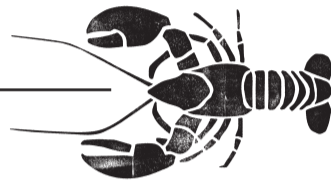


À la carte



Starters

| | | | |
|---|-------|--|-------|
| Dressed Cornish crab, cucumber, oyster emulsion, samphire | 10.00 | Charcoal dressed asparagus, Old Winchester custard, Wiltshire truffle, Woolley garden leaves (V) | 10.00 |
| Citrus cured trout, smoked cods 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

| | | | |
|--|-------------|---|-------|
| Beef 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 tartar, chips | 15.00 |
| 450g Chateaubriand – served with one sauce and a choice of two side dishes | 68.00 | 'Day Boat Fish', 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 | 23.00 |
| Native lobster, ½ or whole with brown shrimp butter, and a choice of one side dish | 35.00/65.00 | | |
| Woolley Grange burger with onion marmalade, Godminster cheese, house pickle and triple cooked, chips | 16.00 | | |
| – Add bacon | 2.00 | | |



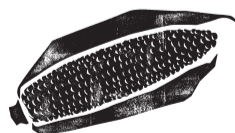
From the Garden

| | |
|---|-------|
| BBQ carrot, spinach, yogurt, 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 British asparagus, tomato, 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 4.50

| | | |
|--------------------------|---|------------------|
| 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 | Béarnaise 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