= Welcome to





01323 842400 80 & 82 High Street, Hailsham. BN27 IAU



Starters

Callenders House paté 4.95

Our own smooth chicken liver pate & toast.

Cheesy Garlic bread & Chive dip 4.95

Home made from sourdough and baked with garlic.

Creamy Garlic Mushrooms 5.95

Creamy Oven Baked Garlic Mushrooms and Bread.

Whitebait & Tartare Mayo 5.95

Deep fried crispy coated Whitebait and salad.

Crispy Coated Fried Brie 4.95

Crispy and warm brie with a red berry coulis.

Tempura King Prawns 5.95

Five King prawns in a crispy tempura crust with sweet chili dipping sauce.

Soup of the day 4.50

Made fresh daily & served with homemade bread.

Sliced Smoked Duck 5.95

Served on a balsamic dressed fresh fig salad.

All our food is cooked and prepared here, to order, by us. If you have any dietary concerns or issues please talk to any member of staff, they are all allergen aware and happy to help. Full allergen information is available for all menu & special items on request. All prices include v.a.t. at the standard rate, and all weights are pre cooked and approximate. We do our best to use local suppliers, growers and producers and so not all items are always available.

We can cater for seated groups of up to 40 with bespoke menus to suit your event. If you have a special anniversary or birthday coming up, don't forget to ask our staff for details.



Main Courses

Almond Grilled Trout 10.95

Locally caught fillet of fish, with a prawn and lemon sauce.

Pork Sausages & Mash 10.95

Three award winning, meaty sausages baked with a rich onion gravy. (Vegan sausages available).

Med Style Sea Bass Fillet 11.95

Grilled with peppers, courgette, red onions, cherry tomatoes & new potatoes.

Mac 'n' Cheese 9.95

Macaroni pasta baked in a Sussex Charmer creamy cheese sauce. Add chicken & Bacon for £2. Served with salad and garlic bread.

Braised Beef Cheek & Roast Potatoes 12.95

Your new favourite cut of beef! A very tender, chunky piece of meat cooked in a full flavoured gravy with herb roasted potatoes.

Apple Baked Roast Pork Belly 12.95

A generous slice of slow-roast belly topped with Bramleys

Confit of Duck on Sweet Red Cabbage 14.95

Tender meat, crispy skin served up on a portion of sweet & sticky spiced red cabbage. Saute potatoes and gravy.

Garlic Mushroom Chicken 12.95

A whole breast poached in white wine & bay, then finished in the oven with a whole portion of our creamy garlic mushrooms.

Braised Venison Shank 15.95

Local venison marinated and cooked in a red wine gravy served on Garlic & Rosemary mash.

Every item on these menus is, or can be served gluten free, simply mention any intolerance or allergy when ordering.



Main Course Salads

All our salads are made with a mix of beautifully fresh leaves grown here in Hailsham by R.Knight of Saltmarsh Lane.

Warm Chicken & Bacon 9.95

Chicken & Bacon tossed in the pan with tomatoes, peppers and red onions served on dressed leaves.

Halloumi & Roasted Peppers 9.95

A Mixed Dressed Salad of fresh local grown leaves, topped with fried Halloumi & Roasted Red Peppers.

Spicy Falafels 8.95

Fried Falafel balls on balsamic dressed leaves.

Amazing Burratta 10.95

A whole Burretta cheese on dressed salad with croutons basil and herb dried tomatoes.

Hot Smoke Smoked Salmon 10.95

Fillet of Smoked Salmon on a mixed dressed salad with peas and mange-tout beans.

All salads are served with your choice of potato, (saute, new, chips) or fresh made bread.

Special Anniversary or birthday celebration coming up soon? We can write a menu to suit your special occasion, prechoice, fixed price or set menus are all no problem, ask a member of staff for more details.



From the char-grill

Half Pound Beef Burger 9.95

Topped with cheese & bacon and served in a toasted bun.

