

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 - 14.45

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

JOANNA'S GARDEN BREAKFAST (V) - 14.45

Free range eggs of your choice, herby mushrooms, roasted 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) - 12.45

3 Buttermilk pancakes served with a cherry compote and topped with vanilla chantilly cream and a kirsch cherry

AVOCADO BREAKFAST (V) - 13.45

A slice of sourdough toast topped with avocado with a hint of chilli and black pepper, halloumi, poached eggs and roasted 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) - 11.95

Two free range poached eggs, herby mushrooms, spinach and hollandaise sauce served on a toasted muffin

EGGS BENEDICT - 11.95

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

EGGS ROYALE - 12.95

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

LOADED VEGAN SOURDOUGH (VE) - 12.45

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

STREAKY BACON PANCAKES - 11.95

3 Buttermilk pancakes served with crispy streaky bacon and maple syrup

CRISPY BACON BAGEL - 9.95

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



A selection of homemade cakes available from the bar

BEVERAGES



TWININGS

English Breakfast Tea
Earl Grey
Decaffinated
Lemon & Ginger
Peppermint
Green Tea
Strawberry & Mango
Red Bush
Lady Grey
2.95

CHRISTMAS SPECIALS

Hot Chocolate - 3.90
Add Chantilly cream & marshmallows - 0.50
White Hot Chocolate - 4.45
with whipped cream and honeycomb
Hot Chocolate Orange - 4.45
with whipped cream and a dried orange slice
Gingerbread Spiced Latte - 4.10
with whipped cream and cinnamon sprinkle

HOT BEVERAGES

Espresso - Regular 2.90 / Double 3.10
Americano - 3.25
Flat White - 3.60
Latte - 3.60
Chai Latte - 3.60
Dirty Chai Latte - 4.10
Mocha - 3.60
Cappuccino - 3.60
Alternative Milk - 0.30
Soya, Almond, Oat, Coconut
Add Syrup - 0.50
Caramel, Salted Caramel, Hazelnut, Vanilla

COLD DRINKS

Peach Iced Tea - 3.95
Lemon Iced Tea - 3.95
Raspberry Iced Tea - 3.95
Coke/Diet Coke - 3.50
Sussex Downs Still Water - 2.75
Sussex Downs Sparkling Water - 2.75
Luscombe Organic Drinks - 3.95
Elderflower Bubbly, Raspberry Crush,
Sicilian Lemonade, Ginger Beer,
Orange Juice, Apple Juice



JOANNA'S MORNING TEA



PRE BOOKING IS REQUIRED
Served from 9am - Midday

MINIATURE SELECTION OF OUR BRUNCH FAVOURITES

All Butter Croissant

Served with butter and strawberry jam



Greek Yoghurt & Granola

Topped with agave nectar and fresh berries

Belgian Waffle

Served with a cherry compote and vanilla Chantilly cream

Eggs Royale

Poached egg, smoked salmon, hollandaise sauce on a toasted muffin

Smashed Avocado Toast

With roasted tomatoes and crumbled feta

Miniature Bacon Pancake Stack

With maple syrup

Served with a hot beverage

29.95 PER PERSON



INDULGE YOURSELF WITH A DELICIOUS DRINK TO ACCOMPANY YOUR MORNING TEA

Gingerbread Spiced Latte - 4.10

with whipped cream and cinnamon sprinkle

CLASSIC MIMOSA

Fresh orange juice, topped with Prosecco and garnished with a slice of orange

7.50



JOANNA'S FESTIVE AFTERNOON TEA



PRE BOOKING IS REQUIRED

Served from 11.30am - 4.00pm

SELECTION OF DAINTY FINGER SANDWICHES

Free Range Egg Mayonnaise & Cress

Seafood Cocktail

Festive Chicken, Cranberry and Stuffing

Cheddar Cheese & Chilli Jam



DELICIOUS WARM SAVOURIES

Garlic & Mushroom Quiche with Crispy Prosciutto

Welsh Rarebit Crostini

Sage & Onion Sausage Roll with a Parmesan Crust

MINIATURE HOMEMADE DESSERTS & PATISSERIES

Caramel, Coconut & Pecan Cake

Coconut and pecan sponge with a caramel buttercream, topped with a pecan brittle

Cherry & Tonka Bean Pavlova

*Crunchy homemade meringue filled with a Tonka bean ganache,
cherry compote and Chantilly cream topped with a Kirsch cherry*

Clementine Posset

Topped with a chocolate orange star and a dried orange slice

Chocolate Praline Profiterole

Festive Mincemeat Palmier



HOMEMADE SCONES

*Plain Scone & White Chocolate and Cherry Scone with a Hint of Orange,
served with clotted cream and cherry compote*

