

Afternoon Tea

Served in the Palm Court Lounge 2.00pm - 5.00pm

Cream Tea

Warm fruit scones with clotted cream & preserves

Served with a choice of teas, infusions or coffee

8.50

618kcal

The Imperial Afternoon Tea

Savouries include:

Finger sandwiches:

Smoked salmon & cream cheese
Coronation chicken
Cucumber & chive

Served with a mini savoury tart
and dainty sausage rolls

Sweets include:

Warm fruit scones with clotted cream & preserves
Selection of sweet bites

1711kcal

Served with a choice of teas, infusions or coffee

25 per person

with Prosecco 32
with Champagne 36.50

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.

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Nibbles

Home crafted focaccia, olive oil & balsamic	245kcal	4
Marinated olives & feta	250kcal	5
Smoked almonds	468kcal	3.50
All three	963kcal	11

Starters & Small Plates

Chicken liver pate, crostini	250kcal	6.50	
Squid rings, saffron aioli	350kcal	7	
Egg royale	299kcal	8 598kcal	12
Egg Florentine	255kcal	7 510kcal	12
Egg Benedict	287kcal	8 574kcal	12

Sandwiches

Served on white bloomer or whole grain

Free-range eggs & mayonnaise	495kcal	9
Croque monsieur, toasted sourdough, melted cheese & ham	602kcal	12
Cured ham & grain mustard	459kcal	10
Cheddar cheese & caramelised onion	495kcal	9
Smoked salmon & cream cheese	599kcal	11

Soup & Salads

Seasonal soup of the day	140kcal	6
Traditional Caesar salad, aged parmesan & garlic croutons	408kcal	12
Add Chicken	165kcal	3

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Sharing Platers

Baked Camembert, focaccia 800kcal 14

Antipasti, cured and smoked meats, pickles, olives
stuffed feta peppers, bocconcini 680kcal 19

Large Plates

Fish & chips, tartare sauce, lemon 1285kcal	14
Imperial 8oz beef burger, brioche bun, chips 1761kcal	18
Rib-eye steak, chips, mushroom, tomato, Cafe de Paris butter 1801kcal	35
Wild mushroom ravioli, creamy mushroom sauce 1126kcal	15
Fresh tomato & garlic linguini 448kcal	14
Whole plaice, baby potatoes, green beans 656kcal	18

Sides

Buttered spinach 210kcal	3.50
Baby potatoes 151kcal	3.50
Green salad & house dressing 236kcal	3.50
Green beans & parmesan 139kcal	3.50
Triple cooked chips 239kcal	3.50
Skinny fries 238kcal	3.50

Dessert & Cheese

Apple & cinnamon crumble 350kcal	8
Orange tart 325kcal	8
Chocolate delice 280kcal	8
Selection of ice cream & sorbets 272kcal	8
Selection of Paxton cheese & biscuits 626kcal	9

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Sparkling & Champagne

125ml Bottle

Prosecco Extra Dry Fili, Sacchetto, Italy 11.5%	6.40	36
Chalklands Classic Cuvee Nv, England		48
Champagne Collet, Brut, France 12%	10.40	60
Champagne Collet, Rosé, France 12.5%	12	70
Champagne Laurent-Perrier, Brut la Cuvée, France 12.5%		85
Champagne Laurent-Perrier, Cuvée Rosé, France		90
Chardonnay 'Gravel Castle', England		47
Chardonnay 'Roman Road', England		54

White Wine

175ml Bottle

Semillon Chardonnay, Saddle Creek, Australia 12%	7.25	26
Pinot Grigio, Berton Vineyard, Australia 12%	7.70	29
Picpoul de Pinet, Tournee Du Sud, France 13%	8.60	32
Chardonnay Pays d'oc, Daomaines De Porthie, France 13.5%	9.50	33
Sauvignon Blanc, Tuatara Bay, Saint Clair, NZ 12.5%	9	34
Sauvignon Blanc, Vellas, Chile		26
Barons Lane White, New Hall Wine Estate, Essex, England		43
Riesling 'The Lodge Hill' Clare Valley, Jim Barry, Australia		51
Lynchgate Bacchus, Bolney Estate, England		51
Bolney Estate Pinot Gris, Bolney Estate, England		56

