

# Sunday Lunch at Woolley Grange

25.00 for two courses

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

(V) – Vegetarian (VE) – Vegan

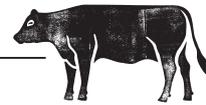


## To Start

**Duck leg ballotine from James Coleman's Creedy Carver Farm**  
Garden rhubarb chutney, beetroot, mizuna

**Cured and grilled Newlyn Cornish mackerel**  
Cucumber relish, garden nasturtiums, pickled mustard seeds

**Garden carrot and cashew nut pâté (VE)**  
Caper and raisin purée, toasted sourdough



## To Follow

**Roast sirloin of Tim Johnson beef from Stokes Marsh Farm**  
Yorkshire pudding, garden vegetables, red wine sauce

**Pan-fried South Coast stone bass**  
Garden courgettes, mashed potato, bouillabaisse sauce

**Braised and BBQ cauliflower (VE)**  
Garden spinach, nettle dressing with pine nuts and cumin granola

**Salt-baked beetroot (V)**  
Rosary goat's cheese fondant and sherry vinegar



## To Finish

**Selection of local cheeses**  
Homemade crackers and garden chutney

**Montezuma dark chocolate mousse (VE)**  
Raspberry sorbet, olive oil, shortbread

**Walled garden rhubarb and hazelnut frangipane tartlet**  
Vanilla ice cream

Not done yet? For just £6 extra, treat yourself to another course.

A discretionary service charge of 10% will be added to your bill, and all prices are inclusive of VAT.

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## The Bloody Mary

9.00

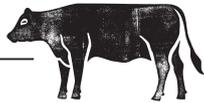
### **Sapling Vodka**

Sapling is a climate positive British wheat vodka that gives back to the environment by planting one tree for every bottle sold. Each tree can absorb up to 1.5 tonnes of carbon in its lifetime; more than 50 times the amount of carbon made during its production, making each Sapling cocktail significantly climate positive. Sapling has planting projects across the UK in Bristol and London to tackle urban pollution and help reconnect people with nature, and in Scotland, Sussex and Exeter on reforestation projects. Since 2018, Sapling have planted over 20,000 trees and 30 different native species.

### **The Pickle House Spiced Tomato Mix**

Florence founded The Pickle House after a trip to New York, where she was first introduced to a Pickleback; a shot of whiskey followed by a shot of pickle juice. The whole concept seemed bonkers, but once she tried it, she was hooked. Once back in London, she started concocting her own pickle juice recipe and adding it to an array of different cocktails. Her favourite was a Bloody Mary, which led her to launch the infamous Spiced Tomato Mix. Using only the finest ingredients, The Pickle House Spiced Tomato Mix is a blend of tomato juice, pickle juice, fresh horseradish, black pepper and their own spice mix. All hand produced and bottled on Florence's grandparents' farm in Suffolk.

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## The Meat

### **Walter Rose & Son in Devizes**

Our locally reared meats are carefully selected and prepared by award-winning Walter Rose & Son, in Devizes. They work with local farmer Tim Johnson at Stokes Marsh Farm in nearby Coulston, Wiltshire. Tim supplies most of our beef from his outstanding Aberdeen Angus and Hereford crossed herds. He prides himself on giving his cattle the best possible quality of life. Everything the cows eat throughout their lives is grown on the farm, which is working towards being completely sustainable. All organic waste is turned into natural fertiliser and the energy released converted to electricity to power the farm.



## The Veg

### **The Walled Garden at Woolley Grange**

Wherever possible, we use our own produce, grown in the walled garden and our bottom fields – with the help and love of our very talented gardeners and the avoidance of artificial chemicals. We have some of the most amazing heritage varieties and grow delicious salad crops, herbs and micro herbs in season. Our ancient orchard produces an abundance of apples and pears, some of which we juice. Be sure to take a look around the gardens before you leave.



# Woolley Grange

NEAR BATH