

WINGROVE HOUSE

LUNCH MENU

Available Thursday, Friday and Saturday lunch 12-2pm



Baguette, extra virgin olive oil and balsamic vinegar £2.50

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Cream of celeriac soup, cumin, truffle croutons v
The Barn, Saltmarsh Lane, Hailsham, East Sussex

Chicken liver parfait, spiced plum chutney, toasted sour dough
Michael & Philippa Vine, Bluebell Farm, Arlington, East Sussex

Locally smoked salmon, pickled beetroot, sour cream and horseradish sauce
Springs Smokeries, Edburton, Henfield, Sussex

Bread crumbed halloumi, roasted peach and rocket salad, honey and thyme dressing
The Barn, Saltmarsh Lane, Hailsham, East Sussex

Sussex smokie, toasted sour dough
Fish, Brighton and Newhaven, Sussex

Sussex charcuterie: cured loin of free range Sussex pork, homemade pickles, cornichons
John Doig, Moons Green, Northiam, East Sussex

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Pan fried fillet of hake, Provençal squid and mussel stew, parmentier potatoes, crispy calamari
Fish, Brighton and Newhaven, Sussex

Chicken leg stuffed with black pudding, roasted autumn vegetables, sage butter, frites
Michael & Philippa Vine, Bluebell Farm, Arlington, East Sussex

Pan fried minute steak, onion rings, frites, blue cheese and rosemary butter
David & Jane Fenner, Bullock Down Farm, Beachy Head, East Sussex

Slow braised rabbit ragu, pappardelle with chestnuts, smoked bacon and parmesan
South Brockwells Farm

Puy lentil, chickpea, wild mushroom and sweet potato shepherd's pie, gravy, kale v
The Barn, Saltmarsh Lane, Hailsham, East Sussex

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Sticky toffee pudding, toffee sauce, vanilla ice cream
Apple, cinnamon, sultana flapjack crumble, crème anglais
Triple chocolate mousse tart, mango coulis, mango sorbet
Sussex ice creams & sorbets: *the Farnes family, Downsview Farm, Ringmer, Lewes*
Sussex cheeses with homemade seasonal fruit chutney
Golden cross goats cheese – Sussex farmhouse & Brighton blue

Two course £18.95 Three course £25
Tea/Coffee £3.00 (and Petit Fours £5.50)

A discretionary 12.5 % service charge will be added to parties of six and over

WINGROVE HOUSE

DINNER MENU

Monday - Saturday 6pm - 9pm Sunday 6pm - 8pm



Cream of celeriac soup, truffle croutons v
The Barn, Saltmarsh Lane, Hailsham, East Sussex

Chicken liver parfait, spiced plum chutney, homemade walnut bread
Michael & Philippa Vine, Bluebell Farm, Arlington, East Sussex

Crumbed halloumi, roasted peach and rocket salad, honey and thyme dressing v
The Barn, Saltmarsh Lane, Hailsham, East Sussex

Seven Sisters Gin home cured gravadlax, pickled beetroot, sour cream and horseradish sauce
Springs Smokeries, Edburton, Henfield, Sussex

Smoked haddock and cheddar fritters, spiced tomato sauce
Fish, Brighton and Newhaven, Sussex

Sussex charcuterie: cured loin of free range Sussex pork, homemade pickles, cornichons
John Doig, Moons Green, Northiam, East Sussex

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Roast haunch of Sussex venison, butternut squash puree, wild mushroom and brandy sauce
South Brockwells Farm

Pan fried fillet of sea bream, Provençal squid and mussel stew, crispy calamari
Fish, Brighton and Newhaven, Sussex

Roasted breast of chicken stuffed with black pudding, roasted autumn vegetables, sage butter
Michael & Philippa Vine, Bluebell Farm, Arlington, East Sussex

Pan fried fillet of beef, roasted vine tomatoes, onion rings, hand cut chips, blue cheese and rosemary
David & Jane Fenner, Bullock Down Farm, Beachy Head, East Sussex (£6 supplement)

Slow braised rabbit ragu, pappardelle with chestnuts, smoked bacon and parmesan
South Brockwells Farm

Puy lentil, chickpea, wild mushroom and sweet potato shepherd's pie, gravy, kale v
The Barn, Saltmarsh Lane, Hailsham, East Sussex

