

MENU

BREAKFAST MENU

Served until 11:30am

Make it a Nyetimber Breakfast, any cooked breakfast with a hot drink or juice & a glass of Nyetimber - 22.95

Our Favourites



JOANNA'S BREAKFAST - 12.95

Free range eggs of your choice, streaky bacon, butchers sausage, portobello mushroom, roasted balsamic tomatoes, crispy rosemary hash brown and baked beans served with sourdough toast

JOANNA'S GARDEN BREAKFAST (V) - 12.95

Free range eggs of your choice, portobello mushroom, roasted balsamic tomatoes, baked beans, crispy rosemary hash brown, avocado with a hint of chilli and black pepper and halloumi served with sourdough toast

JOANNA'S FANCY PANCAKES (V) - 11.95

3 Buttermilk pancakes, topped with spiced apple compote, cinnamon cream, sprinkled with caramelised pecans, served with maple syrup and Dulce de Leche



AVOCADO BREAKFAST (V) - 11.95

A slice of sourdough toast topped with avocado with a hint of chilli and black pepper, halloumi, poached eggs and roasted balsamic tomatoes

Add Streaky Bacon - 2.50

Add Smoked Salmon - 3.50

CREAMY SCRAMBLED EGGS - 7.95

Served on sourdough toast

Add Streaky Bacon - 2.50

Add Smoked Salmon - 3.50

EGGS FLORENTINE (V) - 10.95

Two free range poached eggs, portobello mushroom, spinach and hollandaise sauce served on a toasted muffin

EGGS BENEDICT - 10.95

Two free range poached eggs with honey roasted ham or streaky bacon, with hollandaise sauce served on a toasted muffin

EGGS ROYALE - 11.95

Two free range poached eggs, smoked salmon and hollandaise sauce served on a toasted muffin

LOADED VEGAN SOURDOUGH (VE) - 11.95

Topped with hummus and mixed seeds, sliced avocado with a hint of chilli and black pepper, roasted balsamic tomatoes, spinach and mushroom

STREAKY BACON PANCAKES - 10.95

3 Buttermilk pancakes served with crispy streaky bacon and maple syrup

CRISPY BACON BAGEL - 8.95

Streaky bacon, fried egg and avocado served in a 'Jacobs' bagel

TOASTED TEA CAKE (V) - 3.95

Served with jam and butter



Patisseries and a selection of homemade cakes available from the bar

(V) - Vegetarian (VE) - Vegan

If you have a food allergy or special dietary requirement please inform your server before placing your order

BEVERAGES

TWININGS

English Breakfast Tea

Earl Grey

Decaffeinated

Lemon & Ginger

Peppermint

Green Tea

Strawberry & Mango

Red Bush

Lady Grey

£2.80

FESTIVE BEVERAGES



GINGERBREAD LATTE - 3.95

With Whipped Cream topped with a gingerbread man

JOANNA'S SIGNATURE

HOT CHOCOLATE - 4.50

*A rich blend of dark, milk and white chocolate shards,
served with a side of Chantilly Cream*

Add a shot of Baileys - 2.50

COFFEE

Espresso - 2.70

Americano - 2.95

Flat White - 3.20

Latte - 3.20

Caramel, Gingerbread, Hazelnut, Vanilla

Add syrup - 0.50

Chai Latte - 3.20

Mocha - 3.20

Cappuccino - 3.20

COLD DRINKS

Coke/Diet Coke - 2.95

Sussex Downs Still Water - 1.95

Sussex Downs Sparkling Water - 1.95

Luscombe Organic Drinks - 2.95

Elderflower Bubbly, Raspberry Crush,

Sicilian Lemonade, Ginger Beer,

Orange Juice, Apple Juice



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JOANNA'S CHRISTMAS AFTERNOON TEA

