



THE WINGROVE

DESSERTS

WARM GINGER SPONGE,
rum butterscotch sauce, clotted cream. (v) **7.5**

MOCHA CRÈME BRÛLÉE,
vanilla shortbread. (v)(gfo) **7.5**

MANGO PARFAIT,
passion fruit jelly, white chocolate, orange syrup. (vo)(gf) **8**

DARK CHOCOLATE BROWNIE,
fresh raspberries, raspberry sorbet. (v)(vg) **7.5**

BAKED EGG CUSTARD TART
poached rhubarb, rhubarb jelly. (v) **8**

A SELECTION OF SUSSEX CHEESES,
seasonal chutney, biscuits. (v)(gfo) **9**

BAILEYS AFFOGATO
A shot of Espresso, Baileys Irish cream poured
over vanilla ice cream, a drizzle of honey.
Served with honeycomb. (v)(gf) **8**

(v) vegetarian (vg) vegan (gf) gluten free
(vo) vegetarian option (this dish can be adapted to vegetarian)
(gfo) gluten free option (this dish can be adapted to gluten free)



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DESSERT WINES & PORT

MOSCATEL ORO TORRES
50ml **8**

NECTAR PEDRO XIMÉNEZ
PX 50ml **6**

TAYLORS LBV
50ml **6**

LIQUEURS

DISARONNO 25ml **4.5**

BAILEYS 50ml **5.5**

COFFEES

CAPPUCCINO **3.5**

AMERICANO **3**

LATTE **3.5**

FLAT WHITE **3.5**

ESPRESSO **3**

DOUBLE ESPRESSO **3.5**

DIGESTIFS

BERNEROY FINE
CALVADOS
25ml **5**

HENNESSY
25ml **5.5**

JANNEAU VSOP GRAND
ARMAGNAC
25ml **6**

BUSHMILLS BLACK BUSH
25ml **5.5**

GLENFIDDICH
12 YEARS
25ml **5.5**

OBAN
14 YEARS
25ml **8**