



Wealden Hall



Menu

A La Carte



FRENCH ONION SOUP with cheese crouton*	£4.80
CREAM OF TOMATO SOUP	£4.80
SLICED PARMA HAM & MELON	£6.80
TOAST DANOISE scrambled eggs & smoked salmon on wholemeal toast, topped with capers	£9.50
SMOOTH CHICKEN LIVER PÂTÉ with red onion relish & toasted brioche*	£7.50
TIGER PRAWNS with garlic, chilli, olive oil & whole roasted chillies	£9.80
GOAT'S CHEESE & TOMATO TARTLET with olive oil & basil dressing*	£6.80
CRAB & PRAWN COCKTAIL with Marie Rose sauce on a bed of shredded lettuce*	£7.50
SMOKED SALMON with sliced red onion rings and olive oil, lemon & dill dressing	£8.00
LASAGNE layers of pasta with Bolognese, tomato & cheese sauce, sprinkled with Parmesan cheese	£8.50
TAGLIATELLE in a cream sauce with Parmesan cheese & porcini mushrooms	£8.50

SEABASS FILLETS in a coriander & lime butter, served with fresh vegetables of the day	£14.50
HONEY & SOY GLAZED SALMON grilled & coated with a honey, lemon, Dijon mustard & soy sauce* served with fresh vegetables of the day	£14.50
FILLETS OF LEMON SOLE & SCAMPI in a creamy cheese sauce with tarragon, glazed with Parmesan, served with fresh vegetables of the day	£14.50
CONFIT & BREAST OF DUCK in a port & cranberry glaze, served with fresh vegetables of the day*	£14.50
CHICKEN BREAST in a cream & white wine sauce with mushrooms & crispy pancetta* served with fresh vegetables of the day	£12.50
SADDLE OF LAMB with herb & mustard crust in a Madeira sauce, served with fresh vegetables of the day	£16.00
FILLET STEAK topped with sliced garlic mushrooms, enveloped in puff pastry and served in a red wine sauce, with fresh vegetables of the day	£19.50
MEDALLIONS OF FILLET STEAK MEXICAINE finely sliced green & red peppers, onions, garlic & chilli in a tomato sauce, served with fresh vegetables of the day	£19.50

GRILLS

FLAME GRILLED SIRLOIN STEAK with grilled tomato, mushrooms & hand cut fries	£18.00
FLAME GRILLED RIB EYE STEAK with grilled tomato, mushrooms & hand cut fries	£18.00
FLAME GRILLED RUMP STEAK with grilled tomato, mushrooms & hand cut fries	£17.00
CHATEAUBRIAND BEARNAISE (2 People) large grilled Fillet sliced & served with Bearnaise sauce, grilled tomato, mushrooms & hand cut fries	£37.00
ADDITIONAL SAUCES FOR THE GRILLS £1.50 each; Peppercorn sauce – Bearnaise – Red wine & mushroom	

Main Courses come as described. Any additional or alternative vegetables & potatoes will be charged for.

MEAT FREE

PANCAKE CANNELLONI filled with spinach & ricotta in a cheese & tomato sauce with Parmesan*	£8.50
ORIENTAL STIR FRIED VEGETABLES & NOODLES with soy sauce, ginger & garlic	£9.50
PENNE ARABIATA in tomato sauce with garlic, chilli, capers, black olives, topped with mozzarella cheese	£8.50

SIDE SALADS (mixed leaf OR tomato & onion) £3.50
CARROTS £2.00 CAULIFLOWER CHEESE £2.00 PEAS £2.00
BUTTERED SPINACH £2.50 GREEN BEANS £2.50 BROCCOLI £2.00
CREAMY MASH POTATOES £2.00 SAUTE POTATOES £2.00 HAND CUT FRIES £2.50

BUDINO sponge fingers soaked in rum & raisins in a baked egg cream, served with crème Anglaise*	£5.50
POACHED PEAR with vanilla ice cream & mulled wine syrup	£5.50
BELGIUM CHOCOLATE TORTE with cracked coffee bean sauce*	£5.50
WINTER BERRY CHEESECAKE with fruit compote*	£5.50
CRÈME BRULEE with caramelised sugar topping	£5.50
BAKED LEMON TART in sweet shortcrust pastry, dusted with icing sugar	£5.50
ENGLISH & CONTINENTAL CHEESES with biscuits, celery & grapes*	£6.50
COFFEE with mints	£2.50

Items marked with a **red star*** are available on our set menu

Whilst every care is taken, we cannot guarantee any of our dishes to be free of nut traces

