

THE WINGROVE DINNER

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.

Scan the QR code at the entrance to check-in using the NHS COVID-19 app.
QR Scan this QR code using your smartphone camera to be taken to a secure online form.
If you cannot scan the QR code, please ask a member of staff.



NIBBLES

MIXED OLIVES marinated in garlic & herbs. (v)(vg)(gf) **3.5**

SAUCISSON SEC thinly sliced & cured burgundian sausage. **4**

FLINT-OWL SOURDOUGH BREAD with butter & horseradish cream (for two) (v) **3**

STARTERS

GAMBAS CROSTINI with chilli, garlic, white wine & parsley. (gfo) **10**

ROOT VEGETABLE BROTH with carrot, swede & celery, served with toasted sourdough (v)(vg)(gfo) **7**

DUCK LIVER PARFAIT with rhubarb compote & fennel salad. Served with toasted brioche. (gf) **8**

BAKED SCALLOP GRATIN with cauliflower purée, topped with a parmesan herb crust. **9**

AVOCADO BUTTER on toasted sourdough with tomato salsa. (v)(vg)(gfo) **8**

AUTUMN PEAR & FETA SALAD with pecan nuts, grapes & kale. (v)(gf) **7**

MAINS

7oz FILLET STEAK matured for 28 days. Served with garlic mash or our triple cooked chips. (gf) **24**
Served with Peppercorn sauce (gf) or Béarnaise sauce.

10oz SIRLOIN STEAK matured for 28 days. Served with garlic mash or our triple cooked chips. (gf) **24**
Served with Peppercorn sauce (gf) or Béarnaise sauce.

PAN SEARED DUCK BREAST with a dark cherry sauce, sautéed bok choy & bulgar wheat. (gfo) **19**

GUINEA FOWL butter pan fried breast with five spice, roasted garlic mash, bread sauce & lemon kale. **19**

WILD VENISON WELLINGTON with mushroom duxelles rolled in a buttery puff pastry.
Served with a walnut crumbed carrot & roasted garlic mash. **23**

ROASTED CAULIFLOWER STEAK with baba ganoush, spiced harissa chickpeas & vine tomatoes. (v)(vg) **16**

HERITAGE CARROT & LENTIL SALAD with roasted beetroot, balsamic onions, yoghurt & pumpkin seeds. (v)(vgo)(gf) **16**

WHOLE LEMON SOLE (on the bone) with parsley butter & lemon, served with roasted garlic mash. (gf) **22**

LOCH DUART SALMON FILLET pan roasted with herb butter, served with buttered new potatoes. (gf) **18**

SIDES **3.5** *Please feel free to swap your Mains accompanying side dish with one of the options below:*

FRENCH GREEN BEANS (v)(vg)(gf)

BROCCOLI sautéed with red chilli (v)(vg)(gf)

BRAISED RED CABBAGE with sultana & apple (v)(vg)(gf)

HERITAGE CARROTS cooked with star anise (v)(vg)(gf)

HOUSE GREEN SALAD with apple & celery (v)(vg)(gf)

BUTTERED NEW POTATOES (v)(vg)(gf)

ROASTED GARLIC MASH (v)(gf)

HOUSE CUT CHIPS (v)(vg)(gf)

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

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