

THE WINGROVE SUNDAY

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. (gfo) **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**

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**

MAINS

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**

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

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)

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

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

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

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

ROASTED GARLIC MASH (v)(gf)

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