

WINTER 2025 MENU

STARTERS

CHICORY TART 11.00

deep-fried goats cheese, walnut & pear salad

PICKLED MACKEREL, CITRUS GIN-CURED SALMON

& SMOKED HADDOCK MOUSSE 13.50 gf dfo

cucumber, olive oil biscuit

VENISON TERRINE 13.50 gfo df

tarragon mayonnaise, pickled tomato, toasted sourdough

STUFFED CABBAGE LEAVES gf ve 12.00

oyster mushroom & rice, tomato sauce

HOMEMADE SOUP ve gf 9.5

focaccia

LAMB & POTATO CROQUETTE gf 12.00

red wine jus dip, minted buttermilk

MAINS

MARKET FISH gf dfo 27.00

green vignole, crab croquette, beetroot ketchup, saffron sauce

GIN-MARINATED DUCK BREAST gf 28.00

butternut squash, kalibos cabbage, glazed carrots, duck jus

HANGER STEAK gf 29.00

beef fat mash, cavolo nero, braised shallot, smoked whisky & green peppercorn sauce

PHEASANT gfo 25.00

pithivier, pear, parsnip puree, wild mushroom, red wine jus

WIDBROOK BEEF BURGER gf df 19.00

lettuce, blue cheese, pickled cucumber, tomato relish, triple-cooked chips

ROAST PORK, LEEK & SWEET POTATO GRATIN gf 23.50

apple & fennel, cep & beer sauce

CHICKEN WITH SMOKED POTATO & TRUFFLE 25.00

beetroot leaves, truffle caviar

CRUSTED AUBERGINE gf ve 18.50

turtle beans, cherry tomato braised in wine, lovage

WIDBROOK WARM GARDEN SALAD ve gf 19.50

quinoa, roasted sweet potato, purple sprouting, pomegranate, fresh chilli, avocado, baked feta, toasted walnuts, micro herbs, lemon & olive oil dressing

gf./gluten-free | gfo./gluten-free option available | df./dairy-free | dfo./dairy-free option available
v./vegetarian | ve./vegan | veo./vegan option available

All prices quoted are in UK pounds (£). All our menus are samples only and subject to change. We recommend you discuss all dietary requirements with the restaurant before your visit. Written allergen information is available on request and we'll be happy to help. A discretionary 12.5% service charge is added to your bill. This goes directly to our team.

SIDES

MIXED GREENS 6.00

TRIPLE COOKED CHIPS 6.00

BREAD, BUTTER, OLIVE OIL & BALSAMIC 6.00

OLIVES 6.00

ROASTED GARLIC & ROSEMARY POTATOES 6.00

MIXED SALAD 6.00

DESSERTS

PLUM AND COCONUT CAKE 10.00

dulce de leche, cinnamon

CHOCOLATE DELICE 10.00

chocolate soil, raspberry sorbet

STICKY TOFFEE PUDDING gf 10.00

toffee sauce, quince ice cream

SELECTION OF LOCAL CHEESES gf 16.00

quince, grapes, pumpkin seed & cranberry crackers,
crispy sourdough

SALTED CARAMEL & CHOCOLATE TART ve gf 14.00

hazelnuts, raspberry sauce

APPLE TART gf ve 14.00

cinnamon crumble, apple sorbet

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