

# THE WOODSPEEN

## MAIN MENU

### STARTERS

Jerusalem artichoke risotto, pickled and poached apple, crispy artichoke and seed crumb, cider vinegar, black truffle (V) £21

Roasted Orkney scallops, chorizo stuffed chicken thigh, homemade spicy chorizo jam, caramelized apple puree, basil oil  
roasted tomato consommé £28

Chicken and duck liver terrine, celery, apple and walnut salad, stout soda bread £17

Crab raviolo, pickled and roasted fennel, crab bisque, caviar and white balsamic dressing £27

Woodspeen Mille Feuille, 24-month aged parmesan custard, pickled beetroots and nashi pear, white balsamic £14

Smooth chicken liver pate, Sauternes jelly, blood orange, hazelnut granola, thyme brioche £17

### MAINS

Seared stone bass, pickled celeriac, nori seaweed and leek terrine, truffle emulsion and fresh black truffle £30

Fillet of beef, braised beef blade Rossini pasty, confit and pickled crosnes  
roasted king oyster mushroom, kale, red wine sauce £49

White and Wye Valley asparagus, slow-poached duck's egg, hazelnut satay sauce, lemon emulsion, toasted seed granola (V) £28

Roasted rump of lamb, crispy lamb belly, Wye Valley asparagus, rosemary hash brown, white anchovy emulsion  
wild garlic salsa verde, red wine sauce £33

Roasted halibut, crispy chicken skin crumb, caramelised cauliflower chou farci, duchess potato, Bollinger and apple puree £36

Angus ribeye steak, sticky Portobello mushroom ragu gratin, beef fat triple cooked chips, green peppercorn sauce £39

Woodspeen crispy ricotta gnocchi, purple sprouting broccoli, roasted and pickled shallot, Wiltshire truffle, ricotta sauce (V) £25

### FOR TWO TO SHARE

Woodspeen beef Wellington

beef cheek potato boulangerie, Wye Valley asparagus wrapped in smoked pancetta, mushroom bordelaise  
£110

Gloucestershire Old Spot pork chop

slow cooked belly and homemade black pudding, pork crackling  
poached Yorkshire rhubarb, braised bacon cabbage, mustard sauce  
£75

### SIDES

Beef fat triple cooked chips  
£5

Wild garlic Jersey Royal potatoes  
£5

Beetroot and horseradish creme fraiche  
£5

Tenderstem broccoli, sweet chili and almonds  
£5

Roasted savoy cabbage  
Parmesan and parsley gratin  
£5

Wye Valley asparagus, truffle emulsion  
Oakey Smokey crumb  
£6

*(V) Please note that these dishes can be tailored to suit vegetarians.  
Please be aware that game dishes may contain lead shot.  
Please let us know if you have any dietary requirements or intolerance.  
A discretionary service charge of 10% will be added to your final bill.*