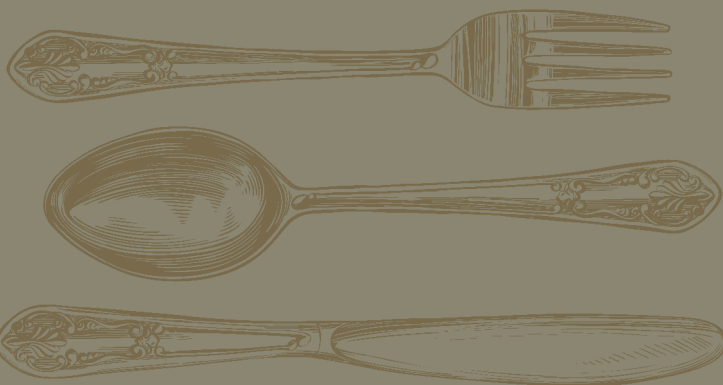


LOUNGE MENU

PLEASE PLACE YOUR ORDER
WITH OUR LOUNGE OR BAR STAFF



Drinks are available from the hotel bar throughout the day or from the lounge staff if the bar is unavailable.

If you suffer from a food allergy or intolerance, please inform a member of staff, who will be happy to assist you when placing your order.

Guest wishing to use E-cigarettes are respectfully asked to do so outside the hotel.

All prices are inclusive of VAT at the standard rate. Gratuities are at your discretion.

LOUNGE MENU

Available from 9am to 5pm

Pot of coffee per person	£4.95
Fresh filtered or decaffeinated with homemade chocolate cookie	
Pot of tea per person with homemade chocolate cookie	£4.95
Earl grey, Darjeeling, Assam, green, English breakfast, pure camomile, peppermint, decaffeinated, red bush, fruit teas - ask your waiter for our selection	
Bacon sandwich (available 9.30-11.30am)	£11.00
Prepared with your choice of wholegrain or white bread	
Choice of Bronte biscuits	£2.70
Ginger crunch, chocolate chip, Viennese whirl, fruit shortbread or lemon flavoured shortcake	
Toasted crumpet	£4.95
Served with individual preserve of your choice and butter	
Toasted tea cake	£4.95
Served with individual preserve of your choice and butter	
Homemade fresh cream chocolate Éclair	£6.50
Victoria sponge cake	£6.50
Carrot cake	£6.50
Chocolate fudge cake	£6.50
Freshly baked scone	
Served with individual strawberry preserve	£6.25
Served with individual strawberry preserve and clotted cream	£7.00
Gluten free cakes	£5.75
Choice of fruit cake, chocolate brownie or lemon drizzle	
Vegan cakes	£5.75
Fruit flapjack, lemon drizzle, chocolate brownie	

CONSERVATORY COFFEE BAR

Available from 9.30am to 8pm

Espresso	£4.50
Short, strong, sweet and black; just what you need to start the day and perfect after a meal	
Espresso Doppio	£5.25
A double shot of espresso; twice the strength for an extra kick	
Cappuccino - small/regular	£4.75/£5.25
Espresso topped with steamed, frothed milk and a sprinkling of chocolate	
Americano	£5.25
Espresso coffee topped with hot water served with or without cream or milk	
Hydro 'Flat White'	£5.25
A double shot of espresso coffee with steamed milk and lots of flavour	
Café Latte	£5.25
Espresso with plenty of steamed milk and lots of flavour.	
Add syrup to your latte for extra	£0.75
Choice of caramel, vanilla, spiced pumpkin or hazelnut	
Mocha	£5.25
Espresso with chocolate topped with steamed, frothed milk and sprinkling of chocolate; spoil yourself with the ultimate coffee indulgence	
Cafetiere Coffee per person	£5.25
Freshly brewed to order	
Classic Hot Chocolate	£5.25
Hot chocolate served with steamed milk	
Deluxe Hot Chocolate	£5.75
Hot chocolate served with steamed milk, topped with whipped cream, marshmallows, a sprinkle of chocolate topped with chocolate flake	
Babyccino	£2.60
Steamed and frothed milk, sprinkled with chocolate	
Glass of Milk	£3.30

