



Share your Grand  
experience with us...



@thegrandbrighton

## THE VICTORIA TERRACE

AFTERNOON TEA  
BY THE SEA



THE GRAND  
BRIGHTON

## Grand Afternoon Tea

### Savouries

Pork & leek sausage roll in ultimate buttery pastry with sea salt  
Caramelised red onion and goats' cheese quiche.  
Prawn Marie Rose vol-au-vent

### Freshly made sandwiches filled with

Scottish smoked salmon, dill crème fraiche  
Burford brown egg mayonnaise & cress  
Honey roast ham and English mustard

### Freshly baked Shipton Mill scones

Traditional plain scone  
Sultana scone

With clotted cream and Tiptree Strawberry preserve

### Cake Trolley – Chef's favourites

### Mini cakes & pastries

Dark chocolate delice  
Mini sherry & strawberry trifle  
Classic lemon meringue tart  
White chocolate & caramel éclair

Served with our own blended leaf tea or world-renowned  
blends and infusions.

£40 | 1834 kcal

Please note that a discretionary service charge of 12.5% will be added to your bill. Should you have any food allergies or intolerances, please speak to your server. Adults need around 2,000 kcal a day.

## Victoria Terrace Tea

Freshly baked scones with clotted cream and strawberry preserve served  
with our own blended leaf tea or world-renowned blends and infusions.

£20 | 536 kcal

## Upgrade your experience

### Brighton G&Tea | £11 per person

In collaboration with our favourite local spirit Brighton Gin, we're delighted to offer this special serving which includes a perfect Brighton Gin G&T in one of their fabulous balloon glasses and a few extra gin-themed accompaniments.

### Moët Moments Afternoon Tea | £12 per person

Enjoy the ultimate extravagance in collaboration with the iconic Champagne House, Moët & Chandon. This upgrade includes a deliciously crisp glass of Moët Imperial.

### Ridgeview Afternoon Tea | £12 per person

Savour a glass of Ridgeview Cavendish with your Grand afternoon tea plus a delicious treat designed especially by our Head Chef that layers Cavendish infused jelly with gorgeous spiced fruits and cream, and a sweet sparkling touch of Ridgeview Fitzrovia Rose Sussex.

### Chambord Spritz Afternoon Tea | £12 per person

This upgrade pairs your Grand afternoon tea with a bright and refreshing Chambord Spritz made with Chambord, Sauvignon Blanc and soda, garnished with fresh mint and raspberries, as well as a special luxury chocolate delice from Brighton's best chocolatier.

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## Grand Vegan Afternoon Tea

### Savouries

Vegan sausage roll  
Caramelised red onion, & vegan cheese tart  
Leek, potato, and cheese tortilla

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Freshly made sandwiches filled with  
Guacamole & heirloom tomato  
Houmous and roasted Mediterranean vegetables  
Vegan Smoked applewood cheese and heirloom tomato

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### Scones

Fruit scones  
With vegan vanilla cream and Tiptree strawberry preserve

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### Cake

Chefs cake of the day

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### Mini cakes & pastries

Red velvet cake  
Chocolate and caramel loaf cake  
Orange and lavender cake  
Macarons

Served with our own blended leaf tea or world-renowned blends and infusions.

£40 | 1311 kcal

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## Gluten Free Afternoon Tea

### Savouries

Freshly baked pork & leek sausage roll in flaky pastry with sea salt  
Caramelised red onion and goats' cheese quiche  
Leek, potato, and cheese tortilla

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Freshly made sandwiches filled with  
Scottish smoked salmon, dill crème fraiche  
Burford brown egg mayonnaise & cress  
Honey roast ham

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### Freshly baked Shipton Mill scones

Sultana scones  
With clotted cream and Tiptree Strawberry preserve

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### Cake

Chefs cake of the day

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### Mini cakes & pastries

Red velvet cake  
Chocolate and caramel loaf cake  
Orange and lavender cake  
Macarons

Served with our own blended leaf tea or world-renowned blends and infusions.

