

# WINGROVE HOUSE

## DINNER MENU

Monday - Saturday 6pm - 9pm Sunday 6pm - 8pm



Roasted cauliflower soup with cumin scented croutons  
*The Barn, Saltmarsh Lane, Hailsham, East Sussex*

Chicken and smoked ham rillettes, toasted sourdough  
*Michael and Philippa Vine, Bluebell Farm, Arlington, East Sussex*

Locally smoked salmon, beetroot mousse, dill and honey dressing  
*Spring Smokeries, Edburton, Henfield, West Sussex*

Purple sprouting broccoli in a gin and tonic tempura, lemon and lime mayonnaise  
*The Barn, Saltmarsh Lane, Hailsham, East Sussex*

Potato gnocchi with Brighton blue cheese, parmesan, walnuts and sage  
*High Weald Dairy, Horsted Keyes, West Sussex*

Confit pork belly salad, crispy jersey royals, spring onion, maple and bourbon dressing  
*J Heath & Sons, Eastbourne*

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Pan fried fillet of beef, chermoula butter, hand cut chips, roasted cherry tomatoes, rocket and parmesan  
*David and Jane Fenner, Bullock Down Farm, Beach Head, East Sussex (£6 supplement)*

Slow braised lamb steaks in an aromatic lentil and potato ragu, homemade flat bread, yogurt and cucumber  
*Martin Hole, Hankham, East Sussex*

Pan fried fillet of hake, pea, broad bean and clam chowder, crisp pancetta  
*Fish, Brighton and Newhaven, East Sussex*

Roast breast of chicken with tarragon stuffing, confit leeks, lemon butter, frites  
*Michael and Philippa Vine, Bluebell Farm, Arlington, East Sussex*

Pan fried calves liver, spring onion mash potato, baby onion and sherry sauce  
*J Heath & Sons, Eastbourne, East Sussex*

Aubergine, tomato and feta baklava, rocket salad, roasted lemon and thyme potatoes  
*The Barn, Saltmarsh Lane, Hailsham, East Sussex*

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Passion fruit cheesecake, orange compote, orange sorbet  
Banana and pecan sponge, maple sauce, banana ice cream  
Rich chocolate torte, raspberry coulis, raspberry sorbet  
Lemon pannacotta, blueberry sauce

Sussex ice creams & sorbets: *the Farnes family, Downsview Farm, Ringmer, Lewes*  
Sussex cheeses with homemade seasonal fruit chutney  
*Golden cross goats cheese – Sussex farmhouse & Brighton blue*

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Two course £29    Three course £35  
Tea/Coffee £3.00 (and Petit Fours £5.50)

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