

Dinner Menu

Sample Winter Menu

Friend's of The Wingrove - helping us provide you with fresh, locally sourced produce, within a 40-mile radius
Our Vegetables & Dairy are sourced from local farms across Sussex, delivered to us daily. Our Fish comes straight from Newhaven Boats, and our grass-fed Limousin cross Beef is reared on Sussex Farms, using organic and sustainable principles. Our locally sourced Lamb is reared on the South Downs, with an organic grass-fed diet, giving us those succulent flavours. Plus, we love our local Cheeses, please ask us where they come from!

NIBBLES

MIXED OLIVES marinated in garlic & herbs. (v)(vg)(gf) **4.5**
ROSEMARY FOCACCIA, hummus, garlic oil. (for two) (v)(vg)(gfo) **4**

STARTERS

WARM HONEY & THYME POACHED PEAR, stilton, candy walnuts. (v)(gfo)(nuts) **11.5**
PAN FRIED KING PRAWNS, in a cherry tomato and red onion sauce, with fresh chillis and coriander, lemon and rocket salad and toasted sea salt focaccia. (gfo) **10**
CRISPY PORK BELLY chorizo, apple, white onion & cider soubise sauce, cannellini beans, warm focaccia. (gfo) **10**
PAN FRIED SCALLOPS, 'Nduja, butternut puree, pickled pear.(gf) **13.5**
CARROT BHAJI, carrot puree, spiced lentils, pickled carrot. (v) (vg) (gfo) **8.5**

MAINS

35-DAY AGED FILLET OF BEEF triple cooked chips, fine beans & citrus salad.
Served with peppercorn sauce (gf) or Béarnaise sauce. (gf) **32**
PAN FRIED LOCAL COD LOIN, apple, celeriac, mussels & bacon lardons.
Served with cider cream and chive sauce.(gf) **29.5**
230g SOUTH DOWNS LAMB RUMP, tenderstem broccoli, garlic mash, chimichurri. (gf) **29**
ROASTED GUINEA FOWL SUPREME, black pudding & wild mushroom croquette, miso & chive buttered hispi cabbage, sweetcorn velouté. (gfo) **29**
PORCHINI MUSHROOM RISOTTO, wild mushrooms, chive oil, pecorino, rocket salad. (v)(vgo)(gf) **19.5**
PESTO BAKED AUBERGINE, crispy polenta, aubergine caponata, red pepper sauce. (v)(vg)(gf) **21**

SIDES

FRENCH GREEN BEANS (v)(vg)(gf) 5	BUTTERED NEW POTATOES (v)(vg)(gf) 5
HOUSE GREEN SALAD, apple, celery (v)(vg)(gf) 5	HOUSE CUT CHIPS (v)(vg)(gf) 5
TENDERSTEM BROCCOLI (v)(vg)(gf) 5	

DESSERTS

CLASSIC CRÈME BRULÉE, raspberry curd, shortbread. (v)(gfo) **8.5**
WHITE CHOCOLATE MOUSSE, macerated strawberries, toasted marshmallow, caramelised white chocolate crumble. (gfo) **8.5**
AFFOGATO, vanilla ice cream, Tia Maria, crushed hazelnuts, espresso shot. (v)(vg)(gf)(nuts) **9**
WARM GINGER SPONGE, butterscotch sauce, clotted cream. (v) **8.5**
SUSSEX CHEESES, seasonal chutney, biscuits. (v)(gfo) **11**

(v) vegetarian (vg) vegan (vgo) vegan option (gf) gluten free (gfo) gluten free option (nuts) contains nuts
(GFO & VGO) can be adapted to GF & VG Please ask for allergen information.

A 12.5% discretionary service charge will be added to the bill.