

The Still Wine by the Glass

WHITE

Bin 310 Chablis, France	175ml £15.50
Bin 522 L'Aure Sauvignon Blanc, France	£12.00
Bin 573 Pinot Grigio, Italy	£11.50
Bin 627 Albariño, Spain	£15.00
Bin 783 Sauvignon Blanc, New Zealand	£14.00
Bin 821 Chenin Blanc, South Africa	£12.00

ROSÉ

Bin 541 Provence Rosé, France	£15.50
Bin 542 Whispering Angel, France	£17.00

RED

Bin 350 Pinot Noir, France	£14.00
Bin 526 Cabernet Sauvignon, France	£12.00
Bin 638 Rioja Crianza, Spain	£14.00
Bin 833 Shiraz, South Africa	£12.50
Bin 863 Merlot, Chile	£14.00
Bin 885 Malbec, Argentina	£15.00

Wines are available in 125ml – please ask for details

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 and strong refreshing taste

Green Tea and Peach

traditional green tea, blended with real fruit pieces and 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 and Flower

luxuriously smooth blend of sweet red berries and refreshing hibiscus. Full flavoured tea and naturally caffeine free

Camomile

classic herbal tea from the scented flowers and leaves of the wild camomile plant. Relaxing qualities help restore and aid digestion, promoting sleep

Virunga Afternoon Tea

light, elegant and 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 and this luxurious single mint infusion is entirely caffeine free and 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 and Ginger

a warming herbal tea made with pure lemongrass and 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 and floral aroma makes this tea so prized

Organic Redbush

organically grown, naturally caffeine free, making it a light and healthy way to lift your day

The Grand Hotel

EASTBOURNE



Lounge and Terrace 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 and
Terrace and find items of freshly prepared food and drink to
enjoy from our many suggestions

If you have a food allergy or intolerance, please let us know when placing your order

See menu content abbreviations for your information:

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

L - lupin M - milk 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

Sharing Dishes

- Cured Meat Mezze** (Su, G, Se) £18.00
milano salami, parma ham, red pepper houmous, smoked aubergine caviar, warm pitta bread
- Vegetarian Mezze** (Su, Se, G, M, V) £18.00
red pepper houmous, smoked aubergine caviar, mixed olives, feta, stuffed baby peppers, warm pitta bread

Stone Baked Pizza Gluten-Free base available

- Prosciutto** (M, G, Su) £15.95
topped with fig, gorgonzola, honey drizzle
- Margherita Classico** (G, M) £12.50
topped with plum tomato sauce, mozzarella cheese
- Seafood** (Sh, C, F, Su, M, G, Mo) £15.95
topped with mussels, prawns, gremolata

Burgers

- Homemade Chuck Steak and Brisket Burger** £19.50
(G, M, E, Su, Mu)
brioche bun, mature cheddar cheese, burger sauce, red onion, lettuce, tomato, skin on fries
- Plant Based Burger** (V, PB, So, Su) £19.50
vegan brioche bun, vegan mature cheddar cheese, burger sauce, red onion, lettuce, tomato, skin on fries
- Panko Breaded South Coast Fillet of Plaice** (G, M, E, Su, F) £19.50
brioche bun, tartare sauce, lettuce, red onion, skin on fries

Bigger Bites

- Grand Hotel Superfood Salad** (V, PB, Se) £15.00
mixed grains, houmous, beetroot, pomegranate, chickpeas, balsamic glaze
Add smoked chicken (Su) £6.50
Add smoked salmon (F) £6.50
- Lovage Pesto Penne Pasta** (G, M, E, Su, N) £18.00
truffle oil, parmesan, dressed rocket
- Grilled Fillet of Sea Bass** (F, Su) £21.50
fennel and dill salad, tomato and olive dressing
- Smoked Chicken Caesar Salad** (G, M, E, F) £15.00
crispy croutons, cos lettuce, anchovies, parmesan

Desserts

- Dessert of the Day** (Su, So, G, M, E, V, N) £9.00
- Chocolate Brownie Sundae** (So, G, M, E) £9.00
cherry compote
- Kentish Strawberry Eton Mess** (M, E) £9.00
- Selection of Locally Sourced Cheeses** £14.50
(G, M, Su, So, E, Mu, Ce, Se, V)
fig bread, chutney and grapes (some cheese may be unpasteurised)

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

Cafetière of ground Coffee (decaffeinated available)	£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

Something for the Sweeter Tooth

Hot Chocolate, served with whipped cream, marshmallows and chocolate shavings (M, So)	£5.25
Milkshake, choose from strawberry, chocolate, or vanilla (M, E, So)	£6.75
<i>Served from 09.00am till 5.00pm</i>	
Tea or Coffee and homemade cake of the day (G, M, E, V, N)	£7.50

Served from 10.00am till 9.00pm

Light Bites

All sandwiches served on malted brown or white bread
with crisps and seasonal soup

Smoked Salmon (F, M) cream cheese, rocket	£13.50
Coronation Chicken (Mu, Ce) rocket	£12.75
Mature Cheddar Cheese (M, Su, Mu, Ce) ham and onion chutney	£12.75
Grand Club (M, E, Su, Mu) back bacon, chicken breast, egg mayonnaise, tomato, red onion, lettuce	£17.95
Soup of the Day (G, V, M) served with warm bread roll	£9.50
Marinated Olives (Su) lemon and herb	£4.95
Crispy Calamari (Sh, Mo, E, G) lemon aioli	£8.50
Pulled Lamb Croquettes (G, M, E, Su) smoked aubergine, yoghurt and mint dressing	£8.50
Grilled Harissa Crevettes (Sh, M, Su) gremolata	£8.50
Padron Peppers (G, V, M) sea salt	£6.50