



Wealden Hall {Pub & Restaurant}

Menu

Starters & Pastas

POACHED EGGS FLORENTINE with spinach & Parmesan cheese sauce	£7.50
SLICED SMOKED DUCK on a bed of mixed leaves with honey & lemon dressing	£7.00
TIGER PRAWNS WITH RED PEPPERS in chilli, tomato, garlic & white wine sauce	£9.50
GOAT'S CHEESE & TOMATO TARTLET with olive oil & basil dressing	£6.80
SLICED PARMA HAM & MELON	£6.80
MARINATED SEAFOOD SALAD squid, octopus, prawns & tiger prawns with a julienne of vegetables in a lemon & olive oil dressing	£9.50
SMOKED SALMON PARCEL filled with prawns in Marie Rose sauce, salad garnish	£9.00
FRENCH ONION SOUP with a cheese crouton	£4.50
SPAGHETTI WITH CRAB in olive oil with garlic, chilli, parsley & diced tomatoes	£9.00
LASAGNE BOLOGNESE in tomato & cheese sauce, sprinkled with Parmesan cheese	£8.50

Main Courses

MONKFISH THERMIDOR cooked in brandy, cream, hollandaise, English mustard & Parmesan cheese, served with Mashed potato & Broccoli	£15.50
GRILLED DOVER SOLE (12 to 14 oz) with tartare sauce, French Fries & Peas	£18.00
BREAST OF DUCK in a Plum sauce, with Lyonnaise Potatoes & Green Beans	£14.50
CHICKEN BREAST in a cream & white wine sauce with asparagus & French Fries	£13.50
BONED RACK OF LAMB sliced & served in a Madeira sauce on a bed of red Cabbage, with Lyonnaise Potatoes	£15.50
BEEF WELLINGTON Fillet steak topped with Parma ham & sliced garlic mushrooms in puff pastry, served in a red wine sauce, with Saute Potatoes & Spinach	£17.50
STEAK DIANE Sirloin steak flattened & pasted with French mustard, cooked in Brandy, cream, mushrooms, onions & Worcester sauce, with French Fries & Green Beans	£17.00
FLAME GRILLED SIRLOIN STEAK with grilled tomato, mushrooms & French Fries	£16.50
FLAME GRILLED T. BONE STEAK with grilled tomato, mushrooms & French Fries	£19.50
CHATEAUBRIAND BEARNAISE (2 People) large grilled Fillet sliced & served with Bearnaise sauce, grilled tomatoes, mushrooms & French Fries	£35.00
SPICY VEGETABLE & RED KIDNEY BEAN RISOTTO in a tomato sauce	£11.50

Main courses served only as described.

Additional vegetables will be charged for: Potatoes £2.50 Vegetable portion £2.50 Side salads (mixed leaf or tomato & onion) £3.50

Desserts (Home made)

SUMMER PUDDING with raspberry sauce & whipped cream	£5.50
CHOCOLATE BROWNIE with chocolate sauce & vanilla ice cream	£5.50
GLAZED PEAR TART with crème Anglaise	£5.50
MERINGUE NEST WITH FRESH FRUITS cream & vanilla ice cream, drizzled with mango & blackcurrant sauces	£5.50
CRÈME BRULEE with caramelised sugar topping	£5.50
ENGLISH & CONTINENTAL CHEESES with biscuits, celery & grapes	£6.50
COFFEE with mints	£2.50



Parties of over 10 in number will need to pre-order and may have to restrict their choice. Please discuss with the Manager.

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

Opening times: Monday to Saturday: Lunch 12 noon to 3pm Dinner 6pm to 10.30pm. Sunday: 12 noon to 9.00pm. (Sunday Roast served all day.)





Set Menu (available every day, including Sunday Lunch)

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

Starters

MARINATED SALMON with mixed leaves in a dill dressing, with brown bread & butter

WARM GOAT'S CHEESE in crispy pastry with a pesto dressing*

CHILLED GALIA MELON with strawberries in vodka lime syrup

CREAM OF MUSHROOM SOUP with croutons

Main Courses

ROAST MONKFISH wrapped in pancetta on a tomato sauce, with New Potatoes & Green Beans

BREAST OF CHICKEN with sauted vegetables & noodles in black bean sauce

ESCALOPE OF PORK white wine, cream & mushroom sauce, Saute Potatoes & braised Red Cabbage

TAGLIATELLE WITH ASPARAGUS & BROCCOLI in a cream sauce sprinkled with Parmesan cheese

SUNDAY LUNCH ONLY

PRIME ROAST BEEF & YORKSHIRE PUDDING with Roast Potatoes, Carrots & Cabbage

ROAST OF THE DAY (please ask) with Roast Potatoes, Carrots & Cabbage

Desserts

CRÈME BRULÉE with caramelised sugar topping

SUMMER PUDDING with raspberry sauce & whipped cream

MERINGUE NEST WITH FRESH FRUITS cream, vanilla ice cream, mango & blackcurrant sauces

CHEESE & BISCUITS with celery & grapes

*contains Nuts

Sunday lunch children's menu £9.50

Sliced melon or spaghetti bolognese with Parmesan cheese

Sliced ham & french fries or pork sausage with mash potatoes & baked beans or roast beef, potatoes & veg

Vanilla ice cream with chocolate sauce or mixed fruit with cream



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Snacks Menu (Pub only, not available in upstairs Restaurant)

JACKET POTATO with either Grated Cheddar & butter OR Bolognese sauce	£6.50
WELSH RAREBIT WITH BACK BACON on wholemeal bread, salad garnish	£7.00
SPICY CHICKEN CIABATTA with garlic, onions & chilli	£7.50
TOMATO & MOZZARELLA CIABATTA with olive oil & basil dressing	£6.50
PORK SAUSAGE & FRIED ONION BAGUETTE with English mustard	£6.50
STEAK & ONION BAGUETTE	£8.50
HOME MADE CHEESEBURGER (100% Beef) in a bun, with Salad garnish & French Fries	£9.50
SPAGHETTI BOLOGNESE sprinkled with Parmesan cheese	£8.00
PENNE ARABIATA in a tomato sauce with garlic, chilli, capers & black olives	£8.50
LASAGNE layers of pasta with Bolognese, tomato & cheese sauce with Parmesan	£8.50
PRAWN SALAD with Marie Rose sauce & brown bread and butter	£6.50
HAM OR CHEDDAR PLOUGHMANS	£5.50
Side Salads (mixed leaf OR tomato & onion)	£3.50
Baguette & butter	80p
Garlic Bread	£1.80
Children's dishes	
Sliced Ham & French Fries	£5.50
Pork Sausage with Mashed potato & baked beans	£6.00
Spaghetti Bolognese with Parmesan cheese	£6.00
Chicken strips in breadcrumbs with French Fries	£6.00

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Wine List All wines bottled in Country of origin. If you wish to see the vintage or label please ask or see bottles on display

White Wines	Bottle	Red Wines	Bottle	Half Bottles White & Red	
House White	14.50	House Red	14.50	Muscadet	9.50 Piesporter 8.50
Chilean		Chilean		Chianti Classico	14.00 House Champagne 18.50
1 Sauvignon Blanc	18.00	29 Merlot	18.00	House Claret	9.50 Cotes du Rhône 9.00
2 Chardonnay	18.00	30 Cabernet Sauvignon	18.00		
Australian		Australian		Non Alcoholic	Bottle
3 Semillion Chardonnay	18.00	31 Shiraz Cabernet	18.00	White	11.00
Californian		South African		Sparkling Wines & Champagnes	
5 Chardonnay	18.00	32 Shiraz	18.00	23 Spumante Medium	19.50
Argentinian		Argentinian		Bottled in Italy	
6 Sauvignon Blanc	19.00	35 Pinot Noir	19.00	24 Pinot Chardonnay	20.50
South African		Spanish		Bottled in Italy	
7 Chenin Blanc	16.50	36 Rioja Crianza	20.50	25 House Champagne	33.00
Italian		Italian		Bottled in France	
9 Frascati	17.00	37 Chianti Classico	24.00	26 Rose Champagne	38.00
10 Orvieto	17.00	38 Barolo	32.50	Bottled in France	
11 Pinot Grigio	18.50	39 Amarone	38.00	27 Moet & Chandon	50.00
Loire Valley		Beujolais District		Bottled in France	
12 Muscadet	18.00	40 Beujolais Villages	19.50	28 Bollinger Vintage	68.00
13 Sancerre	29.50	41 Morgon	26.00	Bottled in France	
14 Pouilly Fume	28.50	42 Fleurie	28.00		
German		Rhone			
15 Piesporter Michelsburg	15.50	43 Châteauneuf du Pape	28.50		
White Burgundy		44 Cotes du Rhône	17.50		
16 Macon Villages	22.50	Red Burgundy			
17 Chablis 1er Cru	31.50	45 Cote de Beaune	29.50		
18 Pouilly Fuisse	31.50	46 Volnay	40.00		
19 Meursault	39.50	47 Gevrey Chambertin	40.00		
Rosé		48 Nuits St. Georges	39.00		
House Rosé	14.50	Claret			
21 Anjou Rosé	15.50	49 House Claret	17.50		
		51 St Emilion	28.50		
		52 Chateau Cissac	28.00		

