

MORNING COFFEE & AFTERNOON TEA

SPECIALITY COFFEES & TEAS

Espresso 3.75	Americano 4.1
Double Espresso 4	Flat White 4.1
Cafetière Regular Coffee 4.1	Mocha 4.1
Latte 4.1	Iced Coffee 4.6
Cappuccino 4.1	Hot Chocolate 4.1



hoogly All 3.85

Hoogly Tea is a British brand with a Nordic twist, our high quality teas are enhanced with a naturally indulgent taste and aroma.

English Breakfast	Classic Green Tea
Darjeeling	Chilli Out Mint
Earl Grey	Cosy Chamomile
	Berrylicious

COCKTAILS

Bloody Mary Vodka, tomato juice, celery	8.5	Espresso Martini Vodka, coffee & coffee liqueur	11
Mimosa Prosecco, orange juice	7.5	Aperol Spritz Aperol, prosecco & soda	10

LIGHT BITES & SWEET TREATS 3.75 each

Cake of the Day	Croissant <i>served with preserves and butter</i>
Toasted Teacake <i>served with butter, strawberry jam or Nutella</i>	Danish pastry
Toasted Crumpet <i>served with butter, strawberry jam or Nutella</i>	Homemade sausage roll <i>served with piccalilli</i>

TRADITIONAL AFTERNOON TEA

Available 1pm – 4.30pm

Savoury

Selection of sandwiches

Roasted Gammon Ham, Rocket & Mustard Dressing
Smoked Salmon & Cream Cheese
Cucumber & Summer Radish **VG**
Mature Cheddar & Pickle **V**

Homemade Sausage Roll

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Sweet

Warm Plain & Fruit Scones

Cornish Clotted Cream & Strawberry Jam

Selection of Cakes

25.95

add a glass of Rathfinny Sparkling Wine for **+10**

SUSSEX CREAM TEA

Warm Plain and Fruit Scones
Cornish Clotted Cream and Strawberry Jam

10.5

*All served with HooglyTea or Illy Coffee
Herbal Tea (decaffeinated available) or Hot Chocolate*

BRUNCH

Available 11am – 2pm

Eggs Benedict GF* Toasted English muffin topped with home-roasted ham, poached eggs and hollandaise sauce 8.75	Eggs Florentine V GF* Toasted English muffin topped with fresh spinach, poached eggs and hollandaise sauce 7.75
Eggs Royale GF* Toasted English muffin topped with smoked salmon, poached eggs and hollandaise sauce 9.75	Avocado on Toast V GF* Toasted English muffin topped with fresh smashed avocado, poached eggs chilli oil 8.5 <i>add crispy bacon +1</i>

Brunch Stack GF* Bacon, hash brown, Monterey Jack cheese, fried egg <i>Served with a bap</i> 8.75
Croque Monsieur GF* Toasted sandwich with béchamel sauce and cheese <i>choose from ham, salmon or spinach</i> 7.5
<div><i>Add skin-on fries to any dish</i> +6</div>

Brunch Vegan Stack VG Flat mushroom, cauliflower hash brown, vegan cheese, avocado. <i>Served with a bap</i> 8.75
Three Egg Omelette GF <i>Choice of 2 fillings</i> Cheese / Tomato / Ham / Mushrooms Smoked salmon / Spinach / Avocado 8.75 <i>Extra fillings +2 each</i>
Pancake Stack V Maple syrup and berry compôte 8.75 <i>add crispy bacon +1</i>

V Suitable for Vegetarians. VG Suitable for Vegans. GF Gluten Free. GF Gluten Free on request.*
All our food is prepared fresh to order; this may result in a short wait during busy periods. All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information is available on request. A discretionary 10% service charge will be added to your bill for all food and beverage services and will be shared by the entire hotel team.

SANDWICHES & TOASTIES *Available until 6pm*

<i>All 8.5 Toasted +1</i> <i>All made freshly to order.</i> <i>Served on bloomer bread with seasonal garnish & crisps</i>
Tuna, Lime Mayonnaise & Cucumber
Smoked Scottish Salmon & Cream Cheese
Sussex Cheddar Cheese & Pickles V
BLT (bacon, lettuce & tomato)
Home-Roasted Sussex Gammon Ham, Rocket & Dijon Mustard
Marie Rose Prawns & Baby Gem Lettuce
Crushed Avocado, Chilli & Lime Sourdough VG
Toasted Tuna Melt
Toasted Sussex Cheddar Cheese & Tomato V
Toasted Sussex Cheddar Cheese & Gammon Ham

Our full 1912 Seafood & Steak menu is also served in the bar from midday – 8.45pm daily

COCKTAILS

Passion Fruit Martini Vodka, Passoa & passion fruit purée	11	Old Fashioned Whiskey, Angostura Bitters & sugar	11
Espresso Martini Vodka, coffee & coffee liqueur	11	Mojito White rum, lime juice, mint & soda water	11
Mimosa Prosecco, orange juice	7.5	Elderflower Collins Gin, lemon, elderflower	11
Cosmopolitan Vodka, Triple Sec, cranberry	11	Bloody Mary Vodka, tomato juice, celery	8.5
Aperol Spritz Aperol, prosecco & soda	10	Piña Colada Rum, coconut, pineapple	11
Pimms & Lemonade Pimms, lemonade, mint	6.75	Negroni Campari, gin & sweet red vermouth	11

BEERS & CIDERS

BOTTLED

Kopparberg Mixed Fruit	6	500ml
Peroni	5.25	330ml
Estrella Galicia (Gluten Free)	5.25	330ml
Long Man Bitter	6.2	500ml

DRAUGHT

	Pint	½ Pint
Old Speckled Hen	6	3.1
Hazy Day IPA	6.2	3.15
Aspalls	6	3.1
San Miguel	6.2	3.15
Estrella Galicia	6.3	3.2
Guinness	6.5	3.3

PREMIUM SPIRITS

Rémy Martin 1738 **7.5** / Courvoisier XO **16**
 Bulleit Bourbon **5.5** / Seven Sisters Gin **6.5** / Brighton Gin **5.5**
 Belvedere Vodka **6** / Havana Club 7 Rum **6**

ALCOHOL-FREE

MOCKTAILS

Virgin Tom Collins Tanqueray 0%, lemon, sugar syrup, soda	7.5	Tropica Exotica Passion fruit, mango, coconut, lime juice	7.5
Non-Alcoholic Mojito 0% spirit, sugar syrup, lime juice, mint	7.5	Non-Alcoholic Passion Fruit Martini Passion fruit, vanilla, orange, and tropical fruit juices	7.5

SPARKLING WINE

Wild Idol Sparkling White or Rosé **bottle 35.00**
Germany- 0.0 Non-alcoholic
 Hand crafted by UK winemakers in Germany.
 Suitable for Vegans and Gluten Free

BEER & CIDER

Estrella Galicia 0.0	5 Pint	2.6 ½ Pint
Guinness 0.0	5.5	538ml can
Koppaberg Cider <i>Strawberry & Lime</i>	5.5	500ml bottle

GIN

Tanqueray O	3.5	25ml
Tanqueray Sevilla O	3.5	25ml

Please speak to a member of our team for details of our full range and please see our Malt Whisk(e)y booklet for details of our single malts from around the world.