



# Woolley Grange

NEAR BATH

## Sample Sunday Lunch menu

### Starters

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SOUP OF THE DAY\*

With homemade bread

SMOKED SALMON

Beetroot, yogurt, cucumber

CHARRED CAULIFLOWER

Miso glaze, nori cracker, confit yolk

HAM HOCK TERRINE

Bacon jam, Turnip

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If you have an allergy to certain foods please inform a member of the team before ordering.

A discretionary service charge of 10% will be added to your bill. All prices in pounds are inclusive of VAT.

2 course lunch is £24.00  
3 course lunch is £28.00

\*These ingredients are freshly picked seasonally from the Walled Garden, or foraged locally by our enthusiastic Head Gardener Megan

### Mains

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ROAST SIRLOIN OF BEEF

Yorkshire pudding, roast potatoes, garden veggies\*, horseradish

PORK BELLY

Roast potatoes, garden veggies\*, Apple Puree

CONFIT DUCK LEG

Roast potatoes, garden greens\*

WHOLE CORNISH PLAICE

New potatoes, garden greens\*, brown shrimp and caper butter

WILD MUSHROOM RISOTTO

Cavalo nero, Pecorino

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### Dessert

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DARK CHOCOLATE BROWNIE

Salted caramel Ice cream

PLUM FRANGIPANE TART

Clotted cream ice cream

STICKY TOFFEE PUDDING

Vanilla ice cream

3 WEST COUNTRY CHEESE

Homemade chutney and crackers (Godminster cheddar, Tunworth, Driftwood Goatscheese, Bath blue, Celtic promise)

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