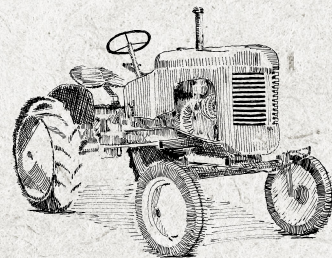


widbrook grange



From the gin bar...

Widbrook's garden fizz

Prosecco, gin, elderflower cordial,
cucumber and mint
8.00

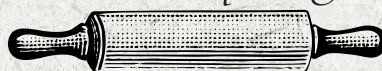
Gin of the month

Fever Tree tonic and garnish
7.50

Widbrook Royale

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

From the pantry...



Soup in a soup

rustic bread
7.00

Game trio

smoked cured venison, partridge nougat, pheasant & pear
galantine, tomato & plum sorbet, minted cottage cheese
8.50

Fish variation

pickled mackerel, citrus cured salmon, smoked haddock
mousse, dill cucumber sorbet, pea puree
7.50

Pressed Wiltshire pig cheek

candied walnut & apple, homemade piccalilli
7.50

Goats cheese, chestnut & beetroot terrine

horseradish & violet potato salad, pickled golden beetroot,
cinnamon melba toast
7.50

Rabbit & local ham ballotine

apple & honey caviar, smoked shallots, carrot chutney
7.50

From the kitchen...



Pan roasted Wiltshire pork tenderloin

crispy almond pig oyster, leek & sweet potato gratin,
wild mushroom & beer sauce
18.50

Rosemary marinated lamb rump

smoked root vegetables, sage polenta, black garlic jus
19.50

Gin marinated duck breast

red mash, confit of turnip, pineapple salsa,
organic cider & coriander sauce
18.50

Fillet of beef

roasted potato, walnut glazed celeriac concasse, salsify
puree, Wiltshire truffle, port reduction
26.50

Curry cured monkfish

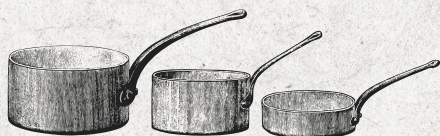
scallops, confit baby onion, curried potatoes, roasted cauliflower
18.50

Green crusted venison loin

fennel puree, sweet potato fondant, red cabbage,
blackberry glaze
25.50

Pumpkin ravioli

cauliflower risotto, almond crusted courgette, ginger &
chervil sauce
15.50



Farmhouse favourites...



Grilled cod loin

butternut squash risotto, roasted peppers, sweet potato
crisps, orange & chardonnay sauce
17.50

Widbrook beef burger

Godminster cheddar, pancetta, hand cut chips,
spiced tomato relish
15.00

Slow roasted chili & honey beef ribs

fondant potato, steamed vegetables, red wine gravy
18.50

Pan roasted guinea fowl breast

smoked garlic, crushed potato, buttered savoy cabbage
16.50

Warm spiced figs & roasted tricolour potato salad

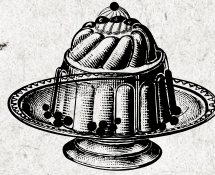
poached free range hens eggs
13.50

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
7.50

Mango meringue pudding

tuile, coconut & fennel ice cream, blood orange sauce
7.50

Traditional sticky toffee pudding

vanilla ice cream, whipped cream, toffee sauce
7.50

Blackberry cheesecake

blackberry textures
7.50

Carrot cake & prune biscuit balls

raspberry jelly, Madagascar vanilla custard
7.00

Selection of homemade ice cream and sorbets

See board for selection
5.50

Selection of local cheese

Bath soft, Basset blue, Godminster cheddar, fig celery chutney
11.50

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

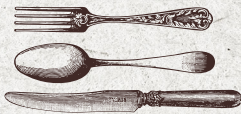
Edinburgh Gin Raspberry
4.20

Edinburgh Gin Elderflower
4.20

Port

Warre's Otima 10 year old tawny
5.50

Sunday lunch...



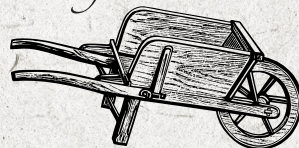
We have a carefully prepared Sunday lunch menu
using local beef, lamb, pork and guinea fowl.
2 courses 24.95 3 courses 29.95

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 -

