



WIDBROOK

GRANGE

STARTERS

Seared scallops (GF) **13.50**
Salsify, blood orange and brown shrimp butter,
lemon balm

Crab raviolo **14.00**
White crab meat, lobster bisque, samphire

Guinea fowl assiette (GFO) **12.50**
Pistachio, brioche, tomato gel

Goats cheese (V,GF) **10.50**
Beetroot, pistachio, pickled mooli, horseradish
and violet potato salad

Homemade soup (V,GF) **9.50**
Rosemary focaccia bread

Warm mixed bread (V,GFO,VEO) **8.50**
Arbequina olive oil, butter, aged 12 year
balsamic vinegar and olives

FARMHOUSE FAVOURITES

**Lemon and thyme-marinated
chicken** (GF) **18.50**
Parma ham, Bath soft cheese salad and
walnut dressing

Widbrook beef burger (GFO) **18.00**
Lettuce, blue cheese, pickled cucumber, triple-
cooked chunky chips, spiced tomato relish

MAINS

**Cherry gin-marinated
duck breast** (GF) **27.50**
Crispy leg croquettes, swiss chard, burnt
aubergine, confit fennel, five spice

Fillet of beef (GF) **35.00**
Pressed potato, braised leeks, horseradish
emulsion, bone marrow jus

Potato pavé (V,GF) **22.50**
Goats curd, girolles, runner beans, chives, rocket

**Pan-roasted sage-marinated
pork chop** (GF) **26.50**
Braised borlotti beans with tomato, confit
smoked apple, cep and beer glaze

Market fish (GF) **27.50**
Spiced mussels, clam broth, lovage oil, crusty
focaccia

**Grilled herb-marinated
lamb leg** (GF) **28.50**
Courgette, smashed peas and broad beans,
kohlrabi, fennel, cucumber salad, crème fraîche,
fresh mint, pea shoots

SIDES

Triple-cooked chunky chips (VE,GF) **4.50**

Rosemary-roasted roots (VE,GF) **4.50**

Rocket and parmesan salad (V,GF) **4.50**

Mixed green vegetables (VE,GF) **4.50**

GF = Gluten-free, GFO = Gluten-free option available, V = Vegetarian, VE = Vegan, VEO = Vegan option available

*Please inform us of any allergies or food intolerances. Full allergen information available upon request. We cannot guarantee that all our products do not contain traces of nuts or seeds.

All our food bills have a discretionary 10% service charge.



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VEGAN AND GLUTEN-FREE MENU

Salt-baked heritage beetroot salad (VE, GF) Walnut and parsley, balsamic pearls	10.50
Crispy cauliflower (VE, GF) Burnt aubergine with black garlic, pomegranate	12.50
Warm bread (VE, GF) Arbequina olive oil, butter, aged 12 year balsamic, olives	8.50
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Peas and broad bean risotto (VE, GF) Summer truffle	23.50
Courgette, spelt and cumin fritter (VE, GF) Courgette, parsley and cashew salad	22.50
Butternut squash, mushroom and spinach pithivier (VE, GF) Carrot purée, asparagus	23.50
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Mixed homemade ice cream and sorbets (VE, GF) Shortcake	8.50
Salted caramel and chocolate tart (VE, GF) Hazelnuts, raspberry sorbet	10.50
Medjool dates pudding (VE, GF) Muscovado, vanilla ice cream	9.50

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CHILDREN'S MENU

STARTERS

Seasonal melon and berry coulis (VE, GF)

Soup of the day, homemade bread (V, GFO)

Crudites with avocado dip (VE, GF)

MAINS

Homemade fish goujons with chips and peas (GF)

Roast free-range chicken breast with chips and broccoli (GF)

Homemade tagliatelle, tomato sauce, parmesan shavings (V, GFO)

Mini fresh ground beef burger with chips (GFO)

DESSERTS

Selection of homemade ice cream and sorbets (V, GF)

Fresh fruit salad with berry sorbet (V, GF)

Chocolate brownie with homemade vanilla ice cream,
chocolate sauce (V, GF)

TWO COURSES 12.00

THREE COURSES 16.50

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DESSERT MENU

Medjool date pudding (VE, GF)

Muscovado and homemade vanilla ice cream 9.50

Cherry and chocolate mousse (GF)

Brandy snaps, chocolate gel, cocoa soil, cherries 10.50

Raspberry posset tart (V)

Lemon meringue sorbet and confit raspberry 10.00

Passion fruit and vanilla creme (V, GF)

Elderflower strawberries 8.50

Homemade ice cream and sorbet (V, GF)

Your choice of three flavours 8.50

Selection of local cheeses (V, GFO)

Grapes, quince, celery and artisan crackers 16.50

DESSERT WINES, LIQUEURS AND PORTS

DESSERT WINE

100ml

Palazzina Moscato Passito 4.80

Les Garonnelles Sauternes 8.70

Gun Dog Gin Liqueur

50ml

Quince, Damson, Rhubarb, Raspberry 6.00

Port

100ml

Roc Fine Ruby 5.80

Taylor's Fine Tawny 6.80

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Continental Buffet (GFO)

Alpen, Crunchy Nut Cornflakes, plain Cornflakes and gluten-free cereal
Fresh fruits
Greek yogurt served with berry compote
Freshly baked pastries
White, brown or mixed toast
Orange and apple juice
Dusty Ape coffee and a selection of Fairtrade teas

Full English Breakfast (GFO)

Bacon
Flat mushroom
Stornoway black pudding
Tomato
Pork and leek sausage
Beans
Free-range egg cooked to your liking

Avocado and poached egg on toasted sourdough (GFO)

Two free-range boiled eggs and soldiers (GFO)

Oak-smoked salmon with free-range scrambled egg, spring onions (GFO)

Eggs Florentine, Benedict or Royale (GFO)

Muffin, spinach, poached eggs, hollandaise sauce, a choice of collar ham or smoked salmon

Widbrook vegetarian breakfast (GFO, VEO)

Vegetarian sausage
Tomato
Avocado
Mushrooms
Baked beans
Free-range egg cooked to your liking

Kipper with free-range egg cooked to your liking, wedge of lemon (GFO)

Cappuccino, flat white, latte and hot chocolate 2.50

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