

THE WOODSPEEN

STARTERS

Salt cod scotch egg, confit bell peppers, guacomole, coriander salad

Ham hock terrine, sourdough croutons, Woodspeen piccalilli

Wild garlic and pea soup, parmesan arancini, pickled shallots
Modena aged balsamic (v)

MAINS

Confit lamb belly, onion couscous, wild garlic salsa verde sundried tomato
rosemary sauce

Cured salmon, purple sprouting broccoli, crushed Jersey Royals
watercress puree, lemon emulsion and fish broth

Shallot tarte fine, Wye Valley asparagus, duck egg, truffle emulsion (v)

DESSERTS

Tiramisu' choux bun, white chocolate mousse, coffee ice cream
sweet wine sauce

Chocolate and salted caramel tart, cocoa nib tuile, vanilla ice cream

“Rhubarb pavlova”

Rhubarb compote, poached rhubarb, blood orange mousse
blood orange sorbet

2 courses £30

3 courses £35

*(V) Please note that this dish can be altered to suit vegetarians.
Please let us know if you have any dietary requirements or intolerances.
A discretionary service charge of 10% will be added to your final bill.
The dishes may be altered on the time of your booking due to seasonality.*