

THE WOODSPEEN

TO NIBBLE

PICANTE OLIVES—7
Plump juicy olives with a delicate spicy flavour (V)

ARTISAN FOCACCIA—6
With a duo of hummus and salted butter (V)

TO START

BURRATA—17
Isle of Wight tomatoes, crispy onion, rocket pesto, Woodspeen olive oil (V)

HAM HOCK TERRINE—18
Piccalilli, sourdough croutons

BLACK TRUFFLE RISOTTO—19
Pecorino crisps, mascarpone

ORKNEY SCALLOPS—31
Chorizo jam, fennel, mojo sauce, rocket salad

YELLOWFIN TUNA TARTARE—23
Cucumber gazpacho, shellfish crackers, Mango and caviar

SCOTTISH SALMON—24
Cured with lemongrass, Devon crab, pickled ginger and coriander

FISH

HALIBUT—42
Barbecued and creamed leeks, truffle croquette and oyster mushroom

COD—34
White beans, sea herbs, artichoke and fennel

MEAT

FILLET OF BEEF—49
Smooth Woodspeen pâté, pickled onion, truffle spinach, port wine sauce

ROASTED SADDLE OF LAMB—39
Courgette, goats curd, lamb fritter, mint

RIBEYE STEAK—45
Mushroom ragout, triple cooked chips, watercress salad
+ Woodspeen Peppercorn sauce —4

VEGETABLE

GNUDI —27
Ricotta, lemon and black pepper, crushed peas Béarnaise sauce and mushroom (V)

TOMATO AND BASIL FREGOLA—24
BBQ courgettes, pickled fennel, roquito peppers and olive tapenade (V)

FOR TWO PEOPLE

BEEF WELLINGTON—125
Mushroom bordelaise, truffled mash potato, courgette, tenderstem broccoli with an almond dressing, truffled red wine sauce

ROASTED MONKFISH TAIL—95
Potted shrimp, buttered new potatoes, minted peas, pancetta and tartare sauce

SIDES

Buttered
New potatoes —5
Beef fat triple cooked chips —6

Heritage tomato and goats cheese salad —6
Minted peas —5

Tenderstem broccoli with an almond dressing —5
Truffled mash 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.*