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Sticky toffee pudding, toffee sauce, vanilla ice cream
Apple, cinnamon, sultana flapjack crumble, crème anglais
Triple chocolate mousse tart, mango coulis, mango sorbet
Blackberry pannacotta, blackberry compote, orange snap biscuits
Sussex ice creams & sorbets: *the Farnes family, Downsview Farm, Ringmer, Lewes*
Sussex cheeses with homemade seasonal fruit chutney
Golden cross goats cheese – Sussex farmhouse & Brighton blue

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Two course £29 Three course £35
Tea/Coffee £3.00 (and Petit Fours £5.50)

A discretionary 12.5 % service charge will be added to parties of six and over

WINGROVE HOUSE

DRINKS MENU

WINE AT THE WINGROVE

WHITE WINE

Vintages may vary – All Glasses are served in 175ml Measures – Substitutions may apply if stock is low

SAUVIGNON, ALAIN MECON <i>Fruity and easy drinking</i>	2015	FRANCE	£20.00	£5.50
PINOT GRIGIO, BRUME DI MONTE <i>Floral aroma and a warm apricot nose with a peachy palate and a rounded off smooth finish</i>	2015	ITALY	£23.00	£5.95
CHENIN BLANC, RUNNING DUCK – ORGANIC <i>Delicious organic Fair Trade wine with lovely guava on the nose with a risp refreshing palate</i>	2016	SOUTH AFRICA	£25.00	£6.95
MACON UCHIZY, TALMARD <i>A richly fruited, dry but well rounded. A fine French still wine from Maconnais in Burgundy France, made with Chardonnay</i>	2015	FRANCE	£27.00	
SAUVIGNON BLANC, MOMO <i>A classic Marlborough sauvignon blanc with certified organic grapes lightly pressed and fermented with wild yeast giving great complexity and individuality to the completed wine</i>	2014	NEW ZEALAND MARLBOROUGH	£29.00	£7.95
SEMILLON, TYRELLS BROOKDALE <i>Showing off the best of Hunter valley, this Semillon is Floral, Soft, and clean. A unique grape, and sure to be enjoyed</i>	2013	AUSTRALIA	£30.00	
CHABLIS <i>A traditional Burgundy coming from the best terrains, with grapes of pefic locations and matured for nine months offering a freshness and natural minerality</i>	2015	FRANCE	£32.00	£8.50
SANCERRE, HUBERT BROCHARD <i>A sophisticated and elegant dry white. This has the classic character of fine Sancerre - it's succulent, fresh and bone-dry, with a crisp lemon flavour and hint of materials.</i>	2015	FRANCE	£35.00	
BACCHUS, CHAPEL DOWN <i>Vibrant aromas of melon, pineapple, elderflower and grapefruit with a fresh and zesty palate with flavours of gooseberry and nettle leading to a crisp, dry finish</i>	2015	ENGLAND	£35.00	
POUILLY FUME, HUBERT BROCHARD <i>A crisp and refreshingly dry white wine with the classic gooseberry nose.</i>	2014	FRANCE	£37.00	
POUILLY FUISSE, DOMAINE LESVIEUX MURS <i>With a lovely open aroma, hints of ripe pear, green apple and subtle floral notes. Rich and round on the palate balance</i>	2014	FRANCE	£39.00	
SAUVIGNON BLANC, CLOUDY BAY <i>A vibrant mix of kaffir lime, lemon zest and nectarine aromatics intermingle with the bright perfume of orange blossom</i>	2016	NEW ZEALAND	£45.00	
CHARDONNAY, HAMILTON RUSSEL <i>Made from naturally low yielding vines grown on maritime influenced northeast facing, stony, clay rich slopes. All grapes are selectively hand harvested at optimal ripeness</i>	2015	SOUTH AFRICA	£55.00	

RED WINE

MERLOT, ALAIN MECON

Made in a fruity and easy to drink style from Medoc, North of bordeaux

2015 FRANCE £20.00 £5.50

MALBEC, FINCA, LA COLONIA, MENDOZA

This wine expresses all the fruit and freshness of this variety, its rich and elegant taste is complemented by a long harmonious finish

2016 ARGENTINA £23.00 £5.95

CABERNET SAUVIGNON, RUNNING DUCK – ORGANIC

A pure expression of cabernet sauvignon with bright blackcurrant characters and a touch of fresh raspberry, medium bodied and silky mouth

2016 SOUTH AFRICA £25.00 £6.95

PINOTAGE, FRANSCHHOEK CELLARS

Aromas of black cherry, clove and raspberry lead to a juicy palate redolent with ripe mulberries and a subtle spice from French oak

2015 SOUTH AFRICA £25.00

RIOJA CRIANZA, BERONIA

A smooth and rounded wine with wild berry fruit characters, enhanced by subtle vanilla aromas from ageing in French and American oak barrels.

