





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 Sicilian lemon curd with a blueberry compote and Chantilly cream

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 a warm brioche croissant

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 BREAKFAST SOURDOUGH - 12.45

A slice of sourdough topped with smashed avocado, feta, spinach, roasted cherry tomatoes and a poached egg

 $Add\ Streaky\ Bacon\ -\ 2.50$

Add Smoked Salmon - 3.50

STREAKY BACON PANCAKES - 11.95

3 Buttermilk pancakes served with crispy streaky bacon and maple syrup

BRIOCHE CROISSANT - 10.95

Streaky bacon, pesto fried egg and avocado

GREEK YOGHURT & GRANOLA - 8.95

 $Nutty\ granola\ with\ greek\ yoghurt,\ fresh\ fruit,\ honey\ and\ chia$



BEVERAGES



TWININGS

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

HOT BEVERAGES

3.40

Espresso - Regular 3.05 / Double 3.25

Americano - 3.40

Flat White - 3.75

Latte - 3.75

Matcha Latte - 4.65 with a choice of milk

Chai Latte - 4.25

Dirty Chai Latte - 4.65

Mocha - 3.75

Cappuccino - 3.75

Alternative Milk - 0.30 Soya, Almond, Oat, Coconut

Add Syrup - 0.50
Caramel, Salted Caramel, Hazelnut, Vanilla

SPRING SPECIALS

Hot Chocolate - 3.90

Add Chantilly cream & marshmallows - 0.50

Easter Hot Chocolate - 4.45 with whipped cream and crushed mini eggs

Pistachio Creme Latte - 4.65
with whipped cream and a hint of white chocolate

COLD DRINKS

Peach Iced Tea - 4.45

Lemon Iced Tea - 4.45

Raspberry Iced Tea - 4.45

Coke/Diet Coke - 3.50

Sussex Downs Still Water - 2.90

Sussex Downs Sparkling Water - 2.90

Luscombe Organic Drinks - 4.10

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

Iced Matcha - 4.65



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 blueberry 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

NYETIMBER CLASSIC CUVEE NV

11.50

7.50

Citrus, vanilla and brioche flavours with a rich & fresh finish

CLASSIC MIMOSA

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

JOANNA'S AFTERNOON TEA



PRE BOOKING IS REQUIRED Served from 11.30am - 4.00pm

SELECTION OF DAINTY FINGER SANDWICHES

Smoked Chicken & Watercress with a Wholegrain Mustard Mayonnaise

Free Range Egg Mayonnaise & Cress

Smoked Salmon & Zesty Lemon & Black Pepper Cream Cheese

Hummus & Roasted Vegetables



Welsh Rarebit

Caramelised Onion Chutney Sausage Roll

Bacon & Sussex Charmer Cheese Quiche

MINIATURE HOMEMADE DESSERTS & PATISSERIES

Carrot Cake

Topped with zesty orange cream cheese frosting sprinkled with walnuts and rose petals

Lemon & Blueberry Pavlova
With a blueberry compote and fresh lemon infused chantilly cream

Raspberry Posset

Topped with a pistachio bunny biscuit

Chocolate Brownie Wreath Joanna's signature brownie decorated with crumbled mini eggs

HOMEMADE SCONES

Homemade Plain & Sicilian Lemon Scones with clotted cream and lemon curd

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

LEMON & BLUEBERRY VODKA SPRITZ

Glass 11.00

Absolut Vodka, blueberries and sparkling lemon juice garnished with fresh mint

LUNCH MENU



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

ITALIAN FLATBREAD - 14.95

Loaded with torn burrata, rocket, parma ham, sundried tomatoes, pine nuts, fresh basil, balsamic vinegar and drops of fresh pesto

LOADED BREAKFAST SOURDOUGH - 12.45

A slice of sourdough topped with smashed avocado, feta, spinach, roasted cherry tomatoes and a poached egg

Add Streaky Bacon - 3.50

Add Smoked Salmon - 2.50

AVOCADO BRUNCH (V) - 13.45

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 SWEET POTATO GREEK SALAD - 14,95

