

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**

-o-

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**

-o-

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**

-o-

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, Downsvie Farm, Ringmer, Lewes

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

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