2013 SPAIN £27.00 £6.95

PINOT NOIR, J. MOREAU ET FILS

Crisp, delicate pinot red fruit character. Pale garnet with an enticing cent of wild strawberry, some spice and a delicate seasoning of oak.

2015 FRANCE £29.00 £7.95

FRAPPATO, BAGLIO GIBELLINA

Ruby red colour lined with a purple tinge. The bouquet has a pleasant fresh fruit fragrance. Fresh red fruits and a fresh lively and soft palate.

2015 ITALY £31.00

CHATEAU MEAUME, BORDEAUX

Made from 80% merlot grapes and 10% cabernet sauvignon, the wine is beautifully deep in colour; smooth, fruity and able to be drunk fairly young

2012 FRANCE £33.00

RIOJA RESERVA, BERONIA

Intense flavours of black fruits, liquorice, chocolate and cloves with a touch of minerality, matured in French and American oak barrels

2012 SPAIN £35.00

UNION RED, CHAPEL DOWN

Fresh aromas of redcurrant and cherry can be found with background notes of gently toasted oak, leading to a well rounded finish

2014 ENGLAND £35.00

PINOT NOIR, ST CLAIR, MARLBOROUGH

This pinot noir displays great concentration, finesse and perfume with layers of ripe dark fruit, spice and a fine silky structure with great length

2015 NEW ZEALAND £39.00

SYRAH, TAMBOERSKLOOF, KLEINOOD

The oak is quite marked here, but it's supported by clove and eapper pice notes, some tapenade and liquorice, a core of red fruit and a granitic bite

2013 SOUTH AFRICA £45.00

RIOJA GRAN RESERVA, BERONIA

Vibrant aromas of plums, blueberries and figs. The fruit and oak are well integrated with sweet spices and clove flavours. A smooth and elegant wine

2008 SPAIN £46.00

CHATEAU DULUC, BRANAIRE DUCRU

Aromatic with hints of pepper and blackberry fruit. Generous fruit,

2010 FRANCE £65.00

AFTER DINNER AT THE WINGROVE

CHAMPAGNE AND SPARKLING

JANSZ, PREMIUM ROSE

A vibrant pink, reminiscent of rosewater and salmon. The wine has a well balanced palate, with layers of strawberry fruit and creamy fine mousse. It finishes crisp and dry with zingy acid matched by lingering flavours of nougat, rose petal and citrus.

NV TASMANIA £35.00 £7.50

GRAHAM BECK, BLANC DE BLANCS

A sparkling wine is produced from 100% Chardonnay. A delicious bubbly and one of Graham Beck's stalwart favourites, the Blanc de Blancs masterfully blends luscious, creamy aromas with touches of fresh lime fruit.

2010 SOUTH AFRICA £35.00 £7.50

NON-VINTAGE RESERVE, CHAPEL DOWN

An elegant English sparkling wine with aromas of red apple lemongrass and freshly baked bread together with hints of strawberry and quince on the palate and fine persistent bubbles

NV ENGLAND £40.00

VINTAGE RESERVE ROSE, CHAPEL DOWN

A delicate rose petal pink in colour with a fine prolonged mousse, lemon sherbet on the nose with hints of blackcurrant, rosehip and wild strawberry on the palate

NV ENGLAND £40.00

SARCEY CHAMPAGNE

The family run Boizel Champagne House, established in 1834 in Epernay, has been supplying Justerini & Brooks with Sarcey for decades. This Chardonnay, Pinot Noir and Pinot Meunier blend is laid to rest in Boizel's deep cool cellars on its dead yeast cells for approximately two years before it is bottled. This gives a toasty complexity and richness to this fresh, citrus blend. The Vintage receives a further three years bottle age and is only made from red grapes (mainly Pinot Noir) resulting in a mature, dry, biscuity wine that has a long complex finish

NV FRANCE £45.00 £8.95

SARCEY CHAMPAGNE, ROSE

Our Rosé Brut results from a blend of white and red wines from 1er Cru Chardonnay and Pinot Noir vineyards. The red wine, a Pierry Pinot Noir, adds an earthy richness complexity a backbone to the playful fresh citrus fruit of the elegant Chardonnay

NV FRANCE £55.00

SARCEY VINTAGE CHAMPAGNE

A beautiful blend of three grapes – chardonnay, pinot meunier and pinot noir – making it powerful and structured.

