

# 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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Pea, mint and rocket soup with crème fraiche v  
***The Barn, Saltmarsh Lane, Hailsham, East Sussex***

Locally smoked salmon, new season jersey royal salad, pickled beetroot  
***Springs Smokeries, Edburton, Henfield, Sussex***

Goats cheese mousse, Sussex asparagus, raspberry dressing v  
***Golden cross goats cheese***

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

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Crispy bread crumbed chicken leg, Sussex asparagus, sauté potatoes, rosemary, and garlic butter  
***Michael & Philippa Vine, Bluebell Farm, Arlington, East Sussex***

Minute steak, onion rings, frites, chive, and horseradish butter  
***David & Jane Fenner, Bullock Down Farm, Beachy Head, East Sussex***

Smoked haddock and prawn fish cake with a cheese sauce centre, creamed leeks, poached egg  
***Fish, Brighton and Newhaven, Sussex***

Pan fried pork medallions, sweet potato gnocchi, crème fraiche, pea and mint  
***J. Heaths & Sons, Eastbourne***

Tomato, sweet red pepper and feta tart, basil pesto, rocket, rosemary polenta chips v  
***The Barn, Saltmarsh Lane, Hailsham, East Sussex***

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Homemade pavlova with rosewater cream, fresh strawberries

Chocolate and coffee mousse, hazelnut shortbread

Pecan cheesecake, maple toffee sauce, banana ice cream

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 £2.00 (and Petit Fours £4.50)

*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



Pea, mint and rocket soup with crème fraiche v  
***The Barn, Saltmarsh Lane, Hailsham, East Sussex***

Ham hock and parsley terrine, piccalilli, toasted sour dough  
***J. Heaths & Sons, Eastbourne***

Locally smoked salmon, new season jersey royal salad, pickled beetroot  
***Springs Smokeries, Edburton, Henfield, Sussex***

Goats cheese mousse, Sussex asparagus, raspberry dressing v  
***Golden cross goats cheese***

Smoked haddock and quail egg kedgerree fritter, curried coconut 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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Roasted breast of chicken stuffed with ricotta and basil, ratatouille, frites  
***Michael & Philippa Vine, Bluebell Farm, Arlington, East Sussex***

Fillet of beef, roasted vine tomatoes, onion rings, hand cut chips, chive and horseradish butter  
***David & Jane Fenner, Bullock Down Farm, Beachy Head, East Sussex (£6 supplement)***

Chargrilled lamb steaks marinated in oregano and lemon, roasted sweet potatoes, salsa verde  
***Martin Hole, Hankham***

Pan fried fillet of pollock, Sussex asparagus, smoked salmon beurre blanc, poached egg  
***Fish, Brighton and Newhaven, Sussex***

Sussex rabbit braised in local cider, mustard and tarragon, savoy cabbage, jersey royal potatoes

Tomato, sweet red pepper and feta tart, basil pesto, rocket, rosemary polenta chips v  
***The Barn, Saltmarsh Lane, Hailsham, East Sussex***

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Homemade pavlova with rosewater cream, fresh strawberries

French lemon tart, raspberry coulis and raspberry sorbet

Chocolate and coffee mousse, hazelnut shortbread

Pecan cheesecake, maple toffee sauce, banana ice cream

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 £29    Three course £35  
Tea/Coffee £2.00 (and Petit Fours £4.50)

