

THE WINGROVE

Sunday Menu

Welcome to The Wingrove Restaurant. We appreciate everyone's forbearance and kindness as we all navigate our way around this brave new world. Thank-you for your continued support & understanding.

In-line with Government regulations, we require all visitors to register their details, to assist with test & trace. Scan the QR code at the entrance to check-in using the NHS COVID-19 app. QR Scan this QR code using your smartphone camera to be taken to a secure online form. If you cannot scan the QR code, please ask a member of staff.



Starters

- Gambas crostini** with chilli, garlic, white wine & parsley (gfo) 10
- Root vegetable broth** with carrot, swede & celery, served with toasted sourdough (v)(vg)(gfo) 7
- Duck liver parfait** with rhubarb compote & fennel salad. Served with toasted brioche (gfo) 8
- Baked scallop gratin** with cauliflower purée, topped with a parmesan herb crust 9
- Avocado butter** on toasted sourdough with tomato salsa (v)(vg)(gfo) 8
- Autumn pear & feta salad** with pecan nuts, grapes & kale (v)(gf) 7

Mains

- Roasted cauliflower steak** with baba ganoush, spiced harissa chickpeas & vine tomatoes (v)(vg) 16
- Heritage carrot & lentil salad** with roasted beetroot, balsamic onions, yoghurt & pumpkin seeds (v)(gf) 16

Sunday Roast

- Leg of lamb** served with roasted carrots, cauliflower cheese, garden peas, roast potatoes, Yorkshire pudding & mint sauce (gfo) 18.5
- Roast sirloin of beef** served with roasted carrots, cauliflower cheese, garden peas, roast potatoes, Yorkshire pudding & horseradish (gfo) 18.5

The Grill *Includes one side dish*

Fish - fresh & locally caught

- Lemon sole** (on the bone) with parsley butter (gf) 22
- Loch Duart salmon fillet** with a herb butter (gf) 18
- 8oz Rosemary roasted lamb rump** (gf) with your choice of sauce: Chimichurri (v)(vg)(gf) | Cognac peppercorn sauce (gf) | Béarnaise 22

Desserts

- Warm ginger sponge** with rum butterscotch sauce & clotted cream 6.5
- Cinnamon panna cotta** with poached apple & almond granola 6.5
- Vegan brownie** with vegan vanilla ice cream (v)(vg) 6.5
- Mocha crème brûlée, cherry compote** (v) 6.5
- A selection of Sussex cheeses** with seasonal chutney & biscuits (v) 7.5

Nibbles

- Mixed olives** (v)(vg)(gf) 3.5
marinated in garlic & herbs
- Saucisson sec** 3.5
thinly sliced & cured
burgundian sausage
- Flint-owl sourdough** 4
bread with butter &
horseradish cream (for two) (v)

Sides

- Potatoes** (v)(gf) 3.5
Roast garlic mash
Buttered new potatoes
- Vegetables** (v)(vg)(gf) 3.5
French green beans
- Star anise-cooked heritage carrots
- Sautéed brocolli & red chilli
- Salads** (v)(vg)(gf) 4
House green salad, with
celery & apple
Tomato & spring onion salad
with ginger salsa

(v) vegetarian (vg) vegan
(gf) gluten free
(gfo) gluten free option (this
dish can be adapted to gluten free)

We make every effort to provide fresh, locally sourced produce, within a 40-mile radius of Wingrove House.

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