2006 FRANCE £59.00

POL ROGER CHAMPAGNE

Pol Roger is one of the best known, and traditional Champagne brands in the UK, most famous amongst aficionados of the brand, as being Winston Churchill's favourite Champagne

NV FRANCE £85.00

ROSE WINE

DOMAINE MONTROSE

Light pink colour. Red berries and peach flavours with spicy overtones. Elegant wine combining roundness and freshness. To be drunk young.

2015 FRANCE £20.00 £5.50

CHATEAU RIOTOR

The Château Riotor rosé is elegant, with a pink-salmon color and scintillating reflections. The nose is intense, with white and yellow fruit aromas. The body is full and fresh. A complex and beautifully balanced wine with great length at the finish

2015 FRANCE £29.00

DESERT WINE – HALF BOTTLE

NOBLE ONE, BORTYTIS SEMILLION, DE BORTOLI

A medley of botrytis fruit flavours, citrus, stone fruit, a touch of butterscotch with a glaze pineapple tang to a long alluring palate. A fine balance of oak, sweetness and acidity that gives finesse to a powerful botrytis spectrum

2011 AUSTRALIA £32.00

VIN D'OR, BOSCHENDAL

This natural sweet wine presents loads of citrus aromas, especially tangerine, hints of tropical fruit and delicate notes of honeysuckle

2012 SOUTH AFRICA £28.00

BLACK MUSCAT, ELYSIUM, CALIFORNIA

Elysium – Black Muscat, a underappreciated Muscat variety, is known in Europe as a table grape variety, Muscat Hamburg, one of the very few black skinned Muscat's. If ripened to about 25 brix, it attains a rose-like aroma and litchi like flavour. This rose-like aroma led it to be named Elysium, Greek for heaven.

2014 USA £26.00

BRANDY AND ARMAGNAC

HENNESSY

The Hennessy cognac distillery was founded by Richard Hennessy, an Irish officer serving in the army of Louis XV

Alc. 40% 25ml £4.00

JANNEAU VSOP GRAND ARMAGNAC

Aromas of plums with strong notes of vanilla. Well-structured taste, very soft, with vanilla and liquorice. Good persistence and finish of dry prunes. An elegant Armagnac, soft and subtle, representative of the Jannean style.

Alc. 40% 25ml £4.50

CALVADOS DUC DE NORMANDIE

The fruits used are commonly orchard fruits such as apples, pears, plums, cherries and blackberries

Alc. 40% 25ml £3.50

PORT

TAYLORS LBV

Alc. 20% 50ml £5.00

KOPKE LBV

Alc. 20% 50ml £7.00

GRAHAMS 20-YEAR-OLD TAWNY

Alc. 20% 50ml £9.00

MADEIRA

BLANDY'S DUKE OF CUMBERLAND

Alc. 19% 50ml £5.00

WHISKY AT THE WINGROVE

BELLS

Scotch whisky, bringing together a blend of grain and fine malt whiskies, all matured in oak casks for richer flavour. Scotland.

Alc. 40% 25ml £3.00

FAMOUS GROUSE

Mature, dry flavour. Kept in European oak casks for a sweet, toasty undertone. Scotland.

Alc. 40% 25ml £3.00

BUSHMILLS BLACK BUSH

Combining a high amount of malt whisky from Oloroso Sherry casks with a sweet grain whisky. Ireland.

Alc. 40% 25ml £3.50

JACK DANIELS

Charcoal mellowed, aged in white American oak barrels.

Alc. 40% 25ml £3.00

JAMESONS

Triple distilled and aged for 4 years, Light floral fragrance with spicy and sweet notes. Ireland.

Alc. 40% 25ml £3.50

MAKERS MARK

Charred and seasoned French oak barrels. Sealed with wax. Notes of caramel and fruit for a smooth and subtle finish. USA.