SANDWICHES

Available from 12 noon

Humus and roasted pepper*	£10.50
Mature cheddar cheese and mango chutney	£10.50
Honey roasted ham and Dijon mustard	£11.00
Carrot, beetroot and guacamole*	£10.50
Roast beef and horseradish sauce	£11.00
Egg mayonnaise and bacon	£10.50
Roast turkey with cranberry sauce	£11.00
Coronation chicken	£11.50
Tuna mayonnaise and red onion	£11.00
Fresh poached salmon with chive mayonnaise	£11.50
North Atlantic prawns with Marie Rose sauce	£11.50
Smoked salmon and cream cheese	£11.50
Bacon and brie	£12.00

All sandwiches are prepared with your choice of brown seeded or white bread and served with red coleslaw and crisps.

*Served with garnish and crisps.

Toasted sandwich selection (available from 12.00-5.00pm)	£12.50
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Choice of any two fillings:

Ham, mature cheddar cheese, tomato, onion, bacon & brie

All toasted sandwiches are prepared with your choice of brown seeded or white bread and served with red slaw and crisps.

LIGHT LUNCH MENU

Available from 12 noon to 5pm

STARTERS

£9.50

Slow roasted barbeque pork bites (gf)

parsnip puree, barbeque and sesame seed sauce

Deep fried panko brie (v)

Served with sugar dried cranberry compote, orange syrup

Whitebait

Served with garlic mayo, tomato salsa and lemon mayo dips

Warm feta, mint and pea frittata

Served with Mustard dressing (v, gf)

Sriracha king prawn with a pomegranate (gf)

Served with Lime and mango salsa

Homemade soup

Served with bread roll and butter

- Roasted tomato & basil soup (vegan)
- Creamed celeriac and thyme soup, pancetta
- Chicken noodle and sweetcorn clear soup, parsley

MAINS

Hydro gourmet burger

£22.50

Served with lettuce, tomato, Monterey Jack, maple cured pancetta, tomato relish, yellow mustard, red slaw and skinny fries

Hydro vegan burger (vegan)

£22.50

Served with lettuce, tomato, vegan cheese, tomato relish, yellow mustard and skinny fries

Spinach and fava bean falafel (vegan)

£19.50

Served with broccoli and lime scented couscous, hummus

Mediterranean seared salmon (gf)

£21.50

Seared fillet of salmon on roasted Mediterranean vegetables, coriander and balsamic dressing

Fresh beer battered cod loin

£22.50

Deep fried cod in beer batter with chips and garden peas

CONTINUED...

LIGHT LUNCH MENU

Supreme of chicken “Coq au Vin” (gf) £21.00

Served with creamed potato and chantenay carrots

Hydro omelette (gf) £20.00

Freshly made three egg omelette with choice of

TWO filling served with chips

Filling choice: cheese, tomato, ham or mushrooms

Extra fillings £3.50 each

Slow braised feather blade of beef (gf) £21.50

Served with creamed potatoes and vegetables

Skewer chicken piri piri (gf) £22.50

Served with sauteed potatoes with bacon and spring onion

Beef lasagne £21.50

Served with salad garnish and skinny fries

Whole grilled lemon sole £24.50

Served with sauteed spring onion, sauteed potatoes,

Lemon caper parsley butter

Slow braised shank of lamb (gf) £24.50

Served with mashed potatoes, and a braised root

vegetables and port wine jus

Chicken Caesar salad £20.50

Pan roasted chicken breast, cos lettuce, anchovies, croutons

and parmesan cheese bound together with Caesar dressing

Grilled fillet of seabass (gf) £22.50

Pan fried sweet potato, fine beans and asparagus, Italian tomato oil

Broccoli, spinach and feta cannelloni (v)

Sweet cherry tomato Fondue, parmesan cheese sauce £19.50

SIDES all £5.50 each

Cheesy garlic Ciabatta roll

Chips or Skinny fries (add cheese £2.00)

New potatoes

Broccoli

Side Salad

Vegetables fries (carrot, beetroot & parsnip)

CONTINUED...

