

THE WINGROVE

Dinner 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.

Starters

Gambas crostini with chilli, garlic, white wine & parsley (gfo)	10
Smoked salmon tartar with dill crème fraiche & olive crostini (gfo)	8.5
Spinach & watercress soup served with toasted sourdough (v)(vg)(gfo)	6
Avocado butter on toasted sourdough with tomato salsa (v)(vg)(gfo)	8
Bulgar wheat, beetroot & feta salad with a pomegranate dressing (v)	7
Ham hock & pistachio terrine with radish salad (gfo)	8

Mains

Pan seared duck breast with a dark cherry sauce, sautéed bok choy & bulgar wheat (gfo)	19
Roasted cauliflower steak with chickpeas, chargrilled vegetables, bulgar wheat & baby spinach (v)(vg)	16
Puy lentils with aubergine, tomatoes & yoghurt (v)(gf)	15
Broccoli & halloumi salad with spiced beans & chilli mint drizzle (v)(gf)	16

The Grill *Add your choice of sides & sauce*

Fish - fresh & locally caught

Turbot (on the bone) with parsley butter (gf)	22
Sea bass , with lemon & garlic (gf)	14
Baked scallop gratin (gf)	13
Steak - grass-fed & 28-day aged	
7oz Fillet steak (gf)	20
600g Côte de boeuf steak to share (for two) (gf)	46
½ Roast corn-fed chicken (boneless) with lemon & thyme (gf)	11

Desserts

Warm ginger sponge with rum butterscotch sauce, clotted cream	6
Vanilla panna cotta with meringue & raspberry sorbet (gf)	6
Vegan brownie with vegan vanilla ice cream (v)(vg)	6
Rhubarb & rose crème brûlée (v)	6
A selection of Sussex cheeses with seasonal chutney & biscuits (v)	7

Nibbles

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

Sides & Sauces

Potatoes House cut chips (v)(vg)(gf)	3.5
Roast garlic mash (v)(gf)	
Buttered new potatoes (v)(gf)	
Vegetables (v)(vg)(gf) French green beans	3.5
Star anise-cooked heritage carrots	
Sautéed brocolli & red chilli	
Salads (v)(vg)(gf) House green salad, with celery & apple	4
Tomato & spring onion salad with ginger salsa	
Sauces Chimichurri (v)(vg)(gf)	2
Cognac peppercorn sauce (gf)	
Béarnaise	
Piri-piri (v)(vg)(gf)	

(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

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.

Starters

- Gambas crostini** with chilli, garlic, white wine & parsley (gfo) 10
- Smoked salmon tartar** with dill crème fraiche & olive crostini (gfo) 8.5
- Spinach & watercress soup** served with toasted sourdough (v)(vg)(gfo) 6
- Avocado butter** on toasted sourdough with tomato salsa (v)(vg)(gfo) 8
- Bulgar wheat, beetroot & feta salad** with a pomegranate dressing (v) 7
- Ham hock & pistachio terrine** with radish salad (gfo) 8

Mains

- Roasted cauliflower steak** with chickpeas, chargrilled vegetables, bulgar wheat & baby spinach (v)(vg) 16
- Puy lentils** with aubergine, tomatoes & yoghurt (v)(gf) 15

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 *Add your choice of sides*

- Fish - fresh & locally caught**
- Turbot** (on the bone) with parsley butter (gf) 22
- Sea bass**, with lemon & garlic (gf) 14
- ½ Roast corn-fed chicken** (boneless) with lemon & thyme (gf) 11

Desserts

- Warm ginger sponge** with rum butterscotch sauce, clotted cream 6
- Vanilla panna cotta** with meringue & raspberry sorbet (gf) 6
- Vegan brownie** with vegan vanilla ice cream (v)(vg) 6
- Rhubarb & rose crème brûlée** (v) 6
- A selection of Sussex cheeses** with seasonal chutney & biscuits (v) 7

