

THE WINGROVE

SUNDAY MENU

Available Sunday Lunch 12pm-4pm & Dinner 6pm-8:30pm

Summer minestrone soup v 7.00

Breaded south coast sardines, crab and lemon mayonnaise 8.50

Pea panna cotta, slow roasted cherry tomatoes, basil oil, parmesan crisp v 8.00

Pork rilette, bacon jam, toasted sourdough 7.50

Wingrove Caesar salad 8.00

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Traditional Sunday roast, seasonal vegetables and potatoes 19.00

Fillet of sea bream, chargrilled artichokes and roasted fennel, olive tapenade, crispy calamari 18.50

Breast of chicken stuffed with goats cheese and sunblush tomato, wrapped in prosciutto, primavera risotto 18.00

Maple brined pork chop, peach and bourbon salsa, fine beans, sauté potatoes 17.50

Three bean and jackfruit chilli, rice, smoked sweet potato crisps v 16.50

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Bay and vanilla crème brulee, shortbread 7.00

Chilled coconut rice pudding, mango salsa, ginger crisp 7.00

Triple layer chocolate mousse tart, raspberry sorbet 7.50

Sussex ice creams & sorbets 6.50

Sussex cheeses with homemade seasonal fruit chutney 9.00

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Tea/Coffee 3.00

Head Chef, Mathew Comben is dedicated to creating modern British dishes using fresh, seasonal ingredients sourced from Sussex's finest producers:

Fish - Brighton & Newhaven Fisheries

Smoked Salmon - Springs Smokeries, Edburton, Henfield

Meat - Gunne Butchers, Bexhill

Vegetables - The Barn, Saltmarsh Lane, Hailsham

Ice Creams & Sorbets - The Farnes Family, Downsview Farm, Ringmer, Lewes

Cheese - Golden Cross Goats Cheese - Sussex Farmhouse & Brighton Blue

A 10% discretionary service charge will be added to the bill