Red Wine

175ml Bottle

Shiraz Cabernet, Saddle Creek, Australia 13.5%	7.25	26
Merlot Reserva Viña Echeverria, Chile 13.5%	7.70	29
Rioja Crianza, Hugonell, Rioja, Spain 13.5%	8.60	32
Malbec Paula, Doña Paula, Argentina 13.5%	9.50	33
Shiraz Foundstone, Berton Vineyard, Australia		29
Montepulciano D'abruzzo 'Feudi D'albe', Bove, Italy		34
Agiorgitiko 'Notios Red', Gaia Wines, Greece		36
Bordeaux Superieur, Château Lestrille, France		37
Lychgate Red, Bolney Estate, England		45
Bolney Estate Pinot Noir, Bolney Estate, England		56

Rose Wine

175ml Bottle

Pinot Grigio Blush Di Venezie, Sacchetto, Italy 12%	7.25	26
Bolney Lynchgate Rosé, Bolney Estate, West Sussex, England		50

Dessert Wine

100ml ½ Bottle

Muscat De Beaumes De Venise, Domaine De Coyeux, France 15.5%	8.25	30
Orange Muscat Essensia Quady, USA		31.50

Gin & Infused Gins

25ml

Gin 77	8.50
Complex and juniper-forward with a hint of spice. Paired with Double Dutch Indian Tonic, garnished with a pink grapefruit slice.	
East London Gin	7.70
A classic London dry, distilled using the finest 100% British wheat spirit. Paired with Double Dutch Indian Tonic, garnished with a pink grapefruit slice.	
Sipsmith London Dry Gin	8.80
Exceptionally well balanced with a classic juniper front. Paired with Double Dutch Indian Tonic, garnished with lime.	
Manchester Gin	8.20
Crafted using two Northern favourite botanicals: dandelion and burdock. Paired with Double Dutch Indian Tonic, garnished with an orange wheel and spring of thyme.	
Roku Gin	8.55
Light notes of fruity sweetness followed by peppery notes: a journey through all four seasons. Paired with Double Dutch Skinny Tonic, paired with a ginger slice.	
Pink Pepper	8.95
A warming gin with a rush of pink peppercorn. Paired with Double Dutch Indian Tonic, garnished with an orange wheel.	
Pinkster Gin	7.50
Made with real raspberries. Deliciously dry with a hint of fruit and an exceptionally smooth finish. Paired with Double Dutch Cucumber & Watermelon, garnished with raspberry and a lemon peel twist.	
Monkey 47	9.25
47 botanicals make for an unrivalled complexity. Crisp with a sweet floral aroma. Paired with Double Dutch Pomegranate & Basil, garnished with a slice of lime.	
The Botanist Islay Gin	9
Crafted on Islay with 22 foraged botanicals for a uniquely delectable and luxurious gin. Paired with Double Dutch Pomegranate & Basil, garnished with an orange wheel and a sprig of rosemary.	
Malfy Sicilian Gin	8.80
An Italian gin made using a selection of six botanicals, as well as an infusion of Italian coastal lemons, with notes of coriander and liquorice Paired with Double Dutch Cucumber & Watermelon, garnished with a slice of lemon and strawberry.	
Tanqueray No. 10	9.45
Named after the "Tiny Ten", chamomile flowers and fresh citrus fruits are added to the original Tanqueray recipe. Paired with Double Dutch Pomegranate & Basil, garnished with pink grapefruit and rosemary.	
JJ Whitley Elderflower	8.55
Candied sweetness, dominated by the unmistakable punch of elderflower with flicks of grassiness, orange blossom and honey. Paired with Double Dutch Cucumber & Watermelon, garnished with a wheel of lime.	
Whitley Neill Rhubarb & Ginger Gin	8.55
Subtly tart with clear rhubarb influence. A twist of orange sweetness and herbaceous coriander brings balance to the palate. Paired with Double Dutch Double Lemon, garnished with a slice of orange and a ginger slice.	