Nibbles

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

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

THE WINGROVE Wine List

Champagne & Sparkling at The Wingrove

Rathfinny Blanc De Noirs Brut - UK. Made from predominantly Pinot Noir grapes grown and hand-harvested on the Rathfinny Wine Estate.	52	
Rathfinny Classic Cuvée - UK. Made using the traditional method from Pinot Noir, Pinot Meunier and Chardonnay grapes, grown and hand-harvested on the Rathfinny Wine Estate.	44	10
Rathfinny Rosé Brut - UK. With a red-fruit style that beautifully showcases the increased presence of Pinot Noir within the blend.	50	
Prosecco, Casa Vinicola Botter - ITA. A pale straw yellow with biscuity nuances on the nose give way to a harmonious palate of mature apple and honeydew melon, very refreshing.	29	7.5
Charles Vercy, Cuvee De Reserve - FRA. An excellent NV Champagne, well- structured and fresh with rich apricot and honey flavour, weighty, generous and complex with toasted aromas.	49	
Perrier-Jouët, Blason Rosé - FRA. Blending freshness with intensity, aromas of pomegranate, pear and orange give way to a supple and complex palate of crème de cassis and morello cherry.	89	
Perrier-Jouët, Belle Epoch - FRA. The multiple facets of this wine reveals a broad aromatic palate with charming and elegant floral flavours underpinned by exact citrus fruit.	160	
Scavi And Ray Prosecco 0% - ITA. Alcohol Free Prosecco	19	

White Wine *Vintages may vary – All glasses are served in 175ml measures – Substitutions may apply if stock is low - 125ml measures available.*

Soft & subtle

Macon Lugny, 'Les Genievres' Louis Latour - FRA. A pale colour disguises a nose of exotic fruit evolving in to flavours of papaya & pineapple on the perfectly balanced intensely flavoured palate.	34	8
--	----	---

Juicy & refreshing

Chenin Blanc Cotte Mill, Franschoek Cellars - SA. A purity of bright citrus fruit aromas with a fleshy intensity of peach, nectarine & honeysuckle.	29	7
Vouvray, Saget - FRA. From the Loire valley with an enticing nose & notes of honey, melon, peach & apricot on the palate with a refreshing acidity from this off-dry Chenin.	35	

Fresh & lively

Cradle Valley Pinot Blanc Pinot Gris - UK. Cradle Valley White still wines are light and crisp. Made from a blend of Pinot Gris and Pinot Blanc.	31	8.25
Sauvignon Blanc, Duras, Honore de Berticot - FRA. Terrific quality Sauvignon Blanc from one of the Bordeaux satellite regions; grassy with crisp citrus fruit & gooseberry notes.	27	6.5
Pinot Grigio, Bella Tramonto - ITA. Straw yellow in appearance, this generous, well balanced Pinot Grigio has a rich fruity aroma with a smooth fruity taste.	25	6

Dry & elegant

Chablis, Jean Marc Brocard - FRA. Lemons & limes with white peach & yellow fruit lead in to a round & greedy palate with a sublime & cleansing minerality.	42	9
Gavi Di Gavi Il Portino - ITA. This wine is a wonderful reflection of the Cortese grape variety. It is fruity & aromatic with just a hint of mineral notes & a mouth watering citrus finish.	34	
Sancerre, Boisjoli - FRA. A pale yellow with green hues & aromas of white flowers & citrus fruit develop in to a lively palate of crisp fruit & flinty wet stone.	43	
Sumaridge Estate, Chardonnay - SA. Flavours of lime, quince & citrus blossom are underpinned by a rich texture mouth feel which is the result of maturation in french oak.	35	8

Full & rich

Bacchus, Bolney - UK. The aromas of green apple, elderflower & gooseberry blends well with the tropical fruit notes & refreshing acidity, with spicy nettle notes coming through on the palate.	44	
Pouilly Fuissé, Les Deux Terroirs, Mommessin - FRA. Light golden green with a floral & citrus fruit focussed nose, evolves in to a silky smooth palate with toasty undertones & almond flavour.	48	
Rioja Blanco, Vega - ESP. Pale yellow with green hues. Pronounced stone fruit on the nose leading into a fresh & lively palate with tangy notes on the finish.	27	
Sauvignon Blanc, Cloudy Bay - NZL. Citrus aromatics of grapefruit, lemons & kaffir limes abound with a silky & concentrated palate revealing juicy stone fruit & lemongrass.	49	
Puligny Montrachet, Louis Latour - FRA. A complex nose with floral & vanilla aromas leads in to a full bodied palate of tropical fruit with an elegant woodiness & hint of vanilla.	69	

