



Woolley Grange

NEAR BATH

SAMPLE Sunday Lunch

Starters

TOMATO AND BASIL SOUP

With homemade bread

CURED SALMON PASTRAMI

Ale mustard, watercress

PORK BELLY

Nori jam, cauliflower kimchi

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 £25.00

3 course lunch is £29.00

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

Mains

ROAST SIRLOIN OF BEEF

Yorkshire pudding, roast potatoes, garden veggies, horseradish

SPLICED CAULIFLOWER

Yeast, caper and raisin, mint and date chutney, labne

SALMON

Braised octopus, charred hispi cabbage, verjus sauce

Dessert

APPLE AND PEAR CRUMBLE

Vanilla custard

SEA BUCKTHORN CREMEAUX

White chocolate, crème fraiche sorbet

MALTED CHOCOLATE

Chocolate ice cream, dulce de leche

3 BRITISH CHEESE

Homemade chutney and crackers
