

Evening Dining

Available 5 - 9pm

Starters & Salads

Pea & lettuce soup, garden mint (VE)	8
Bresaola, Sicilian lemon rapeseed oil, rocket, Pecorino Romano	12
Potted crab, toasted sourdough	14
Houmous, selection of crudités & breads (VE)	10
Twice-baked cave-aged Cheddar soufflé (V)	11
Superfood salad, quinoa, avocado, courgette, peas (VE)	12/16
Grilled chicken Caesar salad	13/18
Burrata, locally grown tomatoes, basil oil (V)	16

Mains

All our main courses can be portioned for younger guests (2-12yrs) at half the cost of an adults portion.

Sirloin steak, field mushroom, fries, sauce (red wine jus, peppercorn, garlic butter)	36
Chicken schnitzel, fries, capers & anchovy	24
Battered haddock, chunky chips, tartare sauce, crushed peas	22
Dayboat fish curry, mussels, coconut & lime, Thai sticky rice (plant-based option available)	26
Crab linguine, chilli, mint	22
Poached chalk stream trout, peas, broad & runner beans, minted new potatoes	25
Gnocchi, summer truffle, chanterelle mushrooms, goat's curd, spinach (plant-based option available)	23
Woolley Grange beef burger, cheese, bacon, fries	22
Woolley Grange plant-based burger, vegan cheese, fries	22

Sides

Steamed spinach (VE) Mixed leaf salad (V) Tenderstem broccoli (VE)	5 each
Sweet potato fries or fries (VE) Zucchini fritti (V)	

Desserts

Orange & almond cake, Amaretto glaze	10
Rhubarb & custard trifle	9
Gooseberry & elderflower fool	9
Classic lemon tart	9
Chocolate mousse, rose petal & pistachio honeycomb (VE)	9
Selection of ice creams & sorbets (3 scoops)	9
Selection of 3 local cheeses, crackers, chutney	14

Some of our dishes may contain traces of nuts and/or shellfish.
If you are concerned about any food allergies or dietary requirements, please speak to a member of our team.
A discretionary service charge of 12.5% will be added to your bill, and all prices are inclusive of VAT.