THE WINGROVE Wine List

Rosé Wine

- Cradle Valley Pinot Noir Rosé - UK.** *Cradle Valley Rosé is 100% Pinot Noir, carefully hand-harvested from Rathfinny's Sussex Estate, using whole-bunch pressed grapes.* 31 8.25
- Zinfandel Rosé, Monterey Bay - USA.** *Quite the most delicious wine, a racy mix of watermelon and cherry with a delectable sweetness.* 26
- Côtes de Provence Rosé, Quinson - FRA.** *A dreamy soft pink colour. Elegant and fine flavoured red berries with a hint of spice. Lots of finesse, a truly delightful wine.* 32 7.5

Red Wine

Light & subtle

- Cradle Valley Pinot Noir - UK.** *With heady notes of raspberry, red cherry and wild strawberries, this Pinot Noir has silky smooth tannins and a light, peppery palate with layers of red fruits.* 31 8.25
- Pinot Noir, Bolney - UK.** *Cool climate Pinot Noir at its best. Soft red fruit aromas with ripe, cherry flavours and incredible balance. A lingering and complex finish.* 47
- Pinot Noir Bourgogne, Louis Latour - FRA.** *A bright ruby colour with revealing aromas of cassis and raspberries evolving in to a fresh and fruity palate of rounded cherry.* 39 9

Fruity & soft

- Merlot, Rothschild - FRA.** *Deep red velvet colour with a supple nose of cherry and raspberry lead in to a medium bodied palate of morello cherry and blackberry.* 27 7
- Cabernet Sauvignon, Louis Eschenauer - FRA.** *Stunning structure with notes of liquorice, blackcurrants and eucalyptus on the palate, underpinned by a firm body and hint of spice.* 28

Spicy & warming

- Malbec, Quara Estate - ARG.** *Deep red appearance merging into violet hues and a nose of red fruit and fresh herbs, the palate is dominated by juicy red fruit and succulent red plum.* 32 7.5
- Torres, Celeste Ribera Duero - ESP.** *A high altitude expressive red offers morello cherry and blueberry jam notes with underlying toasted spicy notes.* 39 9
- Shiraz 'Boxer', Molly Dooker - AUS.** *Stunning Shiraz from McLaren Vale showing just how good Australian wine making is with unparalleled flavour intensity and precision of fruit.* 48
- Rioja Crianza, Vega - ESP.** *Ripe red cherry colour with an intense nose of black fruit, toast and cinnamon with a silky, pleasant and enveloping palate of juicy red fruit.* 29

Deep & concentrated

- Salice Salentino Riserva, Candidio - ITA.** *Full-bodied and rich with a firm, tremendous character, good acidity and a long finish, blended from Negroamaro and delicately sweet Malvasia.* 28
- Chocolate Block Red - SA.** *An earthy, rustic nose exuding leather and spice leads in to a harmonious and powerful palate of ripe blackcurrant, raspberry fruit and cocoa.* 47 10
- Amarone Della Valpolicella - ITA.** *A lovely intense dark garnet with aromas of black cherry, chocolate and coffee evolve in to a velvety, spicy and elegant palate with formidable structure.* 55

Rich & complex

- Pinotage Stone Bridge, Franschoek Cellars - SA.** *Black cherry, clove and raspberry aromas lead in to a smooth, juicy palate with redolent ripe mulberry and glimmers of spice.* 30
- Terrazas, Cheval Des Andes - ARG.** *Created by Chateau Cheval Blanc and Terrazas de los Andes, this wine offers peat, fig and plum on the nose developing in to a textured and powerful palate.* 86
- Chateau Angludet, Margaux - FRA.** *Blackberries and freshly ground spice evolve in to a beautifully restrained chewy palate of bramble fruit with a creamy elegance from this sensational vintage.* 68
- Lebanon, Chateau Musar - LBN.** *Bordeaux meets the Rhone Valley in this unique Lebanese masterpiece.* 56

Dessert Wine *Glass is served in 125ml measure*

- Sauternes, Chateau D'Arche - FRA.** *Good exposure to the sun producing ripe grapes offering lychee and mango enrichment. Wonderful concentration with a clean acidity and a long finish.* 49 9

Beers, Ciders & Soft Drinks also available.