

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

Champagne Afternoon Tea

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

£52.00

Friday to Sunday

£56.00

Champagne and Sparkling Wine By The Glass

175ml

Canard-Duchêne Champagne Brut, *France*

£20.00

Canard-Duchêne Champagne Rosé, *France*

£24.00

Louis Roederer Champagne, *France*

£27.00

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

WHITE

	175ml
Bin 310 Chablis, France	£15.50
Bin 521 Sauvignon Blanc, France	£12.00
Bin 573 Pinot Grigio, Italy	£11.50
Bin 627 Albariño, Spain	£14.00
Bin 782 Sauvignon Blanc, New Zealand	£13.50
Bin 820 Chenin Blanc, South Africa	£12.00

ROSÉ

Bin 541 Provence Rosé, France	£15.00
Bin 542 Whispering Angel, France	£17.00

RED

Bin 350 Pinot Noir, France	£14.00
Bin 531 Cabernet Sauvignon, France	£12.00
Bin 638 Rioja Crianza, Spain	£14.00
Bin 833 Shiraz, South Africa	£12.50
Bin 863 Merlot, Chilli	£13.50
Bin 885 Malbec, Argentina	£14.00



The Grand Hotel
EASTBOURNE



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, celebrating 150 years of history and elegance

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 Poppysseed 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) Chicken, Crispy Bacon, Egg Mayonnaise, Lettuce, Tomato, Red Onion	£17.50
Toasted Plant Based Club Sandwich (G,So,V,PB,Su,Ce) Violife Cheddar Cheese, Roast Peppers, Lettuce, Tomato, Red Onion, Falafel (Se)	£17.50
Wild Mushroom Risotto (Su,V,M,Ce,N) Slow Roast Tomato, Rocket, Toasted Pine Nuts	£22.00
Grand Chicken Caesar Salad (G,E,F,Su,M) Baby Gem, Garlic Croutons, Anchovies, Caesar Dressing	£19.50
Homemade Grand Burger (M,G,E,Su,Mu,Ce) Brioche Bun, Dill Pickled Gherkin, Mature Cheddar Cheese, Lettuce, Tomato, Yellow Sweet Mustard, Skin on Fries	£19.50
Pumpkin & Sage Ravioli (Su,M,G,E,V) Sage & Pumpkin Sauce, Baby Spinach, Crispy Sage	£22.50

Side Dishes

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

The Grand 150th Anniversary Afternoon Tea

(Available Monday to Saturday 12.30pm – 5.30pm)

(Available Sunday 2.00pm – 5.30pm)

Monday to Thursday £36.00

Friday to Sunday £40.00

Finger Sandwich Selection

Honey Roasted Ham with Piccalilli (M,G,Su,Mu,Ce)
Cheddar Cheese & Black Onion Seed Chutney (M,Su,G,Mu,Ce)
Classic Cucumber & Cream Cheese (G,M)
Grand Gin Infused Smoked Salmon (G,F,M)
Coronation Chicken Bouche (G,E,Mu,Ce)

Fruit & Plain Scones with Cornish Clotted Cream & Strawberry
Preserve (G,M,E,Su,So)

Sweet Treats

Strawberry and Vanilla Battenberg (N,G,So,M)
Opera Gateau (G,M,So,N)
Seasonal Fruit Tart (G,M)

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,Su)
Freshly baked Fruit or Plain Scones, Cornish Clotted Cream, and
Strawberry Preserve (G,M,E,Su,So)
Homemade Sausage Roll (G,E,Su)
Homemade Brownie (G,M,E,So)
Fresh Fruit & Marshmallow skewers with Chocolate dipping pot
(M,So,N,G,E)
Fruit Jelly (V,So,N,G,E)
Choice of Milkshake, Hot Chocolate or Fresh Juice (M,So,E)

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	£40.00

Finger Sandwich Selection

Honey Roasted Ham with Piccalilli (M,G,Su,Mu,Ce)
Cheddar Cheese & Black Onion Seed Chutney (M,Su,G,Mu,Ce)
Classic Cucumber & Cream Cheese (G,M)
Grand Gin Infused Smoked Salmon (G,F,M)
Coronation Chicken Bouche (G,E,Mu,Ce)

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)

Fruit Flapjack (G,Su,M,V)

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

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, Jamesons (Irish), Cognac (Royal), Benedictine (Monks), Dark Rum (Caribbean), Tia Maria (Calypso) with Cream Irish Latte made with Baileys (M,Su)	£10.50
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Coffee Cocktail

Espresso Martini	£19.20
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 (M,So)	£5.25
Milkshake, choose from Strawberry, Chocolate, or Vanilla (M,E,So)	£6.75
Homemade Cake of the day (G,M,E,V)	£4.50