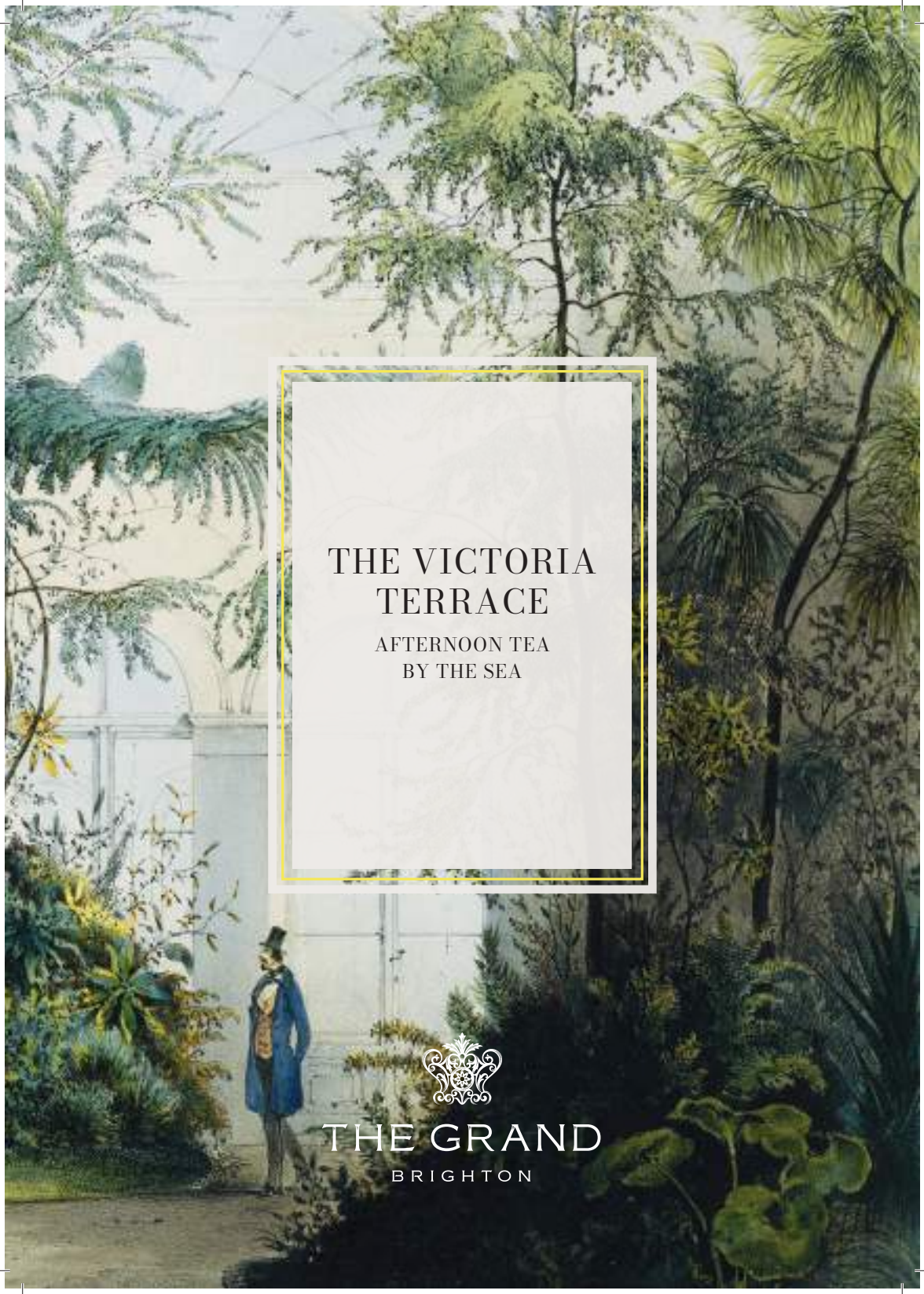

THE VICTORIA TERRACE

AFTERNOON TEA
BY THE SEA

THE GRAND
BRIGHTON

Victoria Grand Afternoon Tea

Savouries

Pork & leek sausage roll in buttery flaky 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 & English mustard

Freshly baked Shipton Mill scones

Plain and spiced sultana scones
With clotted cream and Tiptree Strawberry preserve

Cake Trolley – Chef's favourites

Mini cakes & pastries

Dark chocolate delice
Mini Sherry Trifle
White chocolate & caramel eclair
Lemon meringue tart

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

£40 | 1894 kcal

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. If you require allergens information, or have any questions about allergens, please ask your server. A discretionary 12.5% service charge will be added to your bill and shared between our team. Adults need around 2000 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.

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.

Grand Vegan Afternoon Tea

Savouries

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

Freshly made sandwiches filled with

Guacamole & heirloom tomato
Houmous and roasted Mediterranean vegetables
Vegan Smoked applewood cheese and heirloom tomato

Scones

Fruit scones
With vegan vanilla cream and Tiptree strawberry preserve

Cake

Chefs cake of the day

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

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.

Gluten Free Afternoon Tea

Savouries

Freshly baked pork & leek sausage roll in buttery flaky pastry with sea salt

Caramelized red onion and goats' cheese quiche
Leek, potato, and cheese tortilla

Freshly made sandwiches filled with

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

Freshly baked Shipton Mill scones

Sultana scones
With clotted cream and Tiptree Strawberry preserve

Cake

Chefs cake of the day

Mini cakes & pastries

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

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

£40 | 1692 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
Moet & Chandon Imperial Brut 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	£15.50	£90.00
Moet & Chandon Rosé A lively aroma of wild strawberry, raspberry and cherry with hints of pepper revealing a dry rosé with a peach and eucalyptus finish	£18.50	£120.00
Krug Grande Cuvée Light golden in colour with aromas of flowers in bloom, citrus fruit and marzipan. Warm undertones of almonds, brioche and honey		£360.00

Sparkling

	125ml	Bottle
Alberto Nani Organic Prosecco This delicious DOC prosecco has a wonderful floral aroma with hints of minerality delivering a wonderful crisp taste. Perfect anytime of the day	£9.50	£48.00
Pink Prosecco DOC Floral scents of red flowers proceed the taste of apple, pear and hints of red fruit. A delightfully soft pink fizz	£8.00	£44.50
Ridgeview Cavendish Hints of red fruit give this sparkling wine a delicious summer taste with undertones of toasted almonds	£12.50	£68.00
Ridgeview Fitzrovia Rosé A delicate palate of raspberry characteristic of finessed sparkling rosé follows with a touch of citrus and honey	£13.50	£77.00

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.

Grand cocktails

Mojito £14

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 £14

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 £14

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

Clover Club £14

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 tipple (S)

Bramble £14

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

Bellini £14

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

Kir Royale £17

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

French 75 £18

A classic with Beefeater gin, Moet & 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)

£5

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)

om the Kent & Sussex Tea and Coffee Company

£5

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.

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.

Coffee & Hot Chocolate

Espresso | 1kcal
Short sharp shot of coffee

£3

Double espresso | 2kcal
Double shot of espresso

£5

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

£5

Mocha | 174kcal
A smooth mixture of coffee
and chocolate

£5

Café latté | 111kcal
Shot of espresso with hot milk

£5

Iced coffee | 111kcal
Latte served over ice

£5

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

£5

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

£5

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Share your Grand experience with us...

@thegrandbrighton