

# À la carte



## Starter's

Dressed Cornish crab, cucumber, oyster emulsion, samphire	10.00	Charcoal dressed asparagus, Old Winchester custard, Wiltshire truffle, Woolley garden leaves (V)	10.00
Cured sea trout, smoked cod's roe, garden radish, garden herb cracker	9.00	Tomatoes on Sebby's toasted sourdough, toasted almond, balsamic and black garlic (VE)	9.00
Southview Farm free range Scotch egg, onion and cider chutney	9.00	Garden soup - handpicked by our gardeners (VE)	7.00
Cotswold chicken terrine, wild garlic mayonnaise, carrot and broad bean	9.00		



## Grill & Classics

Steak sourced from Tim Johnson Stoke Marsh Farm		Black bean and garden herb burger with onion marmalade, vegan cheese, house pickle and triple cooked chips (VE)	14.00
Sirloin steak – served with one sauce and one side dish	29.00	Cider battered fish, charred lemon, homemade chunky tartare, chips	15.00
Chateaubriand – served with peppercorn/red wine sauce and choice of one side dish	60.00	Day boat dish, confit fennel, green sauce	22.00
Marinated and BBQ bean curd, peppercorn sauce with pak choi (VE) choice of one side dish	15.00	Wiltshire Downlands lamb rump, charred baby gem, broad beans and mint	20.00
Lyme Bay native lobster, ½ or whole, including one side dish	35.00/65.00		
Woolley Grange burger with onion marmalade, Godminster cheese, house pickle and triple cooked, chips, – Add bacon	16.00 2.00		



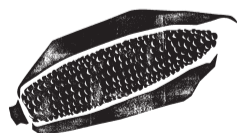
## From the Garden

BBQ carrot, spinach, Dorset yoghurt, spiced walnut granola (V)	14.00
Braised and charred hispi cabbage, pearl barley, nettle pesto, Wiltshire truffle (VE)	16.00
Garden vegetable tartlet, green lentils, walled garden salsa verde (VE)	16.00
Salt baked beetroot, Rosary goats cheese fondant, sherry vinegar (V)	15.00



## Pasta & Salad

Brown butter gnocchi, smoked ham hock, garden fennel, lemon	17.00
Pappardelle pasta, BBQ courgette, basil pesto, Lyburn Old Winchester cheese, toasted pine nuts (V)	16.00
Woolley Grange "superfood" salad (VE)	13.00
Grilled asparagus, tomato, crispy chickpea, radicchio salad (VE)	14.00
– Add poached chicken	6.00
– Add smoked salmon	6.00
– Add charred tofu (VE)	6.00



## Sides & Sauces

All 4.00

New potatoes and parsley	Triple cooked chips	Peppercorn sauce
Buttered garden greens	Broccoli, seasonal beans, chilli and mint	Red wine sauce
French fries	Bread and butter/olive oil	Bearnaise sauce

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, and all prices are inclusive of VAT.

If your little one's fork keeps making its way to your plate during meal time, please ask a member of staff about the possibility of half a portion, at half the price.



# Woolley Grange

NEAR BATH