£40 | 1622 kcal

Please note that a discretionary service charge of 12.5% will be added to your bill. Should you have any food allergies or intolerances, please speak to your server. Adults need around 2,000 kcal a day.

## Champagne

	125ml	Bottle
<b>Moët &amp; Chandon Imperial Brut</b>	£15.50	£85.00

Crisp green apple and lemon notes with a subtle white blossom undertone, toasted cashew and brioche which give way to a refreshing bubbles and gooseberry finish

<b>Moët &amp; Chandon Rosé</b>	£18.50	£110.00
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A lively aroma of wild strawberry, raspberry and cherry with hints of pepper revealing a dry rosé with a peach and eucalyptus finish

<b>Krug Grande Cuvée</b>		£320.00
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Light golden in colour with aromas of flowers in bloom, citrus fruit and marzipan. Warm undertones of almonds, brioche and honey

## Sparkling

	125ml	Bottle
<b>Alberto Nani Organic Prosecco</b>		£44.00

This delicious DOC prosecco has a wonderful floral aroma with hints of minerality delivering a wonderful crisp taste. Perfect anytime of the day

<b>Pink Prosecco DOC</b>	£8.00	£40.00
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Floral scents of red flowers proceed the taste of apple, pear and hints of red fruit. A delightfully soft pink fizz

<b>Ridgeview Cavendish</b>	£12.50	£65.00
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Hints of red fruit give this sparkling wine a delicious summer taste with undertones of toasted almonds

<b>Ridgeview Fitzrovia Rosé</b>	£13.50	£70.00
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A delicate palate of raspberry characteristic of finessed sparkling rosé follows with a touch of citrus and honey

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## Grand cocktails

### Mojito £12

Classic | Raspberry | Strawberry | White peach | Passion fruit  
Bring back those memories of laying on the beach with a blend of Havana 3 rum, fresh lime, sugar syrup and fresh mint muddled to perfection

### Cosmopolitan £12

Absolut citron, triple sec, cranberry, fresh lime shaken expertly and served with a twist of orange just like the originals in 1990s New York (VG)

### Espresso Martini £12

Absolut vodka, Kahlua and espresso shaken until silky smooth and garnished with coffee beans. The perfect cocktail for a pick me up day or night (VG)

### Clover Club £12

A modern classic served short with gin, Lillet rosé, raspberry, lemon and egg white, garnished with dried raspberries to create a silky smooth but punchy tippie (S)

### Bramble £12

Beefeater gin, Briottet Crème de Mure, blackberries, lemon juice and sugar syrup muddles and blended to deliver a blast of rich dark fruits

### Bellini £12

Alberto Nani Organic prosecco & white peach purée marry together in this deliciously smooth and fruity fizz cocktail (S)

### Kir Royale £16

Moët & Chandon Champagne paired with Cassis and Briottet Crème de Mure, which makes this timeless classic a must have sparkling cocktail (S)

### French 75 £17

A classic with Beefeater gin, Moët & Chandon, lemon juice, sugar syrup, cherry and lemon peel - full of complexity and fun

Ask your server for our full drinks menu, including special seasonal cocktails, fine spirits, and locally sourced favourites. Adults need around 2,000 kcal a day.

## Our Own Blended Teas

The Grand is proud to present you with our unique blend of teas. The leaves have been carefully selected and blended creating a perfect combination of flavour and bouquet.

