



WIDBROOK

GRANGE

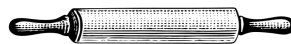
From the Gin Bar...

Widbrook's Garden Fizz
*Bombay gin, Elderflower cordial,
Prosecco, fresh mint &
cucumber*
15.00

Farmer's Favourite
*Aperol, Bombay gin, soda, lime,
syrup, orange peel and fresh mint*
15.00

Widbrook royal
*Ayala Brut Majeur,
Raspberry gin liqueur*
15.00

From the Pantry...



Lightly-cooked scallops
*With sautéed chorizo, on pea puree, shoots and lemon
balm*
12.50

Herbs goat cheese terrine
*Beetroot variation, potato & green olives salad, celery
sorbet*
8.50

Guinea fowl
*With pistachio galantine, toasted brioche, pickled
girolle, smoked tomato puree*
9.50

Homemade soup
With Artisan bread
7.50

Warm duck confit salad
Sesame seeds, watercress and beansprouts, quail egg, home Hoisin sauce
9.50

From the Kitchen...



Herb-crusted lamb rump
Jerusalem artichoke puree, roasted fennel & baby courgette, potato gratin, mint pesto, port and red wine jus
23.50

Fillet of beef
Wild mushroom puree, confit shallot, fondant potatoes, purple carrots, celeriac, bone marrow and red wine jus
29.50

Pan-fried hake fillet
Saffron risotto, spinach and white crab meat, pea shoots with wild garlic oil
22.50

Pan Roasted Pork Tenderloin
*Confit pork cheek, leeks with truffle butter sauce, purple sprouting broccoli, pomme puree, confit
apple*
21.50

Farmhouse Favourites...



Widbrook beef burger

Stilton rarebit, butter lettuce, pickled cucumber, home chunky-cut chips, spiced tomato relish
17.50

Homemade ravioli

Crispy sage brown butter sauce & parmesan, dressed rocket and toasted pine nut
18.50

Saffron chicken and herb salad

Violet potatoes, black garlic, fennel, saffron, orange and honey dressing
16.50

From the Garden...



Hand-cut chunky chips

Roasted roots

Rocket and parmesan salad

Mixed greens

4.50

Full allergen information is available upon request.

We cannot guarantee that all our products do not contain traces of nuts or seeds.