

# WOOLLEY grange

HOTEL • RESTAURANT • SPA

## Starters

Homemade soup of the day	£6.50
Whipped sheep ricotta <i>Charred purple sprouting broccoli*, curry granola Pecorino di Colline Peconesi Az Agricole Avalos, Les Marches, Italy</i>	£7.75
Crab <i>Tomato jelly, samphire, purslane, cucumber, oyster emulsion Villa Wolf, Pinot Blanc, Pfalz, Germany</i>	£10.50
Scallops <i>Black pudding, apple Pinot Gris, Lone Birch, The Airfield Winery, Washington State</i>	£10.50
Pork <i>Middle white pork belly, Mangalitza black pudding, fermented apple ketchup, turnip* Scandalo, Bodegas Vinessens, Spain</i>	£9.50
Pigeon <i>Pigeon, bacon jam, malt, beetroot, nasturtium Pinot Noir, JK (just kidding), Scotto Family cellar, Lodi, USA</i>	£9.50

***Allocation for those on 2 course dinner package £28.00***

***Allocation for those on 3 course dinner package £42.50***

*\* See our wine list for sizes and prices*

ALL WINES ARE 125ML, OTHER SIZES ARE AVAILABLE.

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

*If you have an allergen to certain foods please inform a member of the team before ordering.  
A discretionary service charge of 10% will be added to your bill.*

## Mains

Wild mushroom risotto <i>Curly kale*, Pecorino cheese</i> <i>Reserve du Canalet, \grenache Cinsault Syrah, Southern France</i>	£19.50
Salt baked celeriac <i>Malt, king oyster mushroom, macadamia, black garlic</i> <i>Cerasuolo d'Abruzzo, Chiola Rosato, Az Agricole Ilauari, Abruzzo, Italy</i>	£20.50
Pollock, <i>Hispi cabbage, oyster emulsion, buttermilk, courgette and pea</i> <i>M. Chapoutier Schieferkopf Riesling, Alsace, France</i>	£22.50
Lemon Sole <i>Brown shrimp, seaweed, caviar and whey veloute, lovage* mashed potato</i> <i>Ben and Rudi Scott, Chenin Blanc, Soputh Africa</i>	£22.50
Rump of lamb £23.50 <i>Samphire, BBQ baby gem, mashed potato, grelots</i> <b><i>Merlot, The Pillar Box Tree, Darling, South Africa</i></b>	
Sirloin Steak <i>Fries, side salad*, peppercorn sauce</i> <i>Pinot Noir, JK (just kidding), Scotto Family cellar, Lodi, USA</i>	£23.50
Duck Breast <i>Leg rotollo, burnt onion*, beets, confit carrot</i> <i>Scandalo, Bodegas Vinessens, Spain</i>	£22.50

## Sides

Skinny fries	all £3.50
Peas, green beans and garden greens*	
Wilted spring greens* and radish* with toasted hazelnuts	
Dressed mixed leaves*	

## Desserts

Chocolate textures, Chocolate mousse, ice cream, white chocolate fudge <i>Piquepoul Moelleux 2015 Domaine Beauvignac</i>	£8.00
Bramble, <i>Cherry and blackcurrant leaf parfait, elderberry jelly, blackcurrant sorbet, cherry clusters</i> <i>Botrytis Semillon, Three Bridges</i>	£8.00
Smokey pineapple <i>Pineapple cream, gingerbread, marshmallow, rum</i> <i>Doorly Gold Rum</i>	£8.00
Apple cake <i>Raspberry sorbet, caramel &amp; vanilla</i> <i>Chateau Calabre</i>	£8.00
Selection of ice creams and sorbets	£6.50
West Country cheese <i>with quince paste and crackers</i> <i>Churchills 10yr Tawny</i>	3 cheese £6.50 5 cheese £9.50
Espresso affogatto	£4.95

## Afters

Coffee and petit fours	£4.50
Selection of liqueur coffees	£9.00

## Dessert Wines

<b>Chateau Calabre 2014 Montravel Doux (half bottle)</b>	<b>South Western France</b>	<b>27.00/ 5.50 (50ml)</b>
<i>Lighter style of dessert wine with grapefruit notes, good with fresh fruit and light custards</i>		
<b>Piquepoul Moelleux 2015 Domaine Beauvignac (bottle)</b>	<b>Pinet</b>	<b>31.95/ 6.50 (100ml)</b>
<i>Rare, sweet version of Picpoul – fresh, delicate sweetness rather than unctuous</i>		
<b>Botrytis Semillon 2016, Three Bridges (half bottle)</b>	<b>SE Australia</b>	<b>41.40/ 7.00</b>
<i>(50ml) Unctuous, deep rich dessert with mushroom and woodland notes under honeyed fruit</i>		

## Cheese Menu (next page)

## Cheese Menu

### Godminster Cheddar

An award winning handmade cheese from an organic dairy farm in Bruton, Somerset. This cheese is matured for up to 12 months it has a rich depth of flavour without the acidity that is sometimes associated with vintage cheddar, giving it a full and rounded flavour with a smooth and creamy texture.

### Tunworth

A traditional Camembert style cheese with a soft, thin and wrinkled rind, a rich and earthy mushroom fragrance, and a long lasting sweet and nutty flavor. This is a lovingly handmade cheese from pasteurized milk from Hampshire.

### Driftwood Goats Cheese

This is a fresh, lactic, log-shaped goat cheese with a distinctive lemon flavour and a silky smooth, thick texture. This vivid ash coated goat log, with a natural rind is produced in Bagborough, Somerset using unpasteurized goat's milk and vegetable rennet

### Bath Blue

Made with organic pasteurized cow's milk from the cheese-makers family-run farm, Bath Blue is a classic blue veined cheese made from the milk of organic cows. The cheese is ripened in traditional stone built rooms for 8-10 weeks to give it a creamy blue veined taste and clean aroma. This cheese is not suitable for vegetarians

### Baronet

The taste of France from north Wiltshire. This rich buttery cheese is made from pasteurized Jersey Cow's milk at Neston Park near Corsham, in the style of France's famous washed rind cheese. The rind is washed regularly until it develops its distinctive colouring, maturing in 4 weeks. The structure of the cheese depends on the milk and the season. Slightly firmer in the spring and summer when the cows are out grazing the clover and creamier for the rest of the year unfortunately not suitable for vegetarians.

## Taylor's Ports 50ml

The only Port House to be created in modern times, Jonny Graham (of the Grahams family) is using his family's contacts in some of the finest growing areas of The Douro. He cannot use his own name as his Father sold the name to the Symington family who now make Graham's Ports, Churchill is Jonny's wife's name who is a Granddaughter of Winston

Churchills Reserve Port 20%	£6.05
Churchills 10yr Tawny 19%	£8.20

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