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

## CHAMPAGNE AND SPARKLING

### JANSZ, PREMIUM ROSE

Tasmania, Australia.....NV £35.00 £7.50

### GRAHAM BECK, BLANC DE BLANCS

South Africa, Africa.....2010 £35.00 £7.50

### BOLLINGER CHAMPAGNE, ROSE

France.....NV £75.00

### VINTAGE RESERVE, CHAPEL DOWN

England.....NV £40.00

### VINTAGE RESERVE ROSE, CHAPEL DOWN

England.....NV £40.00

### SARCEY CHAMPAGNE

France.....NV £45.00 £8.95

### SARCEY CHAMPAGNE, ROSE

France.....NV £55.00

### SARCEY VINTAGE CHAMPAGNE

France.....2006 £59.00

### POL ROGER

France.....NV £85.00

## ROSE WINE

### DOMAINE MONTROSE

France.....2015 £20.00 £5.50

### CHATEAU RIOTOR

France.....2015 £29.00

## WHITE WINE

### SAUVIGNON, VIN DE PAYS D'OC

France.....2015 £20.00 £5.50

### PINOT GRIGIO, BRUME DI MONTE

Italy.....2015 £23.00 £5.95

### CHENIN BLANC, RUNNING DUCK - ORGANIC

South Africa.....2016 £25.00 £6.95

### MACON UCHIZY, TALMARD

France.....2015 £25.00

### SAUVIGNON BLANC, MOMO

New Zealand, Marlborough.....2015 £7.95

### CHABLIS, SIMONNET FEBVRE

France.....2015 £35.00

### BACCHUS, CHAPEL DOWN

England.....NV £35.00

### SARCEY VINTAGE CHAMPAGNE

France.....2014 £37.00

### POUILLY FUISSE, DOMAINE LES VIEUX MURS

France.....2014 £39.00

### SAUVIGNON BLANC, CLOUDY BAY

New Zealand.....2016 £45.00

### OUILLY FUISSE, DOMAINE LES VIEUX MURS

South Africa.....2015 £55.00

### OUILLY FUISSE, DOMAINE LES VIEUX MURS

France.....2013 £70.00

## RED WINE

### MERLOT, VIN DE PAYS D'OC

France.....2015 £20.00 £5.50

### MALBEC, FINCA, LA COLONIA, MENDOZA

Argentina.....2016 £23.00 £5.95

### CABERNET SAUVIGNON, RUNNING DUCK-ORGANIC

South Africa.....2016 £25.00 £6.95

### PINOTAGE, FRANSCHHOEK CELLARS

South Africa.....2015 £25.00

### RIOJA CRIANZA, BERONIA

Spain.....2013 £27.00 £6.95

### PINOT NOIR, J. MOREAU ET FILS

France.....2015 £29.00 £7.95

### CHATEAU MEAUME, BORDEAUX

France.....2012 £33.00

### RIOJA RESERVA, BERONIA

Spain.....2012 £35.00

### UNION RED, CHAPEL DOWN

England.....2014 £35.00

### PINOT NOIR, ST CLAIR, MARLBOROUGH

New Zealand.....2015 £39.00

### SYRAH, TAMBOERSKLOOF, KLEINOOD

South Africa.....2012 £45.00

### RIOJA GRAN RESERVA, BERONIA

Spain.....2008 £46.00

### CHATEAU DULUC, BRANAIRE DUCRU

France.....2010 £65.00

## DESSERT WINE - Half a bottle

### NOBLE ONE, BORTYTIS SEMILLION, DE BORTOLI

Australia.....2011 £32.00

### VIN D'OR, BOSCHENDAL

South Africa.....2012 £28.00

### BLACK MUSCAT, ELYSIUM, CALIFORNIA

U.S.A.....2014 £26.00

## BRANDY & ARMAGNAC

HENNESEY Alc. 40% ...£4.00 25ml

JANNEAU VSOP GRAND ARMAGNAC Alc. 40%...£4.50 25ml

CALVADOS DUC DE NORMANDIE Alc. 40% ...£3.50 25ml

## GIN AT THE WINGROVE

### ANNO DISTILLERS

Artisan gin nurtured in a copper still, in the Garden of England, Marden, Kent. Classic juniper, bold & long, crisp and dry - 'a fusion of science and nature'.

**Alc.43% ...£3.50 25ml**

### BRIGHTON GIN

Gin made in Brighton, with a distinct colour created by infusing the gin with a stick of Brighton Rock. **Alc 40% ...£3.75 25ml**

### BEEFEATER

Based on James Burroughs original 19th century recipe, the botanicals in Beefeater Gin are steeped for 24 hours prior to distillation resulting in a complex, yet perfectly balanced gin. **Alc. 40% ... £3.00 25ml**

### BOMBAY SAPHIRE

Smooth taste - fresh, citrus and juniper flavours combined with an elegant, light spicy finish. **Alc. 40% ...£3.25 25ml**

### G'VINE

A French gin made from grape spirit and crafted with ten whole fruit botanicals starring the rare vine flower. **Alc. 40% ...£3.50 25ml**

### GINE MARE

The authentic Mediterranean Gin Mare is made in a custom designed still. Botanicals are soaked for over a year in special large clay jars. Barcelona, Spain.