Set Menu



SUNDAY LUNCH 3 COURSES £15.50 2 COURSES £12.50 MAIN COURSE ONLY £9.50

REST OF THE WEEK 3 COURSES £17.50 2 COURSES £13.50

PRAWN & CRAB COCKTAIL with Marie Rose sauce on a bed of shredded lettuce

SMOOTH CHICKEN LIVER PÂTÉ with red onion relish & toasted brioche

GOATS CHEESE & TOMATO TARTLET with olive oil & basil dressing

FRENCH ONION SOUP with cheese crouton

HONEY & SOY GLAZED SALMON grilled & coated with a honey, lemon, Dijon mustard & soy glaze

CHICKEN BREAST in a cream & white wine sauce with mushrooms & crispy pancetta

CONFIT & BREAST OF DUCK in a Port & cranberry glaze

Above Main Courses served with Chef's choice of Vegetables & Potatoes. Any other Vegetables will be charged for.

PANCAKE CANELLONI filled with spinach & ricotta in a tomato & cheese sauce, sprinkled with Parmesan cheese

PRIME ROAST BEEF & YORKSHIRE PUDDING (Sunday Lunch) with Roast Potatoes & fresh Vegetables

ROAST OF THE DAY (Sunday Lunch) with Roast Potatoes & fresh Vegetables

WINTER BERRY CHEESECAKE with fruit compote

BELGIUM CHOCOLATE TORTE with cracked coffee bean sauce

BUDINO sponge fingers soaked in rum & raisins in a baked egg cream, served with crème Anglaise

ENGLISH & CONTINENTAL CHEESES with biscuits, celery & grapes

SUNDAY LUNCH CHILDREN'S MENU £10.50

Sliced Melon **or** Cream of Tomato Soup

Pork Sausage with mash potatoes & baked beans **or** Roast Beef, potatoes & vegetables

Vanilla ice cream with chocolate sauce **or** raspberry sauce

Parties of 10 or more will need to pre-order & may have to restrict their choice. Please discuss with the Manager.
SET MENU changes regularly. If pre-ordering please check for current Menu.

Snacks Menu



Pub only, not available in upstairs Restaurant

Welsh rarebit with back bacon on wholemeal bread, salad garnish £7.50

Spicy Chicken Ciabatta with garlic, onions and chilli £8.00

Tomato and Mozzarella Ciabatta with olive oil and basil dressing £6.50

Pork sausage and fried onion baguette with English mustard £6.50

Steak and onion baguette £9.50

Home made cheeseburger (100% beef) in a bun, salad garnish and fries £9.50

Spaghetti Bolognese sprinkled with Parmesan cheese £8.50

Penne Arabiata in a tomato sauce with garlic, chilli, capers and black olives, topped with Mozzarella cheese £8.50

Lasagne layers of pasta with Bolognese, tomato and cheese sauce with Parmesan £8.50

Pancake Cannelloni filled with Ricotta and spinach in a cheese and tomato sauce with Parmesan £8.50

Prawn salad with Marie Rose sauce and brown bread and butter £7.50

Ham or cheddar ploughmans £6.50

Side salads (mixed leaf or tomato and onion) £3.50 Baguette and butter 80p Garlic bread £1.80

Cream tea £5.00

Pot of tea, 2 scones, cream, raspberry and strawberry jams

Our tea selection: English breakfast – Traditional Afternoon – Earl Grey – Everyday Decaffeinated.

CHILDRENS DISHES

Sliced ham with baked beans and hand cut fries £5.50

Pork sausage with mashed potato and baked beans £6.00

Spaghetti Bolognese with Parmesan cheese £6.00

Chicken strips in breadcrumbs with hand cut fries £6.00

Whilst every care is taken we cannot guarantee any of our dishes to be free of nut traces

Restaurant open every day for lunch and dinner.

Pub open all day with drinks, bar snacks and cream teas served all afternoon.

This menu valid from 9.02.2012

Wine List



If you wish to see the vintage of your chosen wine please ask.

WHITE WINE LIST

	HOUSE WINE DELLA CASA Medium dry	£14.50
Australia		
1	SEMILLON CHARDONNAY BASKING LIZARDS Pale Yellow-Lemony Nose-Peachy-Citrus	£18.00
New Zealand		
2	SAUVIGNON BLANC KORU Pineapple-Elderflower-Gooseberry	£19.00
California		
3	CHARDONNAY WANDERING BEAR Tropical-Almond-Toasty	£18.00
Argentina		
4	SAUVIGNON BLANC MICHEL TORINO Light-Fruity	£19.00
South Africa		
5	CHENIN BLANC TALL HORSE Crisp-Exotic-Citrus	£17.00
Chile		
6	SAUVIGNON BLANC CONCHA Y TORO Tangy-Fresh Gooseberry	£18.00
7	CHARDONNAY CONCHA Y TORO Elegant-Crisp-Apples	£18.00
Italy		
8	PINOT GRIGIO SANTI Dry-Crisp-Floral	£19.00
9	ORVIETO CECCHI Light Golden-Dry-Almond	£17.50
Germany		
10	PIESPORTER MICHELSBURG JOHANN BRUNNER Delicate Nose-Green Apple-Lime	£16.00
England		
11	FLINT DRY CHAPEL DOWN Body-Flavour-Complexity	£19.00
France Loire Valley		
12	MUSCADET CHATEAU de CHASSELOIR Crisp-Dry-Citrus	£18.00
13	SANCERRE SERGE LALOUE Classic-Fine Fruit- Elegance	£30.50
France White Burgundy		
14	MACON VILLAGE DOMAINE DE LELITE Dry-Fruity	£23.00
15	CHABLIS PREMIER CRU DOMAINE JEAN GOULLEY & FILS Classic-Crisp-Elegant	£33.00

ROSÉ, SPARKLING WINES & CHAMPAGNE

	HOUSE ROSÉ DELLA CASA Fruity	£14.50
16	ROSÉ D'ANJOU DOMAINE des CEDRES Crisp-Fruity	£16.00
Italy		
17	PINOT CHARDONNAY BATASIOLO Brut	£20.50
France		
18	HOUSE CHAMPAGNE MOUTARD Brut	Bottle £33.00 Half Bottle £19.00
19	ROSÉ CHAMPAGNE MOUTARD PRESTIGE Brut-Strawberry	£40.00
20	BOLLINGER VINTAGE LA GRANDE ANNEE Brut	£72.00

RED WINE LIST

	HOUSE WINE DELLA CASA Smooth	£14.50
Australia		
21	SHIRAZ BASKING LIZARDS Liquorice-Pepper-Blackberry	£18.50
New Zealand		
22	PINOT NOIR KORU Strawberry-Spicy-Silky	£19.50
Argentina		
23	PINOT NOIR MICHEL TORINO Plummy-Fruity	£19.50
South Africa		
24	SHIRAZ TALL HORSE Rich-Spicy-Rounded	£18.50
25	PINOTAGE TALL HORSE Silky-Spicy-Berries	£20.50
Chile		
26	MERLOT CONCHA Y TORO Juicy-Fresh-Plum	£18.50
27	CABERNET SAUVIGNON CONCHA Y TORO Full-Classic-Blackcurrant	£18.50
Spain		
28	RIOJA CRIANZA RIVALLANA Full Flavoured-Fruity Finish	£21.00
Italy		
29	CHIANTI CLASSICO IL NOLINO DI GRACE Fine-Well Balanced	£24.00
30	BAROLO NICOLELLO Full Bodied-Rich-Spice	£33.00
France Beaujolais District		
31	BEAUJOLAIS VILLAGES CHATEAU DU SOUZY Fruity-Lively Flavour	£20.00
32	FLEURIE DOMAINE DES CEDRES Elegant-Floral-Summer Fruits	£28.50
France Rhone Valley		
33	COTES DU RHONE ANDRE BRUNEL Complex-Ripe-Spicy	£18.00
34	CHATEAUNEUF DU PAPE DOMAINE DU GRANDTINEL Classic-Fruit	£29.50
France Burgundy		
35	GEVREY CHAMBERTIN MARCHAND GRILLOT Complexity-Black Cherry	£40.00
36	NUITS ST GEORGES MACHARD DE GRAMOUT Rich-Sumptuous	£39.00
France Bordeaux		
	HOUSE CLARET BEAU RIVAGE Bouquet-Spice	£18.00
37	ST EMILION CHATEAU FLEUR DE LISSE Silky-Rounded-Smooth	£29.50

WINE BY THE GLASS

	125ml	175ml
HOUSE WHITE, RED OR ROSÉ	3.50	4.00
SEMILLON CHARDONNAY Australia	4.20	4.80
PINOT GRIGIO Italy	4.20	4.80
MERLOT Chile	4.20	4.80
SHIRAZ Australia	4.20	4.80
SPARKLING WINE Italy	6.50	