

Side Orders

To accompany light snacks

Selection of Plated Vegetables

£3.50

Side Salad

£3.75

Pommes Frites

£3.00

Desserts

Selection of Ice Creams and Sorbets

£5.95

Glazed Crème Brulee with Fruits

£5.95

Hot Chocolate Fondant with Chocolate

Sauce and Crème Fraiche

£6.95

Hot Beverages

Pot English Tea, Pot Herbal Tea,

Pot Earl Grey Tea-£1.75

Pot Filter Coffee-£2.00

Decaffeinated Coffee-2.00

Espresso-£1.75

Latte, Americano and Floater-£2.00

Double Espresso, Cappuccino, Mocha-£2.50

Hot Chocolate-£2.50

Home baked biscuits-£2.50

Afternoon Tea

Cakes Selection

Three Home-made Cakes served with

a pot of Tea or Coffee

£6.00 per person

Sussex Cream Tea

Two Fruit Scones with jam, butter

and clotted cream with a pot of

Tea or Coffee

£6.50 per person

Traditional Afternoon Tea Selection

Smoked Salmon and Cucumber Sandwiches

Two Scones, Biscuit and a pot of Tea or Coffee

£9.50 per person

Powder Mills Hotel and The Orangery Restaurant

Jug of Pimms £15.00

Wines by the glass

House Champagne

Moutard Grand Cuvee, France

125ml Glass £ 7.00

Bottle £37.50

White

Cuvee Georges Duboeuf , France

*A blend of grapes. Elegant and soft with ripe
fruity flavours and a crisp edge.*

175ml Glass £ 3.70

Bottle £14.50

Sauvignon, Peregrino , Chile

*Easy drinking and light in style. Soft and dry with
crisp citrus fruit and a lasting clean finish.*

Very refreshing.

175ml Glass £ 4.00

Bottle £15.00

Pinot Grigio, San Giorgio, I.G.T

*Fuller in style than many. Clean, crisp and
particularly flavoursome.*

Produced by the famous Pasqua winery.

175ml Glass £ 4.10

Bottle £16.00

Red

Cuvee Georges Duboeuf , France

*Well rounded with a soft bouquet of red berry fruits
and a layered structure with a lasting finish.*

175ml Glass £ 3.70

Bottle £14.50

Merlot, Peregrino , Chile

*Deep ruby red with blackberry fruit on the nose
with stylish tannins and generous spice and black
cherry flavours, finishing slowly.*

175ml Glass £ 4.00

Bottle £15.00

Shiraz/Malbec, Finca Vieja , Argentina

*Aromas of raspberries and plums give way to a soft
easy drinking red, with a warm, long silky finish.*

175ml Glass £ 4.10

Bottle £16.00

Rosé

Domaine de Pellehaut, France

*An explosion of mixed summer berries in a glass.
Full bodied and fairly dry.*

175ml Glass £ 4.10

Bottle £14.50

Gold County Blush, California

*A delicate Rosé packed with strawberry fruit and a
hint of natural sweetness on the finish.*

175ml Glass £ 4.00

Bottle £16.50

Sandwiches

12 noon - 9pm

Available on room service 24 hours

*Choice of either hand-made
white or brown bread*

With the following fillings:

*Mature Cheddar Cheese and Pickle
£4.95*

*Home Baked Ham and Mustard
£4.95*

*Prawn Marie Rose
£5.75*

*Chicken, Lettuce and Mayonnaise
£5.50*

*Bacon and Brie
(Not available 24 hours)
£5.25*

*Smoked Salmon and Cucumber
£6.75*

*Beef and Horseradish
£6.50*

*Powdermills Club
(Triple layered toasted sandwich with Chicken,
Bacon, Tomato, Lettuce and Mayonnaise)
£9.95
(Not available 24 hours)*

*All our sandwiches are served with a
side garnish kettle chips*

Light Snacks

*12 noon - 2pm and 7pm - 9pm
(Not available Friday or Saturday Evenings)*

Entrées

*Soup of the Day
£6.50*

*Chicken and Duck Liver Parfait,
Toasted Brioche and Homemade Chutney
£6.50*

*Baked parcel of goats cheese, Mizuna, Rocket
and Onion Marmalade
£6.50*

Salads

*Home Baked Ham with Mustard Chutney
9.95*

*Grilled Breast of Corn Fed Chicken,
slow roasted Vine Tomatoes
£8.50*

*Poached Tranche of Salmon,
Dill and Lemon Crème Faîche
£9.95*

*Sautéed Tiger Prawns with a
Sweet Chilli Dressing
£9.95*

*Caesar Salad, Chargrilled Chicken, Parmesan
Reggiano and Croutons
£9.95*

*All dishes presented with homemade bread and
glass of house wine.
“Why not our order two salads for £18.00”*

Main Dishes

*Pan Fried Sirloin of Beef, Grilled Tomatoes,
Mushrooms and Pommès Frites
£14.95*

*Spiced Tiger Prawn Spinach Wrap,
Sour Cream, Salsa and Guacamole
£10.95*

*Cajun Spiced Chicken, Coriander
and Sour Cream Salad
£8.95*

Pasta

*Ham and Cheese Tagliatelle
£7.95*