

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

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

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

Homemade soup
with Artisan bread
7.50

Warm duck confit salad
sesame seeds, water cress and beansprouts, quail egg, home Hoisin sauce
9.50

From the kitchen...



Herb-crusting 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 available upon request.

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

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!