LIGHT LUNCH MENU

SALADS

£21.50

All salads are served with red coleslaw, potato salad and warm ciabatta bread

Char grilled breast of chicken with a coarse grain mustard vinaigrette

Roast topside of beef with a horseradish sauce

Poached dill scented salmon with lemon mayonnaise

Cheddar cheese with pickle (v)

Avocado with beetroot (vegan)

Ham with Dijon mustard

DESSERTS

£10.50 each

Hot steamed sponge pudding with custard

Dark chocolate torte with chocolate sauce, blackberry sorbet

American style cheesecake with red cherry compote

Fresh fruit salad with mango sorbet

Selection of ice creams (3 scoops) choice of vanilla, strawberry, chocolate or coffee

Selection of sorbets (3 scoops) choice of orange, mango or lemon

All our dishes are made freshly to order and during busy periods delays may occur.

AFTERNOON TEA

Available from 3pm to 5pm

Hydro Afternoon Tea per person

£27.95

Served on cake stand

Selection of handmade sandwiches on white and brown bread:

Oak smoked salmon, cream cheese,

Lightly peppered rocket and cucumber,

Sussex ham and Dijon mustard

Hydro baked sultana scone with fresh clotted cream and strawberry preserve

Assortment of cakes and pastries

Tea or coffee

Vegan Hydro Afternoon Tea per person

£27.95

Served on cake stand

Selection of handmade sandwiches on white and brown bread

Hummus and roasted bell pepper

Lightly peppered rocket and cucumber

Guacamole, carrot and beetroot

Hydro baked vegan scone with fresh vegan cream, strawberry preserve and vegan butter

Assortment of vegan cakes and pastries

Tea or coffee

Children's Afternoon Tea per child

£18.50

Served on our hydro cake stands

Selection of handmade sandwiches in white and brown bread

Nutella chocolate spread

Sussex Ham

Strawberry jam

Hydro plain scone with strawberry preserve, clotted Cornish cream, butter

Assortment of children's cakes

SPARKLING WINE

	Per Bottle	125ml Glass
Prosecco, Extra Dry - Veneto, Italy	£40.00	£7.50
Pale light yellow colour with delicate bubbles. An aromatic nose of wild apple with hints of honey and floral notes. Light bodied and well balanced, this is a perfect aperitif. (VE)		
Prosecco Rose - Veneto, Italy	£40.00	£7.50
Delicate but complex nose of red fruit and citrus. There are fine bubbles on the palate and fruity notes of white peach, green apple and lemon. (VE)		
Bolney Bubbly - The Bolney Estate, N.V. Brut		
Sussex, UK	£65.00	
Delightful floral and brioche notes combine with zesty citrus fruit, honeysuckle and elderflower. It is delicate and well balanced, finishing with a soft fresh hint of sweetness. In heart of Sussex since 1972.		
Plumpton Estate Brut Rosé NV - Sussex, UK	£65.00	
Made by the traditional method using a classic blend of Pinot Meunier and Pinot Noir. Dry, with Crisp acidity and a delicate, persistant mouse. A superb marriage between freshness and finesse. This wine displays white peach and strawberry notes with a creamy brioche roundness and a long elegant finish.		

WHITE WINE

	Per Bottle	175ml Glass	250ml Glass
Sauvignon Blanc - South Africa	£29.00	£6.90	£9.80
Lifted notes of gooseberry and passionfruit underpinned with citrus notes, incredibly balanced with a crisp mineral finale.			
Pinot Grigio - Italy	£31.00	£7.50	£10.50
A classic Pinot Grigio white from Northern Italy, this wine is light-bodied and delicate. Crisp and dry with notes of tree fruits including pears and peaches, plus hints of lemon on the finish. Enjoy alongside light shellfish or vegetarian dishes.			
Liebfraumilch - Germany	£34.50	£8.50	£12.00
Riesling and Muller-Thurgau grapes grown on the slate soils of the Mosel, skilfully blended to give a semi-sweet white. Fruity acidity gives the wine structure and backbone			
Chardonnay - Australia	£32.00	£7.90	£11.00
Fresh and well balanced, plenty of tropical fruit flavours of melons and peach with rich aromas.			

