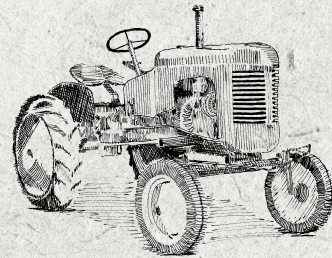


widbrook grange



Sunday Lunch

2 courses 24.95 3 courses 29.95

From the gin bar...

Widbrook's garden fizz

Prosecco, gin, elderflower cordial,
cucumber and mint
8.00

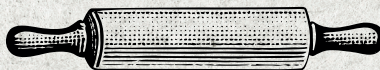
Gin of the month

Fever Tree tonic and garnish
7.50

Widbrook Royale

Chapel Down English fizz,
Edinburgh gin's raspberry liqueur
10.00

From the pantry...



Soup of the day
rustic bread

Pork, cranberry and pistachio terrine
minted cottage cheese, smoked garlic butter, rye bread

Marinated duck breast
apricot relish, smoked shallots

Jerusalem artichoke salad
beetroot & goats cheese, cinnamon melba toast,
whipped goat curd

From the kitchen...



28 day aged Walter Rose roasted rib of beef
Yorkshire pudding, roasted potatoes, red wine jus

Rosemary marinated lamb rump
malt glazed vegetable concasse, asparagus, black garlic
polenta, thyme jus

Pork loin steak
sage & cranberry stuffing, roasted potatoes,
Widbrook crab apple puree, cider jus

Roasted stone bass
hand dived scallop curry ragout, samphire,
garden peas, carrot crisps, caper & raisin sauce

Guinea fowl supreme
roasted fennel, sweet potato gratin, thyme jus

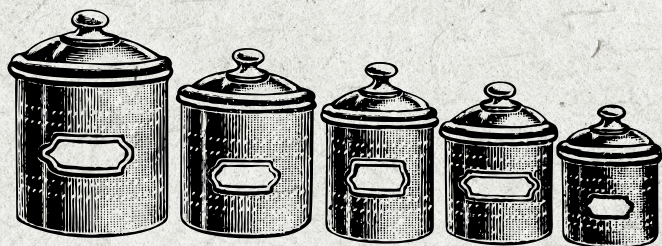
Cauliflower risotto
butternut squash puree, smoked heritage carrots, chervil
sauce

-All the above served with seasonal vegetables-

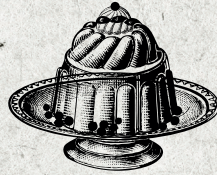
From the garden...



Roasted new potatoes
Hand cut chips
Roasted roots
Mixed greens
3.00



From the larder...



Trio of chocolate

Borozzi torte & tonka cherry compote, chocolate sorbet, chocolate tart, white chocolate sauce

Traditional sticky toffee pudding

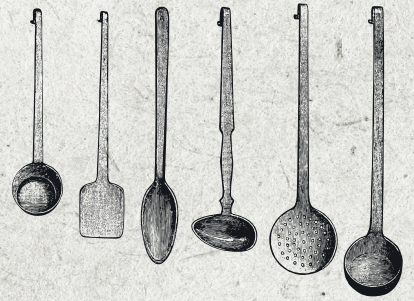
vanilla ice cream, whipped cream, toffee sauce

Strawberry cheesecake

lemon meringue, fresh strawberries, basil strawberry sauce

Selection of local cheese

Bath soft, Basset blue, Godminster cheddar, fig celery chutney



Perfect pairs...



Dessert Wines

2015 Andrew Quady - Elysium Black Muscat
6.00

2013 Graham Beck - Rhona Muscadell
5.50

2009 Castelnau
6.00

2013 Peller Estates - Ice Wine
7.00

Liqueurs

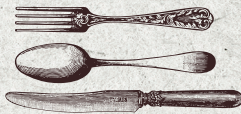
Edinburgh Gin Raspberry
4.20

Edinburgh Gin Elderflower
4.20

Port

Warre's Otima 10 year old tawny
5.50

Stay and dine...



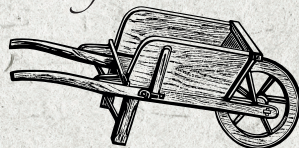
Stay on a Sunday and receive 50% off your room rate when you have a 3 course meal at the *Kitchen*

Bubbles on your bill...



Spend £125, keep your receipt and receive a free bottle of Prosecco on your next visit.

A word from the kitchen...



Thank you for choosing to dine at Widbrook Grange. My team and I have carefully sourced fresh local ingredients from independent suppliers. Infusing herbs from our herb garden, I have used my 20 years' experience to add a gastro twist to traditional farmhouse cuisine. Enjoy!

- Sandor Szucs - Head Chef -