Includes unlimited refill of Twinings Tea or Coffee

39.95 PER PERSON

MAKE YOUR AFTERNOON TEA EXTRA SPECIAL

BOCO BY HOUSE COREN

Flute 8.50 / Bottle 37.50

Local vineyard in Slinfold, West Sussex

Peaches, ripe pears, a hint of raspberries and green apple finish

CIELO PROSECCO SPUMANTE NV

Flute 7.50 / Bottle 28.00

Elegant and refined bubbles with notes of pear and apple finish

CHERRY FRENCH 75

11.00

Pink Mermaid Gin, cherry syrup, lime juice topped with sparkling wine



LUNCH MENU



HOMEMADE SOUP OF THE DAY - 10.95

Served with a warm cheese scone

JOANNA'S CLASSIC WELSH RAREBIT (V) - 11.95

Add Bacon - 2.50 Add a Poached Egg - 1.30

JOANNA'S ULTIMATE PRAWN SANDWICH - 11.95

Prawns coated in a delicious marie rose sauce, romaine lettuce served on granary bread

CLUB SANDWICH - 13.95

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

GARDEN CLUB SANDWICH (VE) - 12.95

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

FISH FINGER SANDWICH - 14.95

*with crispy romaine lettuce, tartare sauce in a toasted ciabatta served
with rosemary and sea salt fries*

CREAMY GARLIC WILD MUSHROOM SOURDOUGH - 14.95

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

ITALIAN FLATBREAD - 14.95

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

LOADED VEGAN SOURDOUGH (VE) - 13.45

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

AVOCADO BRUNCH (V) - 12.95

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

Add Streaky Bacon - 2.50 Add Smoked Salmon - 3.50

EGGS ROYALE - 14.95

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

EGGS BENEDICT - 13.95

*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*



LUNCH MENU



CHICKEN CAESAR SALAD - 14.95

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

WARM BUTTERNUT SQUASH, BRIE AND BACON SALAD - 14.95

Roasted butternut squash, beetroot and peppers on a bed of leaves topped with walnuts, crispy bacon, served with a creamy brie whip and a flatbread

BUDDHA BOWL (VE) - 14.95

Served on a bed of leaves, topped with roasted seasonal vegetables, lemon cous cous, vegan slaw, beetroot, 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

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

Mixed Olives (V) (GF) - 2.95



DESSERT MENU



Our Favourite

JOANNA'S FANCY PANCAKES - 12.45

3 Buttermilk pancakes served with a cherry compote and topped with vanilla chantilly cream and a kirsch cherry

TOP TIER (V) - 12.95

Selection of seasonal pastries and individual desserts from our afternoon tea menu

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

Prosecco - 7.50 Boco - 8.50 Nyetimber - 11.50

CREAM TEA - 8.95

Pot of tea for one, plain and fruit scone served with clotted cream and strawberry jam

CHRISTMAS CREAM TEA - 8.95

Pot of tea for one, white chocolate and cherry scones with a hint of orange, served with clotted cream and cherry compote

CHOCOLATE PRALINE PROFITEROLE SUNDAE - 8.95

Vanilla, chocolate and salted caramel ice cream topped with a praline profiterole and Chantilly cream

WARM CHOCOLATE BROWNIE - 6.95

Served with clotted cream or a choice of ice cream

SELECTION OF ICE CREAM - 2.50

Salted Caramel

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

COCKTAILS



Our Favourite

JOANNA'S SPARKLING PINK MARGARITA - 11.50

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

FONDANT FANCY FIZZ - 11.00

Absolut Vanilia, 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

CHERRY FRENCH 75 - 11.00

Pink Mermaid Gin, cherry syrup, lime juice topped with sparkling wine



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 *43%* - 10.50

Luscombe Tonic, garnished with a grapefruit wedge

SILENT POOL ROSE EXPRESSION *43%* - 10.50

Luscombe elderflower garnished with a pear slice

HENDRICK'S *41.4%* - 10.50

Luscombe Tonic, garnished with a twisted cucumber slice

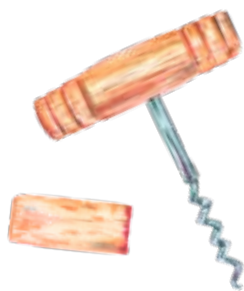
HOXTON ENGLAND *40%* - 10.50

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

MERMAID PINK GIN *37%* - 10.50

*Luscombe Elderflower Tonic, garnished with
fresh mint and 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>			
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 ROSÉ	9.25	12.00	34.00
<i>Vin de Pays d'Oc, France</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

	<i>Flute</i>	<i>Half Bottle</i>	<i>Bottle</i>
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>	11.50	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

	<i>Flute</i>	<i>Half Bottle</i>	<i>Bottle</i>
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 3.50

SUSSEX DOWNS WATER 330ML 2.75

Still & Sparkling

LUSCOMBE

Luscombe Naturally Light 270ml 3.95

Luscombe Tonic 270ml 3.95

Luscombe Organic Drinks 270ml 3.95

- Elderflower Bubbly
- Raspberry Crush
- Sicilian Lemonade
- Ginger Beer
- Orange Juice
- Apple Juice



