

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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Leek and potato soup with cheese scone croutons v
The Barn, Saltmash Lane, Hailsham, East Sussex

Sweet corn, carrot and coriander fritters, sweet chili and ginger sauce v
The Barn, Saltmash Lane, Hailsham, East Sussex

Locally smoked salmon, spring onion potato cakes, lemon, caper and crème fraiche dressing
Springs Smokeries, Edburton, Henfield, Sussex

Pork and pistachio terrine, Longman ale and apple chutney, toasted sourdough
J. Heaths & Sons, Eastbourne

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Crispy bread crumbed chicken leg, confit leeks, mushroom and tarragon sauce, frites
Michael & Philippa Vine, Bluebell Farm, Arlington, East Sussex

Chargrilled lamb steaks, pea, mint and almond pesto, rosemary polenta chips
Martin Hole, Hankham

Pan fried fillet of hake, Provencal potato, red pepper and mussel ragu
Fish, Brighton and Newhaven, Sussex

Confit pork belly, savoy cabbage, mash potato, cider, apple and sage sauce
J. Heaths & Sons, Eastbourne

Mushroom dumplings, roasted aubergine and tomato sauce, cauliflower rice v
The Barn, Saltmash Lane, Hailsham, East Sussex

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White chocolate cheese cake, raspberry coulis, raspberry sorbet

Orange and almond sponge, rhubarb compote, clotted cream

Banana semi freddo, salted caramel sauce, hazelnut praline

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



Leek and potato soup with cheese scone croutons v
The Barn, Saltmash Lane, Hailsham, East Sussex

Spinach and ricotta gnocchi, tomato and basil salsa, parmesan crisp v
The Barn, Saltmash Lane, Hailsham, East Sussex

Aromatic crab mousse, pickled cucumber, toasted sourdough
Fish, Brighton and Newhaven, Sussex

Sweet corn, carrot and coriander fritters, sweet chili and ginger sauce v
The Barn, Saltmash Lane, Hailsham, East Sussex

Locally smoked salmon, spring onion potato cakes, lemon, caper and crème fraiche dressing
Springs Smokeries, Edburton, Henfield, Sussex

Pork and pistachio terrine, Longman ale and apple chutney, toasted sourdough
J. Heaths & Sons, Eastbourne

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Roasted breast of chicken, confit leeks, mushroom and tarragon sauce, frites
Michael & Philippa Vine, Bluebell Farm, Arlington, East Sussex

Fillet of beef, smoked paprika, coriander and cumin butter, hand cut chips, rocket and parmesan
David & Jane Fenner, Bullock Down Farm, Beachy Head, East Sussex (£6 supplement)

Chargrilled lamb steaks, pea, mint and almond pesto, rosemary polenta chips
Martin Hole, Hankham

Pan fried fillet of seabream, Provençal potato, red pepper and mussel ragu
Fish, Brighton and Newhaven, Sussex

Confit pork belly, purple sprouting broccoli, maple and wholegrain mustard sauce
J. Heaths & Sons, Eastbourne

Mushroom dumplings, roasted aubergine and tomato sauce, cauliflower rice v
The Barn, Saltmash Lane, Hailsham, East Sussex

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White chocolate cheese cake, raspberry coulis, raspberry sorbet

Orange and almond sponge, rhubarb compote, clotted cream

Banana semi freddo, salted caramel sauce, hazelnut praline

Warm caramelized pineapple, vanilla ice cream, passion fruit coulis

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, KLEINOD

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