

## *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 Champagne Afternoon Tea*

The Grand Afternoon Tea served with a glass of Champagne.

Canard-Duchêne Champagne (Brut, Demi-Sec or Rosé)

Monday to Thursday (Available 2.00pm – 5.30pm)

£38.50

Friday to Sunday (Available 2.30pm – 5.30pm)

£43.00

Louis Roederer Champagne Brut

Monday to Thursday (Available 2.00pm – 5.30pm)

£44.50

Friday to Sunday (Available 2.30pm – 5.30pm)

£49.00

## *Or Perhaps a Classic British Cocktail*

Pimm's No.1 Cocktail

Monday to Thursday (Available 2.00pm – 5.30pm)

£38.00

Friday to Sunday (Available 2.30pm – 5.30pm)

£42.50

## *Champagne By The Glass*

	125ml	175ml
Canard-Duchêne Champagne (Brut or Demi-Sec)	£12.35	£17.10
Louis Roederer Champagne	£16.80	£23.55
Canard-Duchêne Rosé	£14.00	£19.60

## *Individual Afternoon Tea Items* (Subject to availability)

<b>Fresh Strawberries</b> with cream (M)	£11.75
<b>Scones</b> , duo of fruit and plain with clotted cream & jam (G,M,E,Su)	£9.25
<b>Teacake</b> , toasted, served with butter & jam (G,M,E,Su)	£6.50
<b>English Muffins</b> , toasted, served with butter & jam (G,M,E,Su,So)	£6.50
<b>Victoria Sponge</b> with cream & strawberry jam (G,M,E,Su)	£6.50
<b>Carrot Cake</b> with vanilla buttercream (G,M,E,N)	£6.50

## Still Wine by the Glass

### WHITE

	125ml	175ml
<b>Bin 310 Chablis, France</b>	£10.40	£14.60
<b>Bin 454 Val Jo Le Blanc, France</b>	£9.60	£13.55
Chardonnay and Roussanne Grape		
<b>Bin 520 Chardonnay, France</b>	£7.00	£9.80
<b>Bin 573 Pinot Grigio, Italy</b>	£7.00	£9.80
<b>Bin 627 Albariño, Spain</b>	£9.25	£12.90
<b>Bin 782 Sauvignon Blanc, New Zealand</b>	£8.70	£12.05
<b>Bin 820 Chenin Blanc, South Africa</b>	£7.60	£10.40

### ROSÉ

<b>Bin 541 Provence Rosé, France</b>	£8.70	£12.05
<b>Bin 542 Whispering Angel, France</b>	£11.50	£16.00
<b>Bin 689 White Zinfandel, California</b>	£7.60	£10.40

### RED

<b>Bin 350 Pinot Noir, France</b>	£8.40	£11.80
<b>Bin 531 Cabernet Sauvignon, France</b>	£7.00	£9.80
<b>Bin 638 Rioja Crianza, Spain</b>	£8.40	£11.80
<b>Bin 833 Shiraz, South Africa</b>	£7.30	£10.10
<b>Bin 863 Merlot, Chilli</b>	£8.15	£11.50
<b>Bin 885 Malbec, Argentina</b>	£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.

### *Light Dishes* (Available 12.00pm - 9.00pm)

<b>Soup of the Day</b> served with bread roll & butter (G,M)	£9.50
<b>Classic 'Caesar' Salad</b> (G,M,E,Su,F)	
Baby gem lettuce, anchovies, garlic croutons, parmesan shavings	£14.00
Add chargrilled chicken	£18.50
<b>Grand Hotel Healthy Salad Bowl</b> (Su,V,PB)	£15.50
Pickled red cabbage, avocado, tomato & cucumber, beetroot, black onion seeds, roasted butternut squash, chick pea	
Add smoked salmon (F)	£18.50
<b>'Grand' Hamburger</b> (G,M,E,Mu,Su,So)	£18.00
Served in a brioche bun, tomato, lettuce, onion, smoked Applewood cheese, tomato chutney, serviced with salad & fries	
<b>Plant Based Spicy Bean Burger</b> (G,Su,So,V,PB)	£17.00
Served in a brioche bun, tomato, lettuce, onion, vegan cheese, tomato chutney, serviced with salad & fries	
<b>Homemade Crispy Smoked Chicken Gnocchi</b> (G,M,E,Su)	£18.50
Creamed spring leeks, baby spinach, crispy bacon	
<b>Homemade Fishcake</b> (E,F,G,M,Su)	£17.50
Tartare Sauce, crushed minted peas served with French fries	
<b>'Grand' Fruits De Mer</b> (M,Sh,C,Mo,E,Su,G,So)	£91.00
Half lobster, Whitstable oysters, smoked salmon, crayfish tails, crevettes and marinated rope grown mussels. Served with sourdough, Marie rose, aioli and mignonette sauce	for two

