



Woolley Grange

NEAR BATH

Sample Orangery Menu

SMALL PLATES

Available 12-2pm Monday-Saturday. 7.00 EACH OR 3 PLATES FOR 18.00

Wild mushrooms on toasted sourdough

Hafod cheddar and pickled walnut croquette

Cured chalk stream trout, samphire and sea herb

Galician octopus, ink tapioca, crustacea emulsion

Rabbit terrine, apple and pickled turnip

Jamon iberico, duck egg and truffle

Please inform us on booking if you have any special dietary needs and we can alter certain dishes to suit. Please also inform us if you have any allergies.

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

All prices in pounds are inclusive of VAT.

SALADS

ROASTED SQUASH, GOATS CHEESE 12.50
sage and toasted pumpkin seeds, garden leaves

HAY BAKED GARDEN BEETROOT 13.50
hazelnut, feta, bee pollen, garden leaves

ADD EXTRAS 5.00
chicken breast
grilled halloumi
smoked salmon

KONRO GRILL

SALCOMBE LOBSTER THERMIDOR (HALF/ WHOLE) 24.00/44.00
fries, garden leaves

AGED BEEF BURGER 15.50
bacon jam, cheddar, pretzel bun, fries

GLAMORGAN BURGER (CAERPHILLY CHEESE, LEEK, MUSTARD) 14.50
cheddar, pretzel bun, fries

AGED RIBEYE STEAK 250G 22.50
garden leaves, fries

MAINS

BATH GEM BEER BATTERED HADDOCK fries, chunky tartar sauce	14.50
SPENWOOD CHEESE AND GARDEN LEEK TARTLET garden greens	15.50
BRAISED BEEF FEATHER BLADE pomme puree, garden greens	15.50

SIDE DISHES

3.50

Woolley Walled Garden salad leaves

Sweet potato fries

Potato fries, green pepper, salt

Buttered garden greens, pumpkin seeds, cumin pesto

DESSERTS

MILK CHOCOLATE AND HAZELNUT TART caramelia, white chocolate ice cream	8.00
PASSION FRUIT PARFAIT mascarpone mousse, oat and maple crumb	7.50
GARDEN FRUIT CRUMBLE vanilla custard	7.00
SELECTION OF 3 CHEESES	7.50
Pendragon, Helford Blue, Keens Cheddar, Stinking Bishop, Tor goats cheese	
