

BUXTED PARK  
HOTEL

LOUNGE & BAR MENU

*Available from 12pm - 9pm  
Night menu available from 11pm - 7am*



## BRUNCH

### Eggs Benedict/ Royale/ Florentine £12

Ham/ Smoked salmon/ Spinach with poached eggs on a toasted muffin with Hollandaise sauce (kcal 710)

### Waffles £12

Bacon, blueberries and maple syrup (kcal 600)

### A breakfast bap filled with your choice:

1 filling £9 | 2 fillings £13 | 3 fillings £15

Sausage, vegetarian sausage, bacon, hash brown, mushroom, tomato, fried egg (kcal 810)

## HOT BEVERAGES

Coffee (various) £4.50

Loose Leaf Tea (various) £4.50

Hot Chocolate £4.50

Liqueur Coffee (various) £10.50

## SANDWICHES

*Served with vegetable crisps and salad. Choice of white or brown bread. Gluten-free bread is available on request.*

### Coat of Arms club sandwich

Skinny fries (kcal 1017)

### Minute steak ciabatta £14

Melted cheese, red onion marmalade (kcal 508)

### Oak smoked salmon £9

Lemon crème fraiche, baby watercress (kcal 597)

### Thinly sliced pastrami £9

Dijon and horseradish mayonnaise (kcal 658)

### Feta £9

Harissa, guacamole, tomato, baby gem lettuce (vg) (kcal 839)

## CLASSIC COCKTAILS

### Aperol Spritz £16

Prosecco, Aperol, soda

### Piña Colada £13

White rum, Malibu, coconut syrup, pineapple juice, double cream

### Woodford Old Fashioned £17

Woodford Reserve, sugar, orange and Angostura bitters

### Frozen Strawberry Daiquiri £15

White rum, strawberry purée, fresh strawberries, lime juice, simple syrup

## MOCKTAILS

### Virgin Riccocone £7.50

Pineapple juice, coconut syrup, double cream, Grenadine

### Ice Lolly £7.50

Orange juice, coconut syrup, double cream, strawberry syrup

### Free Way £7.50

Orange juice, pineapple juice, cloudy apple juice, cranberry juice, lemonade

### Cloudy Apple and Elderflower Fizz £5

Cloudy apple juice, elderflower cordial, soda

A discretionary service charge of 12.5% will be added to your bill. All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team.

Prices inclusive of VAT at current rate.

Adults need around 2000 kcal per day.

## BUXTED PARK SIGNATURE COCKTAILS

### Apricot Mai Tai £17

White rum, dark rum, apricot liqueur, lime juice,  
orgeat syrup, pineapple juice

### Baileys Espresso Martini £16

Vodka, Kahlúa, Baileys, freshly brewed espresso,  
simple syrup

### Buxted Martini Rose

Vanilla vodka, Tequila Rose, white chocolate liqueur,  
Grenadine, milk, double cream

### Buxted Lush £14

Malibu, apricot liqueur, pineapple juice, lemonade

### Pink Vodka Lemonade £14

Vanilla vodka, Malibu, cranberry juice, lime juice,  
lemonade

### English Garden Cocktail £14

Gin, St. Germain, cloudy apple juice, elderflower  
cordial, lime juice

### The Bahama Mama £16

White rum, Malibu, dark rum, orange juice, pineapple  
juice, Grenadine

### Baileys Iced Coffee £14

Baileys, white chocolate liqueur, freshly brewed  
espresso, milk, double cream, simple syrup

## FROM THE GRILL

*With a choice of Bearnaise (kcal 265)  
or Peppercorn sauce (kcal 265)*

### Handcross prime fillet steak £40

Confit heritage tomato, Pont Neuf,  
watercress (kcal 744)

### Sweet chilli glazed pork T-bone £20

Thyme, garlic, Pont Neuf, watercress  
(kcal 1216)

### Mushroom steak (vg) £21

Roasted vine tomato, Pont Neuf,  
watercress, vegan Diane sauce  
(kcal 744)

## SIDES

**Skinny fries £5 (kcal 186)**

**Chunky chips £5 (kcal 300)**

**Sweet potato fries £5 (kcal 793)**

### Invisible Chips £3.50

Our Invisible Chips are 0% fat and  
100% for charity. All proceeds go to  
Hospitality Action, which helps  
hospitality families in crisis across the  
UK. For more information, visit  
[hospitalityaction.org.uk](http://hospitalityaction.org.uk).  
Thanks for chipping in!

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## BAR MAINS

### Freshly made soup of the day £6.50

Homemade bread and salted butter (kcal 1254)

### Beetroot and chickpea burger £16.50

Pretzel bun, coriander mayonnaise, vegan cheese, beef tomato, fries (v) (kcal 681)

### Buxted burger £18

Pretzel bun, baby gem lettuce, rasher bacon, Monterey cheese, beef tomato, harissa mayonnaise, fries (kcal 901)

### Harvey's beer battered fish and chunky chips

Homemade tartare sauce and mushy peas (kcal 681)

### Buxted superfood salad £16.50

Sprouting broccoli, butternut squash, edamame beans, shredded red cabbage, quinoa, red onion, apricot, pomegranate seeds, Buxted honey and mustard dressing (kcal 593)

Add salmon fillet £5 (kcal 216)

Add chicken supreme £5 (kcal 411)

Add crispy tofu and sweet chili £5 (kcal 136)

### Buxted vegetarian platter £7/£14

Grilled halloumi, pickled beetroot, piperade, chargrilled antipasti, artichokes, red pepper hummus, pitta bread and pumpkin bread (kcal 294/ 588)

## LATE MENU (AVAILABLE 11PM - 7AM)

### Beef ragu cannelloni £16

Tomato and herb sauce and dolcelatte crust (kcal 842)

### Sun blushed tomato, spinach and butternut squash cannelloni £16

(kcal 858)

### Mild chicken madras curry £16

Coconut and coriander rice (kcal 426)

### Red Thai vegetable curry £16

Coconut and coriander rice (kcal 428)

## LATE SANDWICH MENU (AVAILABLE 11PM-7AM)

### Thinly sliced pastrami £9

Dijon and horseradish mayonnaise. Choice of white or brown bread (kcal 658)

### Halloumi £9

Harissa and red pepper. Choice of white or brown bread (kcal 426)

### Croque monsieur £12

(kcal 630)

## CHAMPAGNE COCKTAILS

### Chambord Royale £16

Champagne, Chambord

### Classic Champagne Cocktail £16

Champagne, sugar cube, Cognac, Angostura bitters

### Kir Royale £14

Champagne, Crème de Cassis



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