turkey & Cranberry (G,Su,M)

Pastries & Savouries

Parmesan and Courgette Scones with Chive Cream Cheese, spiced

Plum Chutney (G,M,Su,Mu,Ce)

Homemade caramelised Onion Sausage Roll (G,Su,E)

Mini Tomato & Sussex Charmer Quiche (G,M,E,Su,So)

Chicken and Tarragon Vol au Vents (G,Mu,E,Su,So,Ce)

Mince Pie (G,So,N,E)

Served with your choice of Tea, Coffee, or Herbal infusion

'Paw'tatoes - Gift Aid £5.00

Savour the charm of our whimsical and invisible doggy-themed side dish, where the enjoyment lies in giving back. Despite its invisibility, the delight is genuine, and your £5.00 donation contributes to training treats that will support a Hearing Dog for a full month

If you suffer from a food allergy or intolerance, please inform a member of staff who will be happy to assist you when placing your order

Ce - celery C - crustaceans E - egg F - fish G - cereals containing gluten

L - lupin M - milk & dairy Mo - molluscs Mu - mustard N - tree nuts

P - peanuts PB - plant based Se - sesame Sh - shellfish So - soybeans

Su - sulphur dioxide & sulphites V - vegetarian

A discretionary 12.5% service charge will be added to your bill for all food & beverage services & will be shared by the entire team

Coffee Selection

Cafetière of ground Coffee £5.25

Cafetière of ground decaffeinated Coffee £5.25

Espresso £4.25

Americano £5.45

Double Espresso £5.45

Cappuccino (M) £5.45

Café Latte (M) £5.45

Macchiato (M) £5.45

Espresso Con Panna (M) £5.45

All hot beverages are served with a complimentary
freshly baked shortbread biscuit

Or Maybe with a Shot of Liqueur

A blend of fresh ground Coffee with a single shot of either, £9.95

Jamesons (Irish), Cognac (Royal), Benedictine (Monks),

Dark Rum (Caribbean), Tia Maria (Calypso) with Cream

Irish Latte made with Baileys (M,Su)

Coffee Cocktail

Espresso Martini £17.45

The Espresso Martini is a Cocktail that combines Espresso, Vodka, and Coffee Liqueur. The origin of the Espresso Martini is attributed to Dick Bradsell, a bartender who worked at Fred's Club, a London bar, in the 1980s

Something for the Sweeter Tooth

Hot Chocolate, served with whipped Cream, Marshmallows & £5.25
Chocolate shavings (M,So)

Milkshake, choose from Strawberry, Chocolate, or Vanilla (M,E,So) £6.75

Homemade Cake of the day (G,M,E,V) £4.50