### *Stone Baked Pizzas*

Gluten-free base available

<b>Goats Cheese, Caramelised Onion and Roquito Pizza</b> (M,G,V,Su)	£15.95
<b>Parma Ham, Onion and Mushroom Pizza</b> (M,G,Su)	£15.95
<b>Margherita Pizza, Mozzarella and Oregano</b> (M,G,V)	£15.95
<b>Pesto Chicken, Tomato, Basil and Olive Pizza</b> (M,G,N)	£15.95

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

### *Freshly Made Sandwiches* (Available 10.00am – 10.00pm)

Choose from White, Brown or Granary Bread.

All sandwiches are available as a toasted option.

<b>Coronation Chicken</b> (G,E)	£9.75
<b>Cheddar Cheese &amp; Pickle</b> (G,M,Su,V)	£9.75
<b>Tuna Mayonnaise</b> , cucumber (G,E,F)	£9.75
<b>Egg Mayonnaise</b> (G,E,V)	£9.75
<b>Greenland Prawns</b> , Marie rose sauce (G,E,C)	£12.75
<b>Pink Roasted Sirloin of Beef</b> (G,E)	£12.75
Horseradish mayonnaise	
<b>Oak Smoked Salmon</b> (G,M,F)	£12.75
Cream cheese & chive	
<b>'Grand' Club</b> (G,E,So,Su,M)	£16.95
Smoked back bacon, chicken breast, egg mayonnaise, tomato, red onion & lettuce	
<b>Vegetarian Grand Club</b> (G,M,Su,So,Se,V)	£15.95
Falafel, roquette salad, red pepper, goats' cheese, and hummus	

### *Side Dishes*

<b>Fresh Lightly Battered Onion Rings</b> (G,M,E,V)	£6.00
<b>Baby Gem Lettuce, Tomato &amp; Avocado Salad</b> (V,PB)	£6.00
<b>Panko Breaded Brie with an Orange &amp; Cranberry Dip</b> (E,M,G,Su,V)	£7.50
<b>French Fries</b>	£6.00

### *Desserts* (Available from 12.00pm -10.00pm)

<b>Fresh Strawberry Meringue with Vanilla Ice Cream</b> (M,E,Su,V)	£9.75
<b>Hazelnut, Banana, and Caramel Coupe</b> (M,N,E,G,V)	£9.50
<b>Mixed Fruit &amp; Berry Platter</b> served with raspberry sorbet (V,PB)	£9.50
<b>Selection of Fine British Cheeses</b> (G,M,E,So,N,Ce)	£12.50
Served with a selection of crackers, celery, grapes & chutney	

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

## *The Grand Afternoon Tea*

Monday to Thursday (Available 2.00pm – 5.30pm)	£30.00
Friday to Sunday (Available 2.30pm – 5.30pm)	£34.50

### **Finger Sandwich Selection**

Honey roasted ham (M,G)  
Cheddar cheese & chutney (M,Su,G)  
Cucumber & cream cheese (G,M)  
Smoked salmon, cream cheese & chive (G,F,M)  
Egg mayonnaise slider roll (E,G,Su,So,Mu)

### **Pastries & Savouries**

Freshly baked fruit & plain scones, Cornish clotted cream, and strawberry preserve (G,M,E,Su,So)  
Mini tomato & Sussex Charmer quiche (G,M,E,Su,So)  
Assortment of seasonal afternoon tea pastries (G,M,E,N,So,P)  
Served with your choice of tea, coffee, or herbal infusion.

## *Junior Afternoon Tea*

£16.50 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)  
Freshly baked fruit or plain scones, Cornish clotted cream, and strawberry preserve (G,M,E,Su,So)  
Homemade sausage roll (G,E)  
Homemade brownie (G,M,E,So)  
Fresh fruit & marshmallow skewers with chocolate dipping pot (M,So)  
Fruit jelly (V,PB)

Choice of milkshake, hot chocolate or fresh juice (M,So,E)

## *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	£5.45
Café Latte	£5.45
Macchiato	£5.45
Espresso Con Panna	£5.45

All our 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, Jamesons (Irish), Cognac (Royal), Benedictine (Monks), Dark Rum (Caribbean), Tia Maria (Calypso) with cream. Irish Latte made with Baileys.	£9.95
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## *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 & chocolate shavings.	£5.25
Milkshake, choose from strawberry, chocolate, or vanilla.	£6.75