Roasted sweet potato, on a bed of greek salad, topped with crumbled feta, seeds, avocado, served with Tzatiki and a warm 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



DESSERT MENU



Our favourite

JOANNA'S FANCY PANCAKES - 12.45

3 Buttermilk pancakes with Sicilian lemon curd with a blueberry compote and Chantilly cream

TOP TIER (V) - 12.95

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

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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 homemade strawberry jam

CHOCOLATE BROWNIE SUNDAE - 8.95

Chocolate fudge brownie icecream, chocolate brownie pieces, topped with Chantilly cream, chocolate sauce and crumbled mini eggs

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

LEMON & BLUEBERRY VODKA SPRITZ - 11.00

Absolut Vodka, blueberries and sparkling lemon juice garnished with fresh mint

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

ABSOLUT CITRUS ABSOLUT VANILIA

PREMIUM VODKA 50ml 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 Sicily - Italy A big kick of zesty yellow lemons with ripe stone fruits, citrus and a mineral finish | 6.50 | 8.75 | 28.00 |
| DELTA ESTATE SAUVIGNON BLANC Marlborough - New Zealand Layers of passionfruit, grapefruit and lemon zest with a steely minerality on the finish making for a super refreshing, zippy Sauvignon | 7.95 | 10.95 | 32.00 |
| RED | 175ml | 250ml | Bottle |
| LA BACCA NERELLO MASCALESE Sicily - Italy Lovely and fresh with bright plum, red and black cherry fruits and a lick of spice on the finish SOTTANO MALBEC Mendoza - Argentina Velvety and rich with chocolate and vanilla flavours | 6.65 7.95 | 8.95 10.95 | 29.00 |
| ROSÉ | 175ml | 250ml | Bottle |
| MONTROSE ROSÉ Vin de Pays d'Oc, France Fresh red berry, peach and citrus fruits with a subtle creaminess on the finish | 9.25 | 12.00 | 34.00 |
| WHISPERING ANGEL ROSÉ Provence - France This Provence icon is incredibly fine and elegant with very bright black cherry fruit and grippy, saline tannins | - | _ | 51.00 |



SPARKLING WINES & PROSECCO



| ENGLISH SPARKLING WINES | Flute | Half Bottle | Bottle |
|---|-------|--------------|--------|
| BOCO BY HOUSE COREN | 8.50 | | 37.50 |
| Local vineyard in slinfold - West Sussex | | | |
| Peaches, ripe pears, a hint of rapsberries & green apple finis | sh | | |
| BOCO ROSÉ BY HOUSE COREN | 8.50 | - | 37.50 |
| Local vineyard in slinfold - West Sussex | | | |
| 100% Pinot Noir, made in England from Sussex grapes | | | |
| NYETIMBER CLASSIC CUVEE NV | 11.50 | 35.00 | 60.00 |
| West Sussex - England | | | |
| Citrus, vanilla and brioche flavours with a rich & fresh finish | | | |
| NYETIMBER ROSÉ NV | _ | _ | 65.00 |
| West Sussex - England | | | |
| Creamy, round texture with refreshing redcurrant, rasperberry and cherry flavours | | | |
| ROEBUCK ROSÉ DE NOIRS | _ | _ | 60.00 |
| Ripe strawberries, raspberries and a touch of peach layered with notes of white blossom and toasted almonds | | | |



| PROSECCO | Flute | Half Bottle | Bottle |
|---|-------|-------------|--------|
| CIELO PROSECCO SPUMANTE NV | 7.50 | _ | 28.00 |
| Venezie - Italy Elegant and refined bubbles with notes of pear and apple | | | |

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 Still & Sparkling | 2.75 |
| LUSCOMBE Luscombe Naturally Light 270ml | 3.95 |
| Luscombe Tonic 270ml | 3.95 |
| Luscombe Organic Drinks 270ml - Elderflower Bubbly - Raspberry Crush - Sicilian Lemonade - Ginger Beer - Orange Juice | 3.95 |
| - Apple Juice | |



