

COFFEE MENU

- Espresso** *Concentrated and brewed under pressure, our Espresso coffee possesses a balance of delicate Sweetness, ripe acidity and a smooth, silky body. Expect toffee and dried fruit notes and the after taste to linger in the same way a square of high quality dark chocolate on your tongue might.*
- Cappuccino**
116kcal *Creamy, plush and pillowy steamed milk a top a caramel and smooth espresso is one of the most satisfying and dessert like drinks. Our cappuccino is a textural and flavoursome delight.*
- Latte**
116kcal *A subtler coffee flavour provides a back note in a longer, velvety milk drink, prepared in such a way as to highlight the coffee's toasted nut, custard and creamy notes.*
- Cafetiere** *Precisely ground and brewed to bring out the unique characteristics of the coffee's origin and variety. This style of coffee allows for a greater clarity of flavour and should be enjoyed over a longer period of time. As the coffee cools, the sweetness and delicate taste become increasingly evident. Taken black, expect a crisp and clean cup. A splash of milk will highlight toasted nut and milk chocolate tones.*
- Flat White** *Steamed milk with small, fine bubbles and a glossy or velvety consistency served on top a caramel and smooth espresso*

HOT CHOCOLATE

- Hazelnut**
534kcal *This Milk Chocolate Hazelnut 35% Gianduja is made of a blend of fine cocoa beans, hazelnuts and milk and has a creamy melty texture.*
- Caramel**
523kcal *Caramelia 36% Caramel and salted butter notes, its velvety smoothness instantly captivates before it reveals an intense, powerful and creamy caramel flavour.*
- White**
557kcal *White Chocolate 24%: Delicately sweet with a hint of vanilla, the white chocolate drop is made of a classic and balanced white-chocolate.*
- Milk**
529kcal *Jivara 40%. Creamy and Chocolatey. Pronounced cocoa notes, in perfect harmony with the vanilla and malt finish*

All prices include VAT at the standard rate. We add an optional 10% service charge to your bill of which 100% is paid to the hotel team.

Some of our food and drinks may contain nuts and other allergens. Please speak to us before placing an order so that we can advise you on your choice. Our kitchens and bars handle all allergens and use shared equipment, so unfortunately, we cannot guarantee to be trace free. Our vegan recipes are prepared with vegan ingredients, but these may still contain traces of all allergens. Adults need around 2000kcal a day.



AFTERNOON TEA MENU

NEWBY TEA

English Breakfast

The great british classic, full bodied, smooth and malty with notes of citrus.

Darjeeling

From the slopes of the Himalayas, a classic yet complex black tea with fragrant hint of muscatel.

Lapsang Souchong

Full-bodied, layered and dramatic, smoky lapsang souchong has been perfected over thousands of years in China's fujian province.

White Peony

White Peony, or "Bai Mudan" in chinese, is one of China's most famous white teas.

Jasmine Blossom

A delicate and floral tea of spring-harvested green leaves infused with jasmine blossom, this tea is fragrant with a touch of sweetness.

Apple Strudel

A warm comforting blend of flavours, uniting baked apple, exotic spices and irresistible cinnamon. Delicately balanced with a touch of sweetness

Earl Grey

The archetypal British blend, combining fine black tea with sweet yet subtle bergamot oil.

Ginseng Oolong

The harmonious addition of powdered ginseng root lends this richly fragrant, semi-fermented oolong exquisite notes.

Green Sencha

A well-loved Japanese-style tea from the early spring harvest, noted for its dark-green leaves processed and delicate rice like taste.

Ginger & Lemon

The distinctive coupling of ginger and lemongrass with liquorice and peppermint, this invigorating tisane has a bold, lasting edge.

Rooibos Tiramisu

The nuttiness of rooibos blended with a tempting mix of chocolate and cocoa. Decadently indulgent yet caffeine free.

Garden Berries

A sweet blend of summer berries brings succulent fruit flavor to tea.

Tropical Delight

With notes of apple, mango and cherry, this deep-red tisane fuses traditional and exotic fruits, with hints of hibiscus and sweet vanilla.

Elderflower & Lemon

Tangy lemongrass complements sweet elderflower.

Peppermint

The refreshing taste of whole peppermint leaves rich in menthol oils makes this caffeine-free tisane the natural choice for after-dinner refreshment.

Black Tropical

The vibrant flavours of coconut and tropical papaya lend this lively black tea a pleasant citrus edge

Lemon Verbena

This caffeine-free tisane is subtly refreshing with gentle citrus notes.

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AFTERNOON TEA MENU

FULL AFTERNOON TEA 1928kcal

A classic sweet Afternoon Tea consisting of exquisite cakes, delightful savories and finger sandwiches, served with your choice of Newby Tea or freshly ground coffee.

£50 per person

NYETIMBER AFTERNOON TEA FLIGHT 1928kcal

Afternoon Tea consisting of exquisite cakes, delightful savories and finger sandwiches, served with your choice of Newby Tea or freshly ground coffee. Nyetimber is matched to each course giving you 3 tasting style glasses of English sparkling wine.

£85 per person

CHAMPAGNE BY THE GLASS

	125ml
Laurent-Perrier Champagne Brut	£25

ENGLISH SPARKLING BY THE GLASS

	125ml
Nyetimber La Cuvée	£18
Nyetimber Cuvée Cherie Demi-Sec	£20
Nyetimber Rose	£22

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