



## WINGFIELD RESTAURANT

### STARTERS

Isle of Wight Tomatoes **VE**

Roasted garlic aioli, noccella olive, black olive crumb, lovage pesto and basil

Gin Cured Loch Duart Salmon

Whipped smoked cream cheese and cucumber relis

Dingley Dale Cured Ham with Roasted Nectarines

Crispy wild rice, balsamic glaze, and lamb's lettuce

### MAIN COURSES

Celeriac Fondant **VE**

Roasted cauliflower, Romanesco, savoy cabbage, celeriac puree, pickled golden raisins, capers and fresh dill

Sutton Hoo Chicken Breast

Cannellini bean puree, crispy chicken skin, broccoli stalks and grilled gem lettuce

Seared Fillet of Stone Bass

Cauliflower puree, crisp sea aster, white grape beurre blanc, spring onion and watermelon radish and potato fondant

*Served Cold*

Roasted Romanesco Florets and Confit Garlic Houmous **VE**

Candy beetroot, puffed ancient grains and coriander oil and Sardinian flatbread

Wimbledon Cure Poached Salmon

Grilled tenderstem broccoli, roasted lemon puree, shaved radish, anchovy pesto

Food Allergies and Intolerances; If you have a food allergy or intolerance, please ask a member of our team for the allergen information, so you can make an informed choice on your food.

Dietary/Allergens Key:

VE = Vegan, V = Vegetarian

Whilst every care has been taken to ensure the cross contamination is minimal within our kitchens, circumstances may arise which are out of our control and could alter the accuracy of the allergen information provided. We would therefore recommend that you do not rely solely on this information and check the allergen sheets provided.



Dressed Devon Crab

*Served In The Shell*

Jersey royal new potato salad and summer leaf salad  
(£8 supplement)

## DESSERTS

Lemon tart

Kentish raspberries and raspberry mousse

Summer Pudding

Rodda's clotted cream and berry compote

Dark Chocolate Mousse

Chocolate sable biscuit, chantilly cream and cherry compote

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