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Rum

25ml

Koko Kanu Rum	8
A subtle blend of crystal clear rum and refreshing coconut flavour. Paired with Double Dutch Cucumber & Watermelon or Ginger Beer, garnished with a slice of pineapple.	
Appleton Estate White Classic Rum	8
A classic, smooth white rum distilled in Kingston, Jamaica on Appleton's own sugar cane estate. Paired with Double Dutch Cucumber & Watermelon or Ginger Ale garnished with a slice of lime.	
East London Rarer Rum	8
Blackberries drizzled with honey and cinnamon, with hints of cedar and chocolate ice cream. Paired with Double Dutch Ginger Ale garnished with a slice of orange.	
RedLeg Spiced Rum	8.30
A classic, smooth white rum distilled in Kingston, Jamaica on Appleton's own sugar cane estate. Paired with Double Dutch Cranberry & Ginger garnished with a slice of orange.	
Havana Club 7-Year-Old Rum	8.30
A aromatic rum with hints of sweet tropical fruits, molasses, spices, and vanilla. Double Dutch Ginger Ale / Ginger Beer garnished with a slice of lime.	
Kraken Black Spiced Rum	8.30
Sweet and buttery with intermingled notes of toffee, honeycomb and coffee. Double Dutch Ginger Ale / Ginger Beer garnished with a slice of lime.	
Plantation Original Dark Rum	8.30
Notes of plum, banana and vanilla are enhanced by maturation in Cognac casks to give a spiced finish. Double Dutch Ginger Ale / Ginger Beer garnished with a slice of lime.	

World Whiskey

25ml

Jack Daniel's	5.10
Maker's Mark Kentucky	5.35
Roe & Co	5.35
Bulleit Rye	6
Nikka From The Barrel Japanese	8.30

Malt Whisky

25ml

Johnnie Walker Double Black	6.30
Ardmore Legacy	6.30
Glenkinchie 12 Year	5.85
Macallan Double Cask Gold	6.80
Talisker 10 Year	7.45

Vodka

25ml

Absolut Blue	5.10
East London Vodka	5.35
Zubrowka Bison Grass	5.35
Grey Goose	6.90

Tequila

25ml

El Jimador Blanco	5
El Jimador Reposado	5
QuiQuiRiQui Matatlan Mezcal	6.50

Cognac

25ml

Maxime Trijol VS	6.80
H By Hine VSOP	9.25
Courvoisier XO	15.30

Port & Sherry

25ml

Xeco Amontillado Nv	6.30
Quinta Do Crasto 2013 Lbv Port	5
Xeco Fino Nv	5.25
Quinta Do Crasto Nv Finest Reserve Ruby Port	8.10

Liqueurs

25ml

Passoã	5.15
Archers	5.15
Kahlua	6.35
Baileys 50ml	6.35
Briottet Crème De Cassis De Dijon 50ml	6.35
Cointreau	8
Southern Comfort	5
Lazzaroni Amaretto 50ml	5
Cotswolds Crème Liqueur 50ml	9
Drambuie 50ml	8.30
Briottet Triple Sec 50ml	8.30

Aperitifs & Vermouth

50ml

Aperol	5.35
Pernod 25ml	5.35
Campari	5.35
Belsazar Dry Vermouth	5.35
Belsazar Vermouth	5.35
Jägermeister 25ml	5
Pimm's No.1	6.35

Beer & Cider

Draught Bottle

Brooklyn Special Effects 330ml	4.50
Birra Morretti 330ml	5.65
Kirin Ichiban 330ml	5.85
Blue Moon 330ml	5.85
Daura Damm - Gluten Free 330ml	5.35
Crafty Dan 13 Guns 330ml	5.40
Brooklyn Defender IPA	5.25
Poretti	5.25
Shipyards Pale	5.25
Guinness	5.40
Aspalls	5
Rekorderlig Mixed Berry 500ml	7.50
Rekorderlig Strawberry & Lime 500ml	7.50

Soft Drinks & Mixers

Spirit Mixers 200ml	2.50
Double Dutch Refreshing Lemonade	3.20
Double Dutch Ginger Ale	3.20
Double Dutch Ginger Beer	3.20
Double Dutch Indian Tonic Water	3.20
Double Dutch Pomegranate & Basil	3.20
Double Dutch Cucumber & Watermelon	3.20
Double Dutch Skinny Tonic Water	3.20
Double Dutch Double Lemon	3.20
Double Dutch Soda Water	3.20
Diet Cola	3.90
Luscombe Lime Crush	5.15
Luscombe Apple & Pear	5.15
Orange Juice	2.50
Apple Juice	2.50

Coffee

Espresso	2.95
Double Espresso	3.95
Americano	3.95
Latte	4.50
Cappuccino	4.50
Mocha	4.50
Flat White	4.50

Tea

Breakfast	3.95
Decaffeinated	3.95
Earl Grey	3.95
Hunan Green	3.95
Strawberry & Mango Tisane	3.95
Peppermint	3.95
Chamomile	3.95

Hot Chocolate

Hot Chocolate	4
Hot Chocolate with Marshmallows	4.50

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