



Woolley Grange

NEAR BATH

Gourmet Break tasting menu

AMUSE BOUCHE

FOWEY MUSSEL BROTH, LOVAGE* OIL

STARTER

WOOLLEY'S HAM AND EGGS

Truffled duck eggs* from the walled garden, coppa ham* from our middle white pigs

FISH

BRIXHAM CRAB

cucumber*, apple* oxalis* consommé, cucumber sorbet.

MEAT

AGED TEXEL LAMB LOIN, BRAISED LAMB BELLY,
mint* and date chutney, fermented carrots*, lamb fat jus

PRE-DESSERT

ICED GIN AND BRAMBLES* FROM THE GARDENS

DESSERT

SPICED APPLE* DOUGHNUTS, THYME* SET CREAM,
BLACKCURRANT* SORBET

*Grown or reared in our gardens.

Vegan, vegetarian, dairy and gluten free alternatives are available and we can also cater for any other special dietary needs, Please let us know your requirements when booking.

A discretionary service charge of 10% will be added to your bill.