

WINGROVE HOUSE

LUNCH MENU

Available Thursday, Friday and Saturday lunch 12-2pm



Baguette, extra virgin olive oil and balsamic vinegar £2.50

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French onion soup, Sussex charmer croute v
The Barn, Saltmarsh Lane, Hailsham, East Sussex

Smoked salmon and horseradish pate, local gin pickled cucumber, caper berries, toasted sourdough
Springs Smokeries, Edburton, Henfield, Sussex

Creamy baked egg with leeks and Brighton blue cheese v
The Barn, Saltmarsh Lane, Hailsham, East Sussex

Confit duck leg terrine, rocket, caramel port dressing, homemade walnut bread
J Heath & Sons, Eastbourne

Butternut squash, feta and chickpea fritters, smoked paprika mayonnaise v
The Barn, Saltmarsh Lane, Hailsham, East Sussex

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Chicken and mushroom stroganoff, kale, basmati rice
Michael & Philippa Vine, Bluebell Farm, Arlington, East Sussex

Minute steak, onion rings, frites, rosemary and blue cheese butter
David & Jane Fenner, Bullock Down Farm, Beachy Head, East Sussex

Poached fillet of smoked haddock, curried coconut and prawn risotto, crispy leeks
Fish, Brighton and Newhaven, Sussex

Wild mushroom, leek and puy lentil strudel, red pepper and tomato ragu v
The Barn, Saltmarsh Lane, Hailsham, East Sussex

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Treacle tart, blackberry compote, ginger ice cream

Chilled rice pudding brulee, rhubarb and orange compote

Chocolate and hazelnut cheesecake, chocolate fudge sauce, milk ice cream

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

Two course £18.95 Three course £25
Tea/Coffee £3.00 (and Petit Fours £5.50)

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

WINGROVE HOUSE

SUNDAY LUNCH MENU

Available Sunday lunch 12-2:30pm



French onion soup, Sussex charmer croute v
The Barn, Saltmarsh Lane, Hailsham, East Sussex

Smoked salmon and horseradish pate, local gin pickled cucumber, caper berries, toasted sourdough
Springs Smokeries, Edburton, Henfield, Sussex

Creamy baked egg with leeks and Brighton blue cheese v
The Barn, Saltmarsh Lane, Hailsham, East Sussex

Chicken and chorizo arancini, smoked paprika mayonnaise
Michael & Philippa Vine, Bluebell Farm, Arlington, East Sussex

Homemade pumpkin and ricotta tortellini, sage butter, parmesan v
The Barn, Saltmarsh Lane, Hailsham, East Sussex

Confit duck leg terrine, rocket, caramel port dressing, homemade walnut bread
J Heath & Sons, Eastbourne

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Traditional Sunday roast

Slow braised pork cheeks in cider and wholegrain mustard, boulangere potatoes, savoy cabbage
J Heath & Sons, Eastbourne

Breast of chicken stuffed with truffled leeks, coq au vin sauce, frites
Michael & Philippa Vine, Bluebell Farm, Arlington, East Sussex

Aromatic yoghurt marinated pollock, almond roasted cauliflower, curried coconut and prawn risotto
Fish, Brighton and Newhaven, Sussex

Lamb shank and winter vegetable pie, mash potato, kale
Martin Hole, Hankham, Sussex

Wild mushroom, leek and puy lentil strudel, red pepper and tomato ragu v
The Barn, Saltmarsh Lane, Hailsham, East Sussex

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Treacle tart, blackberry compote, ginger ice cream
Chilled rice pudding brulee, rhubarb and orange compote
Apple tart tatin, salted caramel sauce, frozen crème chatilly
Chocolate and hazelnut cheesecake, chocolate fudge sauce, milk ice cream
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

Two course £25 Three course £29
Tea/Coffee £3.00 (and Petit Fours £5.50)

A discretionary 10% service charge will be added to parties of six and over