Beet & Quinoa Burger 9.95

topped with roasted vegetables, in a toasted bun.

Venison Haunch Steak 12.95

Full flavour, locally shot and lower in cholesterol than beef. (Subject to game season availability.)

Beef Fillet Steaks 22.95 or 12.95

The most Tender & Lean, cut to order choose 8oz or 4oz

20 oz T-bone Steak 28.95

The best of both; Sirloin and Fillet, on the bone, truly special, we'll include your choice of sauce with this one.

10 oz Sirloin Steak 15.95

Beautifully marbled and full of flavour. Top Quality.

Marinated Chicken Breast 9.95

Delicious with roasted new potatoes and med veg .

Finishing touches

Surf 'n' Turf skewer of 6 sweet chili prawns £3.50.
Onion Rings £3. Peppercorn /Blue Cheese Sauce £2,
Creamy Garlic Sauce £2.

Weights are approximate pre cooked.

All can be served with your choice of Potato, and Grilled Tomatoes & Mushrooms or Roasted Mediterranean vegetables or Mixed dressed salad.

Everything on this page is naturally gluten free, just ask for a G.F. bun with your burger.

Friday Night is Steak Night Dessert & drink included with any char-grilled item.

Desserts

All of our desserts, pastries and cakes, are made here, by us.

Profiteroles & Hot Chocolate Sauce 5.95

Cream Filled Choux Pastry covered in caramel.

Raspberry Crème Brulee 5.50

Silky Smooth with a Crisp Sugar-snap top.

Lemon Zest Cheese Cake 5.95

Light and zingy with a lemon drizzle dressing.

Treacle Tart & Ice Cream 5.95

A great British classic flavoured with golden syrup and black treacle.

Coffee & Walnut Cappuccino Mousse 5.95

A rich, yet light after dinner delight.

Too Full for Dessert ? Why not have a Liqueur or Irish Coffee 5.95

Our Java Coffee with a dash of Whiskey, Baileys, Brandy or Tia Maria topped with lightly whipped cream.

Sussex Cheeses & Biscuits 795

A selection of 3 Hand Made award winning Sussex Cheeses with biscuits, rapes and celery. Enjoy with a glass of port for only £2.00.

This Season's Cheeses are

Flower Marie: a soft ewe's cheese from Golden Cross

Brighton Blue: medium strength semi soft and creamy, from Horsted

Olde Sussex: a raw four month matured hard cow's cheese., from Stonegate



Soft Drinks & Mixers

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Callenders Luxury Hot Chocolate	2.95
Americano Filter Jug Coffee	2.50
Pot of Tea	1.95
Freshly Brewed Cafetiere Coffees	
Java: rich espresso flavours	2.95
Columbian: Smooth & mild	2.95
Decaf : full rouned flavour	2 95

Cappuccino or Latte? We can serve you a cafetiere of Java with a jug of hot frothy milk.





Lagers, Beers & Ciders =

Hop House 13 Lagerdraught	5.0%pint/halfpint3.95/2.10
Draught Guinness surge	4.1%pint only3.60
San Miguel Lager	5%330ml bottle3.20
Birra Moretti Italian beer	
Becks Blue Alcohol free	0.05%275ml bottle3.10
Sharps Doom Bar Exceptional amber	
Sussex Hepworth Traditional Pale Ale.	(glutenfree)3.5%3.20
Cornish Orchards Gold Cider	
Cornish Orchard Pear Cider	5% 500ml bottle3.95
Cornish Orchard Berries Cider	F00ml bottle 4.10

Spirits & Liqueurs

A full range of aperitifs and after dinner drinks are available from the bar, if your favourite is not listed here, please feel free to ask.

All sold in 25ml or multiples of, unless otherwise stated.

