

No.1

BAR & BISTRO

1 KINGS ROAD, BRIGHTON

Afternoon Tea
Menu

Afternoon Cream tea

Scone & Tea or Coffee

4.00

Fruit or plain scone with clotted cream and strawberry preserve served with your choice of tea or coffee.

Sandwich & Tea or Coffee

7.00

Finger sandwich of your choice served with your choice of tea or coffee.

Cake & Tea or Coffee

7.00

Choice of one of today's cakes served with your choice of tea or coffee.

High Tea

10.00

Finger sandwich of your choice, homemade fruit scone with clotted cream and fruit preserve, choice of one of today's cakes and served with your choice of tea or coffee.

Luxury High Tea

17.00

Finger sandwich of your choice, fruit or plain scone served with Cornish clotted cream, choice of one of today's cakes, a pot of tea or one of our speciality coffees and a glass of Duval-Leroy Champagne.

Sandwich Selection

Please choose from one of the following:

English ham with mustard

Tuna mayonnaise with cucumber

Cheddar cheese with tomato

Scottish smoked salmon with cream cheese

(served on white or brown bread)

Food Allergies & Intolerances

Should you have concerns about a food allergy or intolerance please speak to our staff before you order your food or drink



CHAMPAGNE
DEPUIS  1859
**DUVAL-
LEROY**

*A fine mousse with soft richly baked biscuit
flavours and hints of lightly roasted nuts.*

125ml Glass **8.20**

Bottle **43.00**

and as part of
Luxury High Tea at 17.00

Wines by the Glass

125ml Bottle

Sparkling

Sant' Orsola Prosecco Extra Dry, Italy 🍷

5.50 23.00

Light and lively, with ripe pears and lemons rounded off with a hint of sweetness.

Whites

Luis Felipe Edwards Lot 66 Sauvignon Blanc,
Rapel Valley Chile 🍷

125ml 175ml 250ml Bottle
3.30 4.30 5.50 16.50

Hand harvested, gently pressed to retain the natural fruit aromas and flavour of citrus fruit, melon, pineapple and pear.

Berri Estates Unoaked Chardonnay, SE Australia
Australia 🍷

4.00 5.00 6.40 18.50

A crisp style with a fresh, yet ripe lemon character with no oak ageing

Bonavita Pinot Grigio, South Australia,
Australia 🍷

3.70 4.70 6.10 17.50

Fresh with notes of ripe peach and citrus, backed by a touch of richness.

Vidal Sauvignon Blanc, Marlborough
New Zealand 🍷

4.60 5.60 8.00 24.00

Classically crisp and herbaceously intense with great complexity a mingling of passion-fruit and melon flavours

Rosé

Mill Cellars Rosé, SE Australia
Australia 🍷

3.30 4.30 5.50 16.50

Ripe raspberry fruit lifted by a touch of sweetness on the finish.

Whispering Hills White Zinfandel,
California, USA 🍷

3.70 4.70 6.10 17.50

Lloads of fresh summer-fruit flavours and lively acidity. Medium-bodied to appeal to most palates, California's own Zinfandel.

Red

Luis Felipe Edwards Lot 18 Merlot,
Rapel Valley, Chile 🍷

3.30 4.30 5.50 16.50

Soft, smooth, approachable Merlot with rounded cherries and spiced plums.

Berri Estates Shiraz, SE Australia,
Australia 🍷

3.90 4.90 6.40 18.50

Medium-bodied and fruity with raspberry, cherry and plum, complemented by vanilla spices.

Don Jacobo Rioja Crianza Tinto,
Bodegas Corral, Spain 🍷

5.20 6.20 8.30 24.00

Abundant bright raspberry aromas mingle with sumptuous cherries and layered with a creamy barrique character.

Callia Lunarís Malbec, San Juan,
Argentina 🍷

4.20 5.20 6.80 20.00

Enticing aromas of cherry, plum with a background of warming spice, with freshness to the finish.