







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 - 13.45

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) - 13.45

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) - 12.45

3 Buttermilk pancakes topped with seasonal berries served with white chocolate ganache and Chantilly cream

AVOCADO BREAKFAST (V) - 12.95

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) - 5.95

Served with jam and butter



Patisseries and a selection of homemade cakes available from the bar

BEVERAGES

TWININGS

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

ICED BEVERAGES

Peach Iced Tea - 3.95
Lemon Iced Tea - 3.95
Raspberry Iced Tea - 3.95
Iced Latte - 3.60
*Served with a choice of caramel,
vanilla or hazelnut syrup*
Iced Hazelnut Chocolate - 4.10
with whipped cream
Iced Chocolate Bounty - 4.10
with coconut milk and whipped cream

HOT BEVERAGES

Espresso - Regular 2.90 / Double 3.10
Americano - 3.25
Flat White - 3.60
Latte - 3.60
Caramel, Gingerbread, Hazelnut, Vanilla
Chai Latte - 3.60
Mocha - 3.60
Cappuccino - 3.60
Alternative Milk - 0.30
Soya, Almond, Oat, Coconut
Add Syrup - 0.50
Hot Chocolate - 3.90
Add Chantilly cream & marshmallows - 0.50

COLD DRINKS

Coke/Diet Coke - 3.50
Sussex Downs Still Water - 2.25
Sussex Downs Sparkling Water - 2.25
Luscombe Organic Drinks - 3.95
*Elderflower Bubbly, Raspberry Crush,
Sicilian Lemonade, Ginger Beer,
Orange Juice, Apple Juice*



JOANNA'S MORNING TEA

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 berry compote and mascarpone 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

ICED LATTE	3.90
<i>Served with a choice of caramel, vanilla or hazelnut syrup</i>	
CLASSIC MIMOSA	7.50
<i>Fresh orange juice, topped with Prosecco and garnished with a slice of orange</i>	
STRAWBERRY & ELDERFLOWER BELLINI	9.50
<i>Strawberry puree, elderflower cordial topped with Prosecco</i>	

JOANNA'S SUMMER AFTERNOON TEA

SELECTION OF DAINTY FINGER SANDWICHES

Free Range Egg Mayonnaise & Cress

Smoked Salmon Whipped Cream Cheese, Red Onion & Capers

Hummus & Roasted Vegetables

Chicken Caesar

DELICIOUS WARM SAVOURIES

Sundried Tomato & Pesto Quiche

Welsh Rarebit Crostini

Caramelised Onion Chutney Sausage Roll



MINIATURE HOMEMADE DESSERTS & PATISseries

Strawberry, Lemon & Elderflower Pavlova

Crunchy homemade meringue, filled with zesty lemon curd, topped with fresh elderflower infused cream

Pink Margarita Posset

A twist on Joanna's classic cocktail, a raspberry and lime infused posset topped with an agave and lime shortbread

Pistachio & Raspberry Sponge

Filled with raspberry ganache topped with a honey frosting and sprinkled with pistachios

Triple Chocolate Salted Caramel Profiteroles

HOMEMADE SCONES

Plain Scone & Strawberry, Elderflower and Lemon Scone

Served 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

STRAWBERRY, ELDERFLOWER & LEMON MOJITO

11.50

White rum with muddled strawberries and mint, topped with fresh lemon juice and elderflower bubbly

JOANNA'S PINK SPARKLING MARGARITA

11.50

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

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, avocado, fresh rocket 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

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

LOADED VEGAN SOURDOUGH (VE) - 12.95

Topped with hummus and mixed seeds, sliced avocado with a hint of chilli and black pepper, roasted balsamic 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 balsamic 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 served on a bed of greek salad, topped with crumbled feta, seeds, avocado, served with Tzatziki and 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

Mixed Olives (V) (GF) - 2.95



DESSERT MENU

Our Favourite

JOANNA'S FANCY PANCAKES - 12.45

3 Buttermilk pancakes topped with seasonal berries served with white chocolate ganache and Chantilly cream

TOP TIER (V) - 10.95

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 (V) - 6.95

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

SUMMER CREAM TEA - 6.95

Pot of tea for one, two strawberry, elderflower and lemon scones served with clotted cream and lemon curd

PINA COLADA SUNDAE - 7.95

Mango sorbet, coconut icecream, pineapple compote and Chantilly cream

SALTED CARAMEL PROFITEROLE SUNDAE - 7.95

Salted caramel and chocolate icecream, Chantilly cream, salted caramel sauce topped with a salted caramel profiterole

PINK MARGARITA POSSET - 7.95

A twist on Joanna's classic cocktail, a raspberry and lime infused posset topped with an agave and lime shortbread

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 & 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

STRAWBERRY, ELDERFLOWER & LEMON MOJITO - 11.50

White rum with muddled strawberries and mint, topped with fresh lemon juice and elderflower bubbly

STRAWBERRY & ELDERFLOWER BELLINI - 9.50

Strawberry puree, elderflower cordial topped with Prosecco



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 twisted 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

	175ml	250ml	Bottle
WHITE			
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 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 CUVEE 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 2.25

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



