

*widbrook grange*  
*six-course tasting menu*

**Soup in a soup**, homemade bread

**Game trio**, smoked venison, pheasant galantine, grouse nougat, plus & tomato sorbet

**Gin & tonic sorbet**

**Rosemary & honey cured lamb rump**, spinach mash, glazed red onion concasse, cassis jus

**Orange cardamom pudding**, coconut fennel ice cream, macaroons, blood orange sauce

**Selection of local cheeses**, Bath soft, Godminster cheddar, Basset blue

*Please inform us if you have any allergies or dietary requirements. All ingredients are locally sourced & prepared freshly on site.*