FRESHLY PREPARED DAINTY FINGER SANDWICHES

Roast Turkey, Clementine and Apple Stuffing with Cranberry Sauce

Free Range Truffle Egg Mayonnaise and Watercress

Whipped Black Pepper Cream Cheese and Cucumber

Honey Roasted Ham and Piccalilli

WARM SAVOURY SELECTION

Sage & Onion Sausage Roll

Goats Cheese Crostini

Roasted pepper and caramelised red onion topped with honey and thyme

Brie, Bacon and Cranberry Crostini

Miniature Prawn Cocktail

HOMEMADE DESSERTS & PATISseries

Snowy Coconut Profiterole

Filled with coconut cream, dipped in white chocolate and desiccated coconut flakes

Mulled Berry Cheesecake

Decadent mulled berry cheesecake with a cinnamon sugar star shortbread

Chocolate and Mandarin Pavlova

*Crunchy homemade meringue filled with chocolate orange ganache,
zesty Chantilly cream topped with a chocolate dipped mandarin*

Chocolate Cake

Indulgent rich chocolate cake paired with sea salted caramel

HOMEMADE PLAIN & FRUIT SCONES

Served with clotted cream and strawberry jam

Includes unlimited refill of Twinings Tea or Coffee

34.95 PER PERSON



MAKE YOUR AFTERNOON TEA EXTRA SPECIAL

NYETIMBER CLASSIC CUVEE NV *flute / half bottle / bottle* 10.50 / 35.00 / 60.00
Citrus, vanilla and brioche flavours with a rich & fresh finish

SPARKLING CLEMENTINE MARGARITA 11.50
Tequila, Cointreau, freshly squeezed clementine and lime juice

CHOCOLATE ORANGE ESPRESSO MARTINI 11.50
Coffee Liqueur, Marmalade Vodka, Cointreau and dark chocolate shavings

(V) - Vegetarian

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JOANNA'S CHRISTMAS SET MENU

Available Monday - Friday 11:30 - 15:00

APPETISER

*Homemade Soup of the Day
Served with rustic bread*

*Ultimate Seafood Cocktail
Served with sliced avocado and miniature crostinis*

*Baked Camembert
Served with an array of festive chutneys and rustic bread*

MAIN COURSE

*Classic Welsh Rarebit
Served with a rocket, tomato and parmesan side salad*

*Eggs Benedict
Two free range poached eggs with honey roasted ham
or streaky bacon, hollandaise sauce served on a
toasted muffin with rosemary and sea salt fries*

*Melted Brie, Bacon & Cranberry Toasted Sourdough
Served with a rocket, tomato and parmesan side salad*

*Christmas Roast Turkey Ciabatta,
Homemade stuffing, cranberry sauce, crispy bacon & melted brie*

*Warm Caramelised Fig, Beetroot & Walnut Salad
Trio of seasonal roasted vegetables, caramelised figs on a bed of leaves topped
with crumbled blue cheese and walnuts with a Gorgonzola whip and warm flatbread*

*Creamy Garlic Wild Mushroom Sourdough
Toasted sourdough, loaded with creamy shitake mushrooms and spinach
topped with crispy prosciutto and parmesan*

DESSERTS

*Trio of Festive Miniature Desserts
Snowy coconut profiterole, miniature mulled berry cheesecake,
chocolate and mandarin pavlova*

*Chocolate & Mandarin Pavlova
Scoops of chocolate ice cream, topped with a chocolate orange ganache,
orange infused Chantilly cream and homemade crunchie meringue*

*Warm Cinnamon Bundt Cake
Served with clotted cream, ice cream, Dulche de Leche and caramelised pecans*

2 COURSES - 19.95

3 COURSES - 22.95

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LUNCH MENU

HOMEMADE SOUP OF THE DAY - 8.95

Served with a cheese scone

JOANNA'S CLASSIC WELSH RAREBIT (V) - 10.95

Add Bacon - 2.50 Add a Poached Egg - 1.30

JOANNA'S ULTIMATE PRAWN SANDWICH - 10.95

Prawns coated in a delicious marie rose sauce, avocado, fresh rocket served on granary bread

CLUB SANDWICH - 11.95

Roasted chicken, streaky bacon, tomato, lettuce and egg mayonnaise served on a triple layer of toasted white bread