Archers Peach Schnapps Baileys Irish Cream 3.50 50ml Bacardi Superior White Rum 2.35 Captain Morgan's Rum Spiced-White-Dark Cointreau Orange Liqueur 2.50 Cinzano Bianco-Extra Dry 3.50 50ml Disaranno 3.50 50ml Famous Grouse Whisky 2.50 Gordon's London Dry Gin 2.35 lack Daniels Jameson Irish Whiskey Jules Clarion Brandy Jose Cuervo Tequila Malibu Caribbean Rum Martini Bianco Napoléon Brandy 2.50 Pimms Original No.1 long drink with fruit 4.50 Sambucca 2.50 Smirnoff Red Label Southern Comfort 2.50



Tia Maria 3.50 50ml

white wines

Vina Arroba Blanco. Blanco Spain

Crisp, refreshing, fresh and dry with hints of green apples this will be perfect with any one of our salad bowls or enjoy as a long drink in a spritzer on a hot day with lemonade or soda. £14.95 250ml £5.50 175ml £4.50

Casa Paulita Sauvignon Blanc. Chile, Curico Valley.

Crisp, refreshing, fresh and dry with hints of green apples this Sauvignon is perfect with any one of our salad bowls. £17.95 250ml £6.20 175ml £4.95

Euca Hill Chardonnay Australia, South Eastern.

Zesty and juicy, this loveable white has buttery notes that are fantastic with grilled seabass or really good with our mushroom & chicken dish. Well-balanced acidity and nicely rounded. £17.95 250ml £5.75 175ml £4.50

Giuliana Inzolia Pinot Grigio Italy, Veneto.

A medium bodied Italian favourite with a refreshing finish, well balanced and zesty with citrus acidity. £17.95 250ml £5.95 175ml £4.95

Neptune Point Sauvignon Blanc New Zealand, Marlborough.

With citrus and capsicum flavours a really great partner to our roasted Mediterranean vegetables or any salad but particularly good with the Burrata Salad. £19.95

Tall Horse Chenin Blanc South African, Western Cape.

Aromatic, figgy tropical fruit with a hint of orange blossom, we can't think of a better white match for our roast duck. Great with creamy pasta and gentle spices too. £18.95

Solar Teules Rioja Blanco Spain, Rioja.

A nicely balanced white, citrusy fresh green apples to pair up nicely with roast pork belly. Very good with with grilled fish too. £21.95

Chateau de l'Auberdiere Muscadet Sur Lie France, Loire

"Sur lie" in the name referring to the aging process of the yeast Lees, gives this gorgeous French classic a good depth of flavour. You will really enjoy this with any of our fish dishes especially the trout, but also great with chicken. £22.95

Bolney Lychgate Bacchus England, Sussex.

Elderflower and Gooseberry with a long pineapple finish. This Sussex beauty is a quality wine from a globally recognised, award winning vineyard. Known as the "English Sauvignon" it is a tremendously good wine for the money. Enjoy with this great low price. £24.95



red wines

Vina Arroba Rosso Spain

Soft and juicy with ripe, sweet plums. A lovely red and great with Sunday's Roast Beef or any day with Liver & Bacon. £14.95 250ml £5.75 175ml £4.50 125ml £4.10

Woolamia Shiraz Australia South Eastern

Full bodied at 14% with hints of spice to go perfectly with peppery steak and robust venison dishes. £16.95 250ml £5.95 175ml £4.75 125ml £4.10

Casa Paulita Merlot Chile central valley

This is juicy and full bodied, with a ripe ruitiness that will pair up nicely with duck and has soft tannins on the finish. £17.95 250ml £5.95 175ml £4.95 125ml £4.10

Finca Vista Malbec Argentina Mendoza

Deliciously fruity with notes of blackberry, plum and black cherry. The light oak ageing gives it soft tannins and a long, full finish. A glass would be just perfect with our braised beef cheek or a rich tomato pasta. £17.95 250ml £6.20 175ml £4.95 125ml £4.10

Darling Cellars Chocoholic Pinotage South Africa Darling

Don't let the name of this very serious pinotage deceive you. It has rich toasty oak and dark plum flavours, it's tremendously smooth texture, rather than taste that will remind you of melting chocolate. Fantastic with Charred Steaks and Lamb Shank. £22.95

Solar Teules Rioja Crianza Spain Rioja

This beauty, at 13.5%, with woody and dark fruit aromas has an intense velvety finish that will be just perfect with almost any red meat and gravy combination. And it is this wine we use to braise some of our best selling game dishes. £21.95

Outnumbered Pinot Noir New Zealand Marlborough

Spicy berry and bramble fruits in this classic will be enjoyed from start to finish with your meal, from a starter of smoked duck through a main course of lamb and right up to an apple dessert, the hints of black cherry will be a great partnership. £21.95

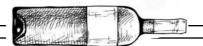
Saint Emilion Dulong Reserve France Bordeaux St Emilion

Intense flavours with well-structured richness that fills the mouth with red & black fruits and with hints of liquorice that go really well with most strong seasoning flavours.

Surprisingly good with sausages or our roast pork belly £24.95

Bolney Lychgate England Sussex

If ever there was a time in history to prove English wines are just as good, then surely this is it! Medium bodied with a red berry and peppery velvety finish. In the style of a Cabernet Franc from the Loire we didn't have to go far to bring you this one. £25.9



Rose and Sparkling

Sentina Pinot Grigio Rose Italy Delle Venezie

Ripe squashed strawberry & raspberry, lovely and fresh, beautiful with a simple clean dish like our char-grilled chicken or the grilled Sea bass. Elegant and dry, enjoy a glass at lunch with a Brie Salad. £16.95 250ml £5.95 175ml £4.75

Feather Falls Zinfandel Rose USA California.

Think SUMMER. Flavourful, with aromas and flavours of baked summer fruits, exotic and a brilliant pairing with spiced and peppery food, two plates of tempura prawns and a bottle of this would make a great lunch for two. £17.95 250ml £5.95 175ml £4.75

Revilo Sparkling Rose Italy Veneto.

Aromas of white flowers & Passion fruit. Fine persistent bubbles, really great . A bottle to share before dinner would make a very good aperitif, and would also match up perfect with grilled trout or any of our fresh salad bowls. £19.95

Revilo Prosecco Italy Veneto.

Pale straw yellow with greenish highlights, intense fruit with a rich scent of apple, lemon and grapefruit. It has nice acidity and fresh flavour. A very good wine and well balanced to make the perfect accompaniment to white sauce dishes, this taste of Italy would also be great with our Mediterranean style grills. £19.95

Revilo Prosecco single serve bottle A single serve 200ml bottle of our prosecco as listed above, great at lunch time and a lovely aperitif too. £6.50

Half Bottle of Champagne de Barfontarc France Champagne.

Made using Chardonnay & Pinot Noir grapes this intense and fresh champagne is the perfect size to toast any occasion, making every occasion a special event. They say Churchill always had a half bottle in his pocket and he won a war! £24.95

Laurent Perrier Brut NV France Champagne.

Crisp green apples and citrus shining through, beautifully complimented by fine bubbles, very nice. Most of us think of toasting after dinner but champagne really is a fantastic pre-dinner drink, so here's to dinner. £55.00





Example Sunday Lunch 2019

Traditional Roast dinners are all served with crispy roasted potatoes, fresh baked Yorkies, selection of steamed veg and real meat gravy.

Topside of Sussex Beef 10.95

Roast Leg of lamb 12.95

Loin of Pork and Crackling 10.95

Mixed Roast of all the meats above 14.95

Roasted Vegetable Wellington 10.95

Whole Roast crispy skin Poussin Chicken 14.95

Mediterranean Style Roast Lamb 12.95 Chargrilled slices of lamb on roasted med veg.

Add Cauliflower cheese for two to share 3.50