The above wines are also available in a smaller 125ml measure upon request.

RED

Pinot Noir, Cramele Recas - Romania	£33.50	£8.00	£11.50
Complex aromas of black cherry, raspberry and cinnamon. Medium bodied with dried fruit notes that combine with fresh red berries and sweet spice on the palate.			
Tempranillo Cabernet Sauvignon - Italy	£33.00	£8.00	£11.50
Deep cherry red colour with hints of violet. Aromas of chocolate and liquorice. The palate is structured, intense and well balanced, with silky tannins.			
Lou Magret Grenache Merlot - France	£32.00	£8.00	£10.50
Soft and rounded, offering expressive and generous red cherry and berry fruit with a hint of spice and a creamy velvety character.			
Shiraz, Umbala - South Africa	£29.00	£6.90	£9.80
dark cherry colour with aromas of plum and smoky black pepper giving way to a lush ripe black fruit palate.			
Malbec, Tribu - Argentina	£31.00	£7.50	£10.50
An up - front ripe red fruit nose with sweet spice hints, that lead into a voluminous structure of cherries and plum, followed by a warming pleasant finish.			

ROSE

Pinotage Rose - South Africa	£29.00	£6.90	£9.80
Easy drinking rose with abundant summer fruit flavours, perfect for any occasion. SWA Gold Award.			
Pinot Grigio Blush - Italy	£31.00	£7.50	£10.50
Produced by Primi Soli from the famous vineyards of Northern Italy. This elegant and fragrant Pinot Grigio Blush is delicately aromatic and deliciously crisp on the palate with a refreshing burst of red summer berries. Wonderful as an aperitif or alongside light chicken and fish dishes.			
White Zinfandel - USA	£30.00	£7.50	£10.50
Full of ripe fruit aromas such as peaches, mango and melon. Juicy on the palate with strawberry and tropical fruit flavours with fresh acidity balancing the sweetness.			
Provence Rosé , Chateau L' Oasis			
Provence France	£37.50		
A dreamy soft pink colour. Elegant and fine flavoured red berries with a hint of spice. Lots of finesse, a truly delightful wine.			

The above wines are also available in a smaller 125ml measure upon request.

BOTTLED BEERS AND CIDERS

Corona Extra/Cero	4.5%/0%	£4.00
Old Mout Cider	4%	£7.50
London Pride	4.7%	£7.50
Old Speckled Hen	5.2%	£7.50
Long Man Blonde/APA	4.1%	£7.50
Guinness 44cl / Guinness 0%	4.5%/0%	£6.00
Old Mout 0% Cider	0%	£7.00

MINERALS AND JUICES

Coca Cola/Diet/Lemonade - half pint glass/dash	£2.80/£1.80
Appletiser	£4.90
Zero Coke	£4.90
Fever-Tree Mixers	£3.70
Tonic water - Original, Light, Elderflower, Lemon, Aromatic & Ginger ale	
J2O	£4.90
Apple & Mango, Orange & Passion Fruit or Apple & Raspberry	
Folkington's Juice	£4.90
Orange, Apple, Cranberry, Pineapple, Tomato	
Folkington's Sparkling 330ml	£5.00
Elderflower, Ginger Beer, Pink Lemonade	
South Downs Mineral Water 750/330ml	£6.20/£3.60
Still/Sparkling	
Lime & Soda	£1.80
Red Bull	£4.90

DRAUGHT BEER AND CIDER

		Pint	Half
Pardal	3.8%	£6.50	£3.35
Appleshed Cider	4.8%	£6.00	£3.10
Dortmunder Union Pills	4.8%	£6.50	£3.35
Peroni	5.0%	£7.50	£3.85
Harvey's Bitter	4.0%	£7.00	£3.60