

# THE WINGROVE

## DINNER MENU

Available Monday - Saturday 6pm-9pm

Carrot and fennel soup, crème fraiche and rosemary croutons **v 7.00**

Smoked salmon, Jersey royal and spring onion potato salad, dill and mustard dressing **9.00**

Beetroot risotto, toasted walnuts, parmesan crisp **v 8.50**

Pork and pistachio terrine, rhubarb chutney, toasted sourdough **7.50**

Sussex charcuterie, homemade pickles **9.50**

Golden cross goats cheese mousse, beetroot carpaccio, raspberry dressing **v 8.00**

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Pan fried ribeye steak, wholegrain mustard and tarragon butter, frites, onion rings, roasted cherry vine tomatoes **24.00**

Crispy pork tenderloin medallions, Sussex asparagus, lemon, caper and parsley butter, jersey royals **18.50**

Breast of chicken stuffed with ricotta and basil, ratatouille, frites **18.00**

Oregano and black pepper marinated lamb chump, rosemary roasted sweet potatoes, salsa verde, crumbled feta **19.00**

Pan fried fillet of pollock, spring vegetable, crème fraiche and smoked salmon fricassee, samphire **18.00**

Tomato, red pepper and feta tart, pea and mint pesto, rocket, polenta chips **v 16.50**

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French lemon tart, raspberry coulis, raspberry sorbet **7.00**

Sussex cherry and almond frangipane, cherry compote, clotted cream **7.50**

Chocolate brownie torte, passionfruit sorbet **7.50**

Summer berry pavlova with rosewater cream **7.00**

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*

# THE WINGROVE

## SUNDAY MENU

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

Carrot and fennel soup, crème fraiche and rosemary croutons **v 7.00**

Smoked salmon, Jersey royal and spring onion potato salad, dill and mustard dressing **9.00**

Sussex charcuterie, homemade pickles **9.50**

Golden cross goats cheese mousse, beetroot carpaccio, raspberry dressing **v 8.00**

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Traditional Sunday roast, seasonal vegetables and potatoes **19.00**

Crispy pork tenderloin medallions, Sussex asparagus, lemon, caper and parsley butter, jersey royals **18.50**

Breast of chicken stuffed with ricotta and basil, ratatouille, frites **19.00**

Pan fried fillet of pollock, spring vegetable, crème fraiche and smoked salmon fricassee, samphire **18.00**

Tomato, red pepper and feta tart, pea and mint pesto, rocket, polenta chips **v 16.50**

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French lemon tart, raspberry coulis, raspberry sorbet **7.00**

Sussex cherry and almond frangipane, cherry compote, clotted cream **7.50**

Chocolate brownie torte, passionfruit 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*