THE WOODSPEEN

TO NIBBLE

PICANTE OLIVES-7

Plump juicy olives with a delicate spicy flavour (V)

SOURDOUGH -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, bonito tuile, Mango and caviar

SCOTTISH SALMON-24

Cured with lemongrass, Devon crab, pickled ginger and coriander

FISH

MEAT

VEGETABLE

HALIBUT-42

Barbecued and creