

House Wines

	White	175ml	250ml	Bottle
1	Bianco Salento Terre del Sole, Puglia, Italy '09/10 A fresh and fruity white wine best to enjoy young ideal with pasta, white meats and seafood dishes	£ 4.10	£ 5.75	£ 16.90
2	Chenin Blanc Boars Kloof, Swartland, SAfrica '10 An abundance of guava and gooseberry aromas. The palate follows through with fruit flavours balanced by a crisp acid to ensure a fresh and fruity style of wine.	£ 4.60	£ 6.10	£ 17.90
3	Sauvignon Blanc Los Caminos, Colchagua Valley, Chile '09/10 A vibrant aromatic Sauvignon Blanc with a floral bouquet of nettle and grapefruit balanced by gooseberry, passionfruit and pleasant acidity.	£ 4.60	£ 6.10	£ 18.00
4	Colombard Chardonnay Duc de Chapelle, France '09/10 A dry, refreshing combination of aromatic Colombard balanced with Chardonnay to add depth and roundness. Good weight, a creamy character and an attractive grassy bouquet.	£ 4.60	£ 6.10	£ 17.90
	Rose			
6	Pinot Grigio Rose 'Ramato' Il Barco, Molise, Italy '09/10 A lovely, fresh rose from Veneto in northern Italy. This delicious wine displays a fragrant bouquet, smooth subtle flavours on the palate	£ 4.60	£ 6.10	£ 17.90
	Red			
8	Cabernet Merlot Duc de Chapelle '09/10 Vin de Pays de L'Aude, France A blend of Cabernet and Merlot producing a soft, fruity red showing good balance and flavour	£ 4.10	£ 5.75	£ 16.90
10	Shiraz Cabernet Richmond Ridge, S E Australia '09 Medium and soft with spicy, raspberry flavours. Subtle vanilla tannins fill out the palate due to a touch of oak which adds balance and sweet complexity	£ 4.60	£ 6.10	£ 18.00
11	Rioja Tempranillo Azabache, Spain '09 A vibrant, unoaked, supple red made exclusively from Tempranillo grapes. This plummy, soft seductive wine exhibits typical Tempranillo character of red fruits and liquorice and finishes soft and rounded.	£ 4.95	£ 6.50	£ 18.40

White Wines

12	Semillon Chardonnay Richmond Ridge, Australia '09/10 This wine shows typical passion fruit and melon characteristics, cleverly balanced with fresh unwooded Chardonnay to add peach and lime notes on the palate.	£ 17.75
13	Pinot Grigio Il Conti, Molise, Italy '09/10 A delicate peachy aroma and soft, summer fruit flavours with the added ripeness & rich buttery character derived from the warm Molise sunshine	£ 18.50
14	Macon Villages Caves de Lugny, France '09 A blended Chardonnay from the rolling hillside vineyards in southern Burgundy. Unoaked giving an easy drinking style with an elegant fruit of apples and pears	£ 19.95
15	Sauvignon Blanc Marlborough, New Zealand '09/10 A blend of carefully selected Sauvignon from New Zealand's premium vineyard region. This classic South Island Sauvignon has a lively gooseberry scented aroma and typical herbal flavours with apples, gooseberry and passion fruit on the palate.	£ 24.50
16	Pouilly Blanc Fume Domaine Landrat et Guyolot, Loire '09 Pale golden colour, a bouquet of acacia blossom, fat, round taste with a lovely honey finish	£ 24.45
17	Chablis Domaine Bachelier, France '09/10 Fresh and lively with natural apple fruit and lasting mineral character. It has fresh flavours and a clean, refreshing palate typical of the vibrant Chardonnay grown on the region's chalky soils.	£ 25.50

Red Wines

19	Merlot Los Caminos, Colchagua Valley, Chile '09 This easy drinking red is a distinguished and vibrantly fruity Merlot, Chile's most successful red varietal. The palate is rich with black cherry and plum flavours with a hint of mineral character and soft, rounded structure.	£ 18.00
20	Shiraz Malbec 'Avanti', San Juan, Argentina '10 The Avanti wines are the result of contemporary winemaking and the pure varietal fruit of Argentina's San Juan province, north of Mendoza. Malbec is the flagship red variety of Argentina, producing beautiful ripe cherry fruit. Combined with spicy character of Shiraz it gives a soft easy drinking red with sweet cherry and autumn berry fruits and rounded structure.	£ 18.95
21	Montepulciano d'Abruzzo San Antonio, Italy '09 Intense purple in colour. This is the quintessential Italian red, capturing the intense aromas and rich robust characteristics typical of the region. Intensely spicy, cherryish flavours, full, rich and well rounded.	£ 19.50
22	Shiraz 'Pimpala Road' Geoff Merrill, Australia '08 This Shiraz highlights the warm finish to vintage with aromas of spice and black currant, the palate is fleshy medium weight with hints of dark chocolate, spice and a firm finish.	£ 20.50
23	Rioja Crianza Marqués de Cáceres, Spain '07 Powerful and well balanced with softness and structure. Notes of blackcurrants, fruits of the forest and candied fruits with a subtle but persistent touch of vanilla are obvious on the nose as well as in the mouth. The tannins are well defined but are velvety soft and silky smooth	£ 21.95
24	Pinot Noir Reserve 'Sol y Sombra', Central Valley, Chile '09 A blend of cool climate coastal fruit give a distinctive nose of ripe red fruits along with notes of black pepper, coffee and an elegant touch of oak. On the palate it is well structured with soft tannins and a nice balanced acidity leading to a long and pleasant finish.	£ 19.50
25	Château Gachon Montagne, St Emilion, France '07 Made from predominately Merlot, Cabernet Franc and Cabernet Sauvignon, the wine is a deep ruby with purple hues and has a soft nose of cherry, cassis, and spice. On the palate it is quite well balanced with a solid tannic structure and a complementary soft mid-palate of ripe red berry fruit.	£ 21.95

Rose Wines

6	Pinot Grigio Rose 'Ramato' Il Barco, Molise, Italy '09/10 A lovely, fresh rose from Veneto in northern Italy. This delicious wine displays a fragrant bouquet, smooth subtle flavours on the palate	£ 17.90
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Champagnes

	Half	Bottle	
29	Vauban Freres Brut. Special Cuvee NV Our house Champagne. Highly recommended	£ 19.95	£ 37.50
30	Veuve Clicquot Brut. Yellow Label NV Madame Clicquot; "One Quality The Best"	£ 51.50	

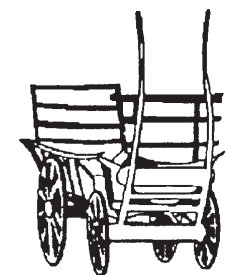


THE HAY WAGGON INN

Hartfield

Telephone: 01892 770 252

Menu
&
Wine List



Hay Waggon Home Made

Pizza Selection

All pizzas are freshly made using a thin crust Pizza Base lightly covered with a tomato and herb sauce & are available in 9" or 12" base

Hawaiian - £9.25 / £11.95

Ham & Pineapple topped with Mozzarella & Cheddar mix

Meat Feast - £9.75 / £12.25

Pepperoni, Spicy Beef, Chicken, Ham & Mushroom topped with Mozzarella & Cheddar mix

Red Devil - £9.75 / £12.25

Chillies, Mushrooms, Peppers & Spicy Beef topped with Mozzarella & Cheddar mix

Harvester - £8.75 / £10.95

Mushrooms, Pineapple, Sweetcorn & Peppers topped with Mozzarella & Cheddar mix

Original - £7.50 / £9.75

topped with sliced tomato, Mozzarella & Cheddar Cheese mix

Baguette Range

Freshly baked & served with Chips & Salad Garnish

Melted Cheese & Tomato - £7.25

Sussex Ham & Melted Cheese - £7.50

BLT (Bacon Lettuce & Tomato) - £7.50

Tuna Sweetcorn Melt - £7.75

Brie & Bacon - £7.75

Chicken, Bacon & Mayonnaise - £7.75

Prawn Marie Rose & Lettuce - £7.75

Cumberland Sausage & Onion - £7.25

Jacket Potatoes

Freshly baked potato served with salad and filled with a choice of:

Straight Jacket! - £5.25

Cheese & Beans - £7.25

Mixed Cheddar & Red Leicester - £6.95

Prawn Marie Rose - £7.50

Cheese & Coleslaw - £7.25

Tuna Mayonnaise & Sweetcorn - £7.25

Chef's Chilli Jacket topped with sour cream - £7.50

Cheese & Bacon - £7.25

Ploughman's

Freshly made Ploughman's Lunches served with crusty bread, apple, pickle, coleslaw and celery, available with:

Farmhouse Cheddar - £8.95

Mixed Cheese (Brie, Stilton & Cheddar) - £9.75

Stilton - £8.95

Home Cooked 'Sussex Ham' - £8.95

Cumberland Sausage - £8.95

Brie - £8.75

Vegetarian Selection

Spinach and Ricotta Tortellini - £10.95

Cooked in Creamy Sun-Blushed Tomato and Tarragon Sauce and served with Garlic Ciabatta

Vegetable Curry - £10.95

Selection of Roasted Vegetables cooked in Chef's Medium Curry Sauce and served with Steamed Rice, Naan Bread, and Mango Chutney

Giant Yorkshire Pudding - £10.25

Filled with Veggie Sausages, Creamy Mash Potato and Onion Gravy

Traditional Favourites Section

Below is a selection of dishes that are, as always, freshly made here at the Hay Waggon and prove to be very popular with our regular diners. Please note that due to their "popularity" these dishes are subject to availability

Braised Lamb's Liver & Crispy Bacon - £11.50

Served with creamed potatoes, rich onion gravy and fresh vegetables

Sussex Ham and Eggs - £10.95

Cooked 'in-house' and served with Chips and a salad garnish

Giant Yorkshire Pudding - £11.50

Filled with Prime Cumberland Sausages Creamy Mash potatoes & rich onion gravy

Lasagne - £10.95

Baked layers of pasta and beef Bolognese with a creamy cheese sauce served with salad and fries

Chilli Con Carne - £10.50

Ground beef cooked in a fresh chilli sauce served with rice and sour cream

Haywaggon Beef Burger - £11.50

Lean ground beef Burger made here at the Haywaggon and topped with Bacon and Mozzarella. Served in a Floured Bun with Chips and Salad Garnish

Homemade Fish Pie - £11.50

Fresh Salmon, Cod and Smoked Haddock topped with Mashed Potato and Cheese and served with Fresh Vegetables

Chicken Curry - £10.50

Prime Chicken cooked in Chef's Medium Curry Sauce and served with Steamed Rice, Naan Bread, and Mango Chutney

Steak & 'Sussex Ale' Pie - £11.50

Topped with Flaky Puff Pastry and served with Chips and Fresh Vegetables

Side Orders

Chips - £3.25

Cheesy Chips - £3.75

Bobby Chips - £3.95
chips, cheese & chillies

Cajun Potato Wedges - £3.25

Selection of Vegetables - £3.25

Garlic Bread - £2.95

Cheesy Garlic Bread - £3.50

Fiery Garlic Bread - £3.75
topped with chillies & melted cheese

Hot New Potatoes - £2.75

Fresh Mixed Salad - £3.50