**Alc.42.7% ...£4.00 25ml**

### HENDRICKS

Handcrafted gin distilled from a propriety recipe which includes traditional botanicals such as juniper, coriander and citrus peel. The infusion of cucumber and rose petals result in a classic gin. **Alc. 41.4% ...£3.50 25ml**

### PLYMOUTH

Plymouth Gin remains one of the true classics. Crafted in England's oldest working gin distillery and distilled with soft Dartmoor water and sweet botanicals.

**Alc. 41.2% ...£3.25 25ml**

### SAFFRON

Gabriel Boudier is a leading m cro distiller in Dijon France with a reputation for fine Saffron Gin is a unique recipe discovered in the annals of France's colonial past when England and France both claimed India as their jewel. One of the most complex and memorable gins distilled today. **Alc. 40% ...£3.50 25ml**

### TANQUERAY

Charles Tanqueray began distilling in 1830 and Tanqueray Gin continues his legacy of excellence. The finest botanicals are picked at the peak of their freshness and are carefully crafted to produce its exceptional, much revered taste.

**Alc. 43.1% ...£3.25 25ml**

## WHISKY

### BELLS

Scotch whisky, Bringing together a blend of grain and fine malt whiskies, all matured in oak casks for richer flavour. Scotland. **Alc. 40% ...£3.00 25ml**

### FAMOUS GROUSE

Mature, dry flavour. Kept in European oak casks for a sweet, toasty undertone. Scotland. **Alc. 40% ...£3.00 25ml**

### BUSHMILLS BLACK BUSH

Combining a high amount of malt whisky from Oloroso Sherry casks with a sweet grain whisky. Ireland. **Alc. 40% ... £3.50 25ml**

### JACK DANIELS

Charcoal mellowed, aged in white American oak barrels. **Alc. 40% ...£3.00 25ml**

### CANADIAN CLUB

Aged in Oak barrels, designed for a smoother, sweet and zesty flavour. Hints of vanilla and subtle oak. Canada. **Alc. 40% ...£3.00 25ml**

### JAMESONS

Triple distilled and aged for 4 years, Light floral fragrance with spicy and sweet notes. Ireland. **Alc.40% ...£3.50 25ml**

### 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% ...£3.50 25ml**

## 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. Scotland. **Alc. 40% ...£4.50 25ml**

### 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% ...£4.50 25ml**

### LAGAVULIN

16 year...Slow distillation and long aging in oak casks. Based on the isle of Islay, port El-len. Complex and smoky, this isn't for the faint hearted. Scotland. **Alc. 43% ...£5.50 25ml**

### OBAN

14 year...One of the oldest distilleries in Scotland. Hints of Brine, Nutmeg and apple. Long aging in oak. Scotland. **Alc. 43% ...£5.50 25ml**

### BOWMORE

Complex yet balanced. Malt smoked in a peat fired kiln. Honey and lemon. Scotland. **Alc. 40% ...£4.50 25ml**

## SOFT DRINKS

### BECKS BLUE Alc 0%

Alcohol free beer, Germany	275ml	£3.00
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### FOLKINGSTON SUSSEX 100%JUICE

Orange juice - Spain	200ml	£2.50
Tomato juice - Spain	200ml	£2.50
Cloudy apple juice – Kent/East Sussex	200ml	£2.50
Cranberry juice - Quebec	200ml	£2.50
Mango juice – Magdalena Colombia	200ml	£2.50
Old fashioned pink lemonade – Sicily	200ml	£2.50

### BARDSLEY FARM - KENT

Pear juice	250ml	£2.50
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### FEVERTREE

Tonic	200ml	£2.00
Light tonic	200ml	£2.00
Ginger ale	200ml	£2.00
Lemonade	200ml	£2.00
Ginger beer	200ml	£2.00
Soda Water	200ml	£2.00

### FEVERTREE

Sparkling St. Clements Orange & Lemon	330ml	£2.95
Apple and Mango	275ml	£2.95
Orange and Passion fruit	275ml	£2.95
Apple and Raspberry	275ml	£2.95

### NATURAL MINERAL WATER

VOSS, Still, NORWAY	850ml	£4.00
VOSS, Sparkling, NORWAY	800ml	£4.50