VEGAN CLUB SANDWICH (VE) - 11.95

Avocado, hummus, vegan slaw, roasted peppers, tomatoes and beetroot served on a triple layer of toasted granary bread

ITALIAN FLATBREAD - 13.95

Loaded with torn mozzarella, basil, parma ham, sundried tomatoes, parmesan and olives, topped with fresh rocket, balsamic glaze and pesto

LOADED VEGAN SOURDOUGH (VE) - 11.95

Topped with hummus and mixed seeds, sliced avocado with a hint of chilli and black pepper, roasted balsamic tomatoes, spinach and mushroom

CHICKEN & PESTO CHORIZO MELT - 11.95

A slice of sourdough topped with pesto, chicken, chorizo, roasted peppers, melted mozzarella and cheddar

HOMEMADE FISHCAKES - 13.95

Served on a bed of baby spinach, roasted tomatoes topped with 2 poached eggs and a drizzle of hollandaise sauce

CREAMY GARLIC WILD MUSHROOM SOURDOUGH - 13.95

Toasted sourdough, loaded with creamy shitake mushrooms and spinach topped with crispy prosciutto and parmesan

AVOCADO BRUNCH (V) - 11.95

A slice of sourdough topped with avocado with a hint of chilli and black pepper, halloumi, poached eggs and roasted balsamic tomatoes

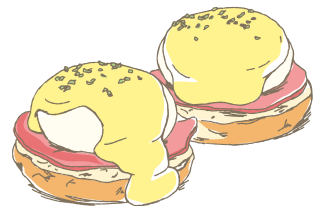
Add Streaky Bacon - 2.50 Add Smoked Salmon - 3.50

EGGS ROYALE - 13.95

Two free range poached eggs, smoked salmon and hollandaise sauce served on a toasted muffin with rosemary and sea salt fries

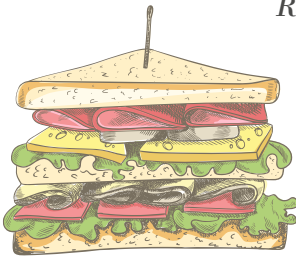
EGGS BENEDICT - 12.95

Two free range poached eggs with honey roasted ham or streaky bacon, with hollandaise sauce served on a toasted muffin with rosemary and sea salt fries



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LUNCH MENU

CHICKEN CAESAR SALAD - 13.95

Roasted chicken, crispy streaky bacon, avocado, crunchy garlic croutons, boiled egg, romaine lettuce, sprinkled with parmesan and Caesar dressing

WARM CARAMELISED FIG, BEETROOT AND WALNUT SALAD - 13.95

Trio of seasonal roasted vegetables, caramelised figs on a bed of leaves topped with crumbled blue cheese and walnuts, served with a Gorgonzola whip and warm flatbread

BUDDHA BOWL (VE) - 13.95

Served on a bed of leaves topped with roasted seasonal vegetables, couscous, curried cauliflower, vegan slaw, hummus and avocado

WHY NOT ADD TO ANY OF OUR SALADS:

Chicken - 3.00

Smoked Salmon - 3.50

Avocado - 1.50

Halloumi - 1.50

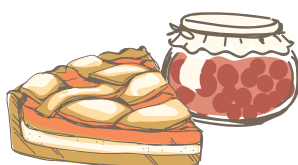
SIDES

Rosemary & Sea Salt Fries (V) - 3.95

Caprese Salad (V) - 5.95

Rustic Bread served with a Balsamic Oil Dip (V) - 3.95

Mixed Olives (V) (GF) - 2.95



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DESSERT MENU

Our Favourite

JOANNA'S FANCY PANCAKES - 11.95

3 Buttermilk pancakes, topped with spiced apple compote, cinnamon cream, sprinkled with caramelised pecans, served with maple syrup and Dulce de Leche

TOP TIER (V) - 10.95

Selection of seasonal pastries and individual desserts from our Christmas Afternoon Tea

