



## STARTERS

**Duck Rillettes** (GF, DF) **11.50**  
Pickles, sourdough toast

**Seared Scallops** (GF) **14.00**  
Cauliflower puree, crispy cauliflower, lemon oil

**Goats Curd Mousse** (GF) **11.00**  
Heritage carrots, watercress, pickled turnip

**Wild Boar Croquettes** (GF, DF) **13.00**  
Pickles, capers & raisin puree

**Pan Fried Asparagus** (VE, GF) **12.50**  
Crispy polenta, asparagus sauce

**Grilled Herring** (GF) **10.00**  
Potato salad

**Homemade Soup** (VE, GFO) **9.50**  
Focaccia bread

## FARMHOUSE FAVOURITES

**Widbrook Beef Burger** (GFO) **18.50**  
Lettuce, blue cheese, pickled cucumber, tomato relish, triple cooked chips

**Widbrook Garden Salad** (VEO, GF) **19.50**  
Quinoa, roasted sweet potato, pomegranate, fresh chilli, avocado, feta cheese, sprouting broccoli, toasted walnuts, mirco herbs, olive oil and lemon dressing

**Romaine and Anchovy Salad** (GF) **14.50**  
Wild garlic sourdough crisp, parmesan shavings, house dressings

**Add Chicken** **5.00**

## MAINS

**Market Fish** (GF) **27.00**  
Fresh peas puree, rice croquette, burnt baby gem, trout roe, beurre blanc sauce

**Fillet of Beef** (GF) **37.00**  
Triple cooked chunky chips, peppercorn sauce

**Slow Cooked Lamb** (GF) **26.50**  
Black garlic polenta, honey glazed carrots, salsa verde, jus

**Pan Roasted Guinea Fowl Breast** (GF) **24.50**  
Garlic and sage, pink fir, vignole, black truffle

**Crispy Pork Belly** (GF) **25.00**  
Pomme puree, buttered hispi cabbage, apple puree, black pudding crumb

**Spring Vegetable Vignole** (VE, GF) **22.00**

**Roasted Asparagus and Spinach Risotto** (VE, GF) **20.00**  
Lemon oil

## SIDES

Triple-cooked chunky chips (VE, GF) **5.00**

Roasted roots (VE, GF) **5.00**

Mixed green vegetables (VE, GF) **5.00**

Rocket and Parmesan Salad (GF) **5.00**

Mixed Olives (VE, GF) **5.00**

Bread, Olive Oil and Balsamic, Butter (VEO, GFO) **5.00**

Roasted Garlic and Rosemary Pink Fir (VE, GF) **5.00**

GF = Gluten-free, GFO = Gluten-free option available, DF = Dairy Free, V = Vegetarian, VE = Vegan, VEO = Vegan option available

\*Please inform us of any allergies or food intolerances. Full allergen information available upon request. We cannot guarantee that all our products do not contain traces of nuts or seeds.

All our food bills have a discretionary 10% service charge.



## DESSERT MENU

<b>Chocolate Mousse Dome with Raspberry Coulis Centre</b> (GF) Chocolate soil, raspberry sorbet	11.50
<b>Sticky Toffee Pudding</b> (GF) Toffee sauce, homemade vanilla ice cream	10.00
<b>Baked Vanilla Cheesecake</b> (VEO, GF) Fresh mango, passion fruit, mango puree, honey crumble	10.00
<b>Salted Caramel and Chocolate Tart</b> (VEO, GF) Toasted hazelnuts, homemade vanilla ice cream	12.00
<b>Widbrook Mess</b> (GF) Lemon meringue, rhubarb, homemade vanilla ice cream, soft cream, lemon curd	10.50
<b>Homemade Ice Cream and Sorbet</b> (VEO, GF) Your choice of three flavours	8.50
<b>Selection of Local Cheeses</b> (GFO) Grapes, quince gel, artisan crackers	16.00
<b>DESSERT WINE 100ml</b> Palazzina Moscato Passito	4.80
Les Garonnelles Sauternes	8.70
<b>Gun Dog Gin Liqueur 50ml</b> Quince, Damson, Rhubarb, Raspberry, Blackberry	6.00
<b>Port 100ml</b> Roc Fine Ruby	5.80
Taylor's Fine Tawny	6.80

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**Continental Buffet** (GFO)

Alpen, Crunchy Nut Cornflakes, plain Cornflakes and gluten-free cereal, Porridge,  
Fresh Fruits  
Greek yogurt served with berry compote  
Freshly baked pastries  
White, Brown or mixed toast, Orange  
and Apple juice  
Dusty Ape coffee and a selection of Fairtrade teas

**Full English Breakfast** (GFO)

Bacon  
Flat mushroom  
Stornoway black pudding  
Tomato  
Pork sausage  
Beans  
Free-range egg cooked to your liking

**Avocado and poached egg on toasted sourdough** (GFO)

**Two free-range boiled eggs and soldiers** (GFO)

**Smoked salmon with free-range scrambled egg** (GFO)

**Eggs Florentine, Benedict or Royale** (GFO)

Toasted sourdough, (spinach/ wiltshire ham/ smoked salmon) poached eggs, hollandaise sauce

**Widbrook Vegetarian Breakfast** (GFO, VEO)

Vegetarian sausage  
Tomato  
Avocado  
Mushrooms  
Baked beans  
Free-range egg cooked to your liking

Kipper with free-range egg cooked to your liking, wedge of lemon (GFO)

Cappuccino, flat white, latte and hot chocolate 2.50

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