Freshly Brewed and Infused (per pot)

£4.50

### Grand blend

The finest quality blend of loose leaf teas from the Kenya Tea Estate of "Milima", Nilgiri Teas from South India and Darjeeling from the Himalayas. A classic all round tea of distinction with a fine bright colour

### Grand Victoria tea

The perfectionists blend of traditional English Breakfast leaf tea with the addition of "The Champagne of Teas" from Darjeeling. This tea makes the perfect afternoon tea and is equally enjoyable with a slice of lemon

### Napoleon blend

An extraordinary blend of teas from Darjeeling, Assam and Ceylon with a hint of Lapsang Souchong and Gunpowder Green tea. This tea has a deep, rich full flavour with a delicate hint of smokiness

### Signature Blend

A refreshing citrus blend of delicious Earl Grey and Black Orange tea with orange peel and a sprinkling of blue cornflowers. A fantastic fruity, light and zesty afternoon tea

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## Traditional Teas & Infusions

Freshly Brewed and Infused (per pot)  
on the Kent & Sussex Tea and Coffee Company

£4.50

### Darjeeling

The Champagne of teas from the foothills of the Himalayas with a distinct light muscatel flavour

### Assam

A full-bodied black tea, high grown in the north of India, a golden tippy leaf yielding a rich aroma, strong rounded malty flavour and attractive red liquor

### Ceylon

From the "Island of Tea", a high grown tea with a rich bright liquor and full flavour

### Lapsang Souchong

Chinese black tea from the Fujian Province, smoked over pine fires. Strong smoky flavour with great depth of flavour

### Decaffeinated

Ceylon Orange Pekoe black tea without caffeine

### Earl Grey Tea

A blend of South China and Indian teas, delicately scented with natural oil of Bergamot

### Blue Lady

A beautifully scented afternoon tea. A blend of black teas with citrus notes and exotic flowers. A wonderful aroma with a delicate sweet taste

### Green Tea

Lovely large leaf Chinese green tea giving an olive green dark infusion. Soft and mild with a sweet note

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### Japanese Cherry

A fine Japanese Green Sencha tea scented with cherry and layered with rose petals.

### White Tea – Pai Mu Tan (from China)

Naturally dried tea with a shimmering amber tone and an elegant spicy taste.

### Spearmint Herbal Loose Tea

African Mint/Spearmint Herbal loose tea, the cousin of Peppermint Tea, is also grown in Europe. This herbal green spearmint tea has an intense scent and flavour. As a herbal tea, it has calming and relaxing properties.

### Camomile Flowers

A soothing tea for the end of the day. Calming and delicate with an elegant aroma.

### Rooibos (caffeine free)

Sometimes known as Redbush, this red leaf tea from South Africa has a rich ruby appearance in the cup with a soft sweet taste and aromatic aroma.

### Strawberry and Kiwi – Fruit Tisane (caffeine free)

A truly wonderful taste of fruits. Fantastic colour in the cup with waves of strawberry breaking through the gentle kiwi flavour.

### Lemon and Ginger (caffeine free)

A fine natural fruit tisane. The ginger and lemon combine beautifully to create a stimulating infusion with a real zing!

### White Tea – Ying Zhen Silver Needle

White Tea Silver Needle is grown in the Fujian Province. Silver Needle tea is amongst the very finest Chinese teas. Picked on only a few days in early spring as the fresh new buds unfurl, the loose tea leaves resemble pine needles and their taste is mellow with a slightly smoky after taste.

### Darjeeling – First Flush – Super Tippy Golden Flowery Orange Pekoe – 1

The Champagne of Teas – from the Rohini Estate (2013 crop). This tea is outstanding and probably one of the finest Darjeelings produced for many years. A lovely delicate muscatel flavour with fine body. The ultimate afternoon tea.

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## Coffee & Hot Chocolate

Espresso | 1kcal  
Short sharp shot of coffee

£3

Cappucino | 123kcal  
Shot of espresso with frothy milk  
and a dusting of chocolate

£4.50

Café latté | 111kcal  
Shot of espresso with hot milk

£4.50

Macchiato | 35kcal  
Shot of espresso  
with a drop of milk froth

£4.25

Double espresso | 2kcal  
Double shot of espresso

£4

Mocha | 174kcal  
A smooth mixture of coffee  
and chocolate

£4.75

Iced coffee | 111kcal  
Latte served over ice

£4.50

Hot chocolate | 173kcal  
A deliciously thick and creamy  
Grand hot chocolate

£4.75

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