Why not add a glass to make this a Sparkling Top Tier

Prosecco - 7.50 Boco - 8.50 Nyetimber - 10.50

CREAM TEA (V) - 6.95

Pot of Tea for one, plain and fruit scones served with clotted cream and strawberry jam

CHOCOLATE AND MANDARIN PAVLOVA SUNDAE - 8.95

Scoops of chocolate ice cream, topped with a chocolate orange ganache, orange infused Chantilly cream and homemade crunchie meringue

WARM CHOCOLATE BROWNIE - 6.95

Served with clotted cream or a choice of ice cream

WARM CINNAMON BUNDT CAKE - 6.95

Served with vanilla clotted cream ice cream, Dulche de Leche and caramelised pecans

SELECTION OF ICE CREAM - 2.50

Salted Caramel (Vegan)

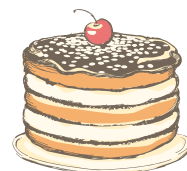
Chocolate Fudge Brownie

Vanilla Clotted Cream

Succulent Strawberry



SELECTION OF HOMEMADE CAKES AVAILABLE ON OUR BAR



Gluten free and vegan desserts also available please ask your server for more details

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COCKTAILS

Our Favourite

JOANNA'S SPARKLING PINK MARGARITA - 11.50

Gold Tequila, Triple Sec, fresh lime juice, raspberry lemonade, topped with Boco Rosé & garnished with homemade pink candy floss

FONDANT FANCY FIZZ - 11.00

Absolut Vanilia, Aluna Coconut Rum, passionfruit puree, freshly squeezed lemon, pineapple juice, passionfruit meringue and a side of fizz

COFFEE KISS MARTINI 11.00

Absolut Vanilia, Salted Caramel Kaluha, caramel cream and coffee

ELDERFLOWER DRIZZLE - 11.00

St. Germain, Limoncello, Prosecco, fresh mint and raspberries

RASPBERRY FONDANT FANCY - 11.00

Absolut Vanilia, Aluna Coconut Rum, raspberry puree, pineapple juice and a side of fizz

SPARKLING CLEMENTINE MARGARITA - 11.50

Tequila, Cointreau, freshly squeezed clementine and lime juice

CHOCOLATE ORANGE ESPRESSO MARTINI - 11.50

Coffee Liqueur, Marmalade Vodka, Cointreau and dark chocolate shavings



For Two To Share

ICED TEA FOR TWO - 19.95

Absolut Vodka, Tanqueray Gin, Cointreau, White Rum, Tequila Gold & sour mix topped with Coca Cola

SPIRIT & MIXER

VODKA 50ml
10.50

ABSOLUT

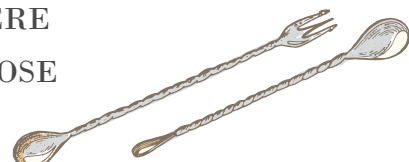
ABSOLUT CITRUS

ABSOLUT VANILIA

**PREMIUM
VODKA** 50ml
11.50

BELVEDERE

GREY GOOSE

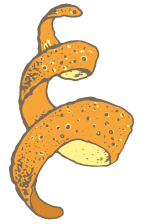


GIN & TONIC

Our Favourite

SILENT POOL *England 43%* - 10.50

*Luscombe Tonic, Silent Pool Bergamot
Orange mist garnished with a twist of orange*



SILENT POOL RARE CITRUS *ENGLAND 43%* - 10.50

Luscombe Tonic, garnished with a grapefruit wedge

HENDRICK'S *Scotland 41.4%* - 10.50

Luscombe Tonic, garnished with a twist cucumber slice

HOXTON ENGLAND *40%* - 10.50

*Luscombe Naturally Light Tonic, garnished with a
grapefruit wedge and coconut*

SIPSMITH ENGLAND *41.6%* - 10.50

*Luscombe Naturally Light Tonic, garnished with
juniper berries, lemongrass and orange*

PINKSTER *37%* - 10.50

*Luscombe Elderflower Tonic, garnished with
fresh mint & raspberries*





FINE WINES

WHITE

	175ml	250ml	Bottle
ZAGARE VERMENTINO	6.50	8.75	28.00
<i>Sicily - Italy</i> <i>A big kick of zesty yellow lemons with ripe stone fruits, citrus and a mineral finish</i>			
NUTBOURNE SUSSEX RESERVE	—	—	35.00
<i>Pulborough - England</i> <i>Fresh & wild fruit flavours, crisp, dry, and aromatic in flavour</i>			
DELTA ESTATE SAUVIGNON BLANC	7.95	10.95	32.00
<i>Marlborough - New Zealand</i> <i>Layers of passionfruit, grapefruit and lemon zest with a steely minerality on the finish making for a super refreshing, zippy Sauvignon</i>			

RED

	175ml	250ml	Bottle
LA BACCA NERELLO MASCALESE	6.65	8.95	29.00
<i>Sicily - Italy</i> <i>Lovely and fresh with bright plum, red and black cherry fruits and a lick of spice on the finish</i>			
SOTTANO MALBEC	7.95	10.95	32.00
<i>Mendoza - Argentina</i> <i>Velvety and rich with chocolate and vanilla flavours</i>			

ROSÉ

	175ml	250ml	Bottle
MONTROSE ROSE	9.25	12.00	34.00
<i>Pulborough - England</i> <i>Fresh red berry, peach and citrus fruits with a subtle creaminess on the finish</i>			
WHISPERING ANGEL ROSÉ	—	—	51.00
<i>Provence - France</i> <i>This Provence icon is incredibly fine and elegant with very bright black cherry fruit and grippy, saline tannins</i>			



Wines on this list may contain allergens, please ask a member of staff for more information.

SPARKLING WINES & PROSECCO

ENGLISH SPARKLING WINES

	Flute	Half Bottle	Bottle
BOCO BY HOUSE COREN <i>Local vineyard in slinfold - West Sussex</i> <i>Peaches, ripe pears, a hint of raspberries & green apple finish</i>	8.50	—	37.50
BOCO ROSÉ BY HOUSE COREN <i>Local vineyard in slinfold - West Sussex</i> <i>100% Pinot Noir, made in England from Sussex grapes</i>	8.50	—	37.50
NYETIMBER CLASSIC CUVÉE NV <i>West Sussex - England</i> <i>Citrus, vanilla and brioche flavours with a rich & fresh finish</i>	10.50	35.00	60.00
NYETIMBER ROSÉ NV <i>West Sussex - England</i> <i>Creamy, round texture with refreshing redcurrant, raspberry and cherry flavours</i>	—	—	65.00
ROEBUCK ROSÉ DE NOIRS <i>Ripe strawberries, raspberries and a touch of peach layered with notes of white blossom and toasted almonds</i>	—	—	60.00



PROSECCO

	Flute	Half Bottle	Bottle
CIELO PROSECCO SPUMANTE NV <i>Venezie - Italy</i> <i>Elegant and refined bubbles with notes of pear and apple</i>	7.50	—	28.00

BEERS & SOFT DRINKS

BEERS & CIDER

4.50



PERONI NASTRO AZZURRO 5.1% 330ml

CORONA EXTRA 4.5% 330ml

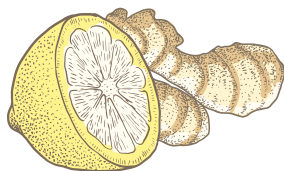
GOODWOOD GROGGER PALE ALE 4.5% 330ml

An aromatic and malty Pale Ale, includes locally grown Pilgrim and Golding hops

SILLY MOO SUSSEX CIDER 4.8% 500ml

Silly Moo Sussex Cider is made from 100% fresh Sussex apple juice and is a marriage of East and West Country cider styles

SOFT DRINKS



COKE / DIET COKE 330ML 2.50

SUSSEX DOWNS WATER 330ML 1.95
Still & Sparkling

LUSCOMBE ORGANIC
Luscombe Naturally Light 270ml 2.95
Luscombe Tonic 270ml 2.95
Luscombe Elderflower 270ml 2.95

