



Woolley Grange

NEAR BATH

Table d'hôte

STARTERS

GALICIAN OCTOPUS	8.00
Squid ink and black olive tapenade (GF)	

WINE RECOMMENDATION: Sierra Cantabria Rioja Blanco 2018, Spain

CHARRED ASPARAGUS	8.00
Ewes milk curd, roasted hazelnut (GF)(V)	

WINE RECOMMENDATION: La Lande Cinsault Rose 2018, France

MAINS

FREE RANGE COTSWOLD WHITE CHICKEN	20.00
Malt, corn granola, heritage carrot	

WINE RECOMMENDATION: Hambeldon Classic Cuvee Brut, England

SEA KELP GNOCCHI	20.00
Samphire, charred courgette, buttermilk velouté	

WINE RECOMMENDATION: Sauvignon Blanc 2018 Yealands, New Zeland

DESSERTS

'REESE'S' MALTED CHOCOLATE	8.00
Peanut butter ice cream, dulce de leche	

WINE RECOMMENDATION: Lurton Garonelles Sauternes, France

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