THE WOODSPEEN TO NIBBLE **PICANTE OLIVES**-7 **SOURDOUGH**-6 Plump juicy olives with a With a duo of hummus and delicate spicy flavour (V) salted butter (V) TO START BURRATA-17 **CHICKEN TERRINE**-18 PEA RISOTTO-19 Isle of Wight tomatoes, crispy Woodspeen black pudding Goats curd, Parmesan crisps, onion, wild garlic pesto, Woodspeen piccalilli, sourdough croutons garden mint sauce (V) olive oil (V) **ORKNEY SCALLOPS**-31 YELLOWFIN TUNA TARTARE-22 SMOKED SALMON-25 Chorizo jam, fennel, orange and Mango and lime broth, pickled Horseradish Jersey Royals, gribiche rocket salad cucumber, shellfish crackers and sauce, Wye Valley white asparagus caviar FISH MEAT VEGETABLE FILLET OF BEEF-49 Smooth Woodspeen pâté, pickled WILD HALIBUT-42 onion, truffle spinach, port wine sauce **ENGLISH ASPARAGUS** -27 New Forest asparagus, creamed Ricotta, lemon and black pepper leeks, truffle croquette and **ROASTED RACK OF LAMB**-39 Gnudi, crushed peas and Béarnaise oyster mushroom Shepherd's pie, balsamic glazed sauce (V) carrots, grelot onion, wild garlic pesto TOMATO AND BASIL **CORNISH COD**-34 **ANGUS RIBEYE STEAK**-45 FREGOLA-24 Jersey Royals, wilted sea beet and Portobello mushroom ragout, triple BBQ courgettes, pickled fennel, pickled fennel, pea and wild garlic cooked chips, watercress salad roquito peppers and olive tapenade sauce + Woodspeen Béarnaise sauce –4 (V) FATHER'S DAY SPECIAL: T-BONE STEAK-59 Truffle bearnaise. French fries. watercress and tomato salad **TO SHARE BEEF WELLINGTON**-125 **ROASTED MONKFISH TAIL**-95 Mushroom bordelaise, truffle potato Potted shrimp, wild garlic Jersey Royals, dauphinoise, courgette, tomato and minted peas, pancetta and tartare sauce Parmesan gratin, truffled red wine sauce SIDES Wild garlic buttered Heritage tomato and goats Creamed spinach and leeks, Jersey Royal potatoes -5 cheese salad -6 crispy onion and chives -5 Beef fat triple cooked chips -6 Minted peas and English asparagus -5 Truffled dauphinoise potato -7

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