Alc. 45% 25ml £3.50

SINGLE MALT

GLENMORANGIE 10 YEAR

Single malt scotch, aged in American white oak casks for 10 years. Sweet and complex, soft, mellow and creamy. Orange and peach finish. Known for its floral aroma.

Alc. 40% 25ml £4.50

GLENFIDDICH 12 YEAR

Aged for 12 years in American and European oak, and distilled from Highland spring water. Sweet, mellow, and hints of butterscotch. Scotland.

Alc. 40% 25ml £4.50

LAGAVULIN 16 YEAR

Slow distillation and long aging in oak casks. Based on the isle of Islay, port Ellen. Complex and smoky, this isn't for the faint hearted. Scotland.

Alc. 43% 25ml £5.50

OBAN 14 YEAR

One of the oldest distilleries in Scotland. Hints of Brine, Nutmeg and apple. Long aging in oak. Scotland.

Alc. 43% 25ml £5.50

BAR DRINKS AT THE WINGROVE

LONG MAN BREWERY, finest Sussex ale, Litlington

Long Blonde

Alc. 4.1% 500ml £4.00

American Pale Ale

Alc. 4.8% 500ml £4.00

Peroni Nastro Azzurro

Alc. 5.1% 330ml £3.75

DRAUGHT BEER

Birra Moretti

Alc. 4.6% Pint £4.80

Sussex cider

Garden Cider, Dry Hopped

500ml £4.00

Aperitif

Cinzano

50ml £3.00

Campari

50ml £4.00

Dubonnet

50ml £4.50

Martini Extra Dry

50ml £3.00

Martini Rosso

50ml £3.00

Noilly Prat

50ml £3.00

LIQUERS

Archers

25ml £2.50

Malibu

25ml £2.50

Baileys

50ml £4.50

Southern Comfort

25ml £3.00

Cointreau

25ml £3.00

Amaretto

25ml £3.00

Drambuie

25ml £3.00

Sambuca

25ml £3.00

Grand Marnier

25ml £3.00

Pernod

25ml £3.00

Ricard

25ml £3.00

Tia Maria

25ml £3.00

Grappa

25ml £4.50

Pimms

50ml £4.00

VODKA

Absolut

25ml £3.25

Smirnoff

25ml £3.00

Grey Goose

25ml £4.50

Rum

Bacardi

25ml £3.00

Captain Morgans Original

25ml £3.00

Captain Morgans Spiced

25ml £3.00

SHERRY

Tio Pepe

50ml £3.00

Harveys Bristol Cream

50ml £3.00

Amontillado

50ml £3.00

Bar drinks at the Wingrove 2017

SOFT DRINKS AT THE WINGROVE

BECKS BLUE <i>Alcohol free beer from Germany</i>	275ml	£3.00
FEVER TREE <i>Fever-Tree Indian Tonic Water launched in the UK in early 2005, the brand name chosen due to fever tree being the colloquial name for the cinchona tree in which quinine, a key ingredient for tonic, is found. The highest quality quinine was sourced from the Rwanda Congo border and blended with spring water and eight botanical flavours, including rare ingredients such as marigold extracts and a bitter orange from Tanzania. Crucially, no artificial sweeteners, preservatives or flavourings were added.</i>	200ml/250ml	£2.00
Tonic Light Tonic Ginger ale Lemonade Ginger beer Soda Water		
FOLKINGTON SUSSEX – 100% JUICES <i>Made from 100% pure juice (not from concentrated juice) and are free from any preservatives, unnecessary additives, added sugar* or sweeteners. They ensure that their juices are made from particular varieties of fruit that they have carefully selected and come from the same growers ear on year:</i>	200ml	£2.50
Orange – Spain Tomato – Spain Cranberry – Quebec Mango – Magdalena Colombia Old fashioned pink lemonade – Sicily		
BARDSLEY FARM Apple juice <i>Crisp and juicy award winning Cox apples are hand-picked and pressed to produce this deliciously refreshing and quintessentially English drink.</i> Pear juice <i>The sweet and juicy Conference pear, the mellow earthy Comice and the vanilla noted Concorde are hand-picked and blended together to produce a mouth-watering mixture.</i>	250ml	£2.50
COCA COLA DIET COKE	200ml	£2.00
SOUTH DOWNS WATER <i>Filtered through the deep chalk layers of South Downs, enriched with minerals and naturally high in calcium, and very low in sodium.</i>		
STILL SPARKLING	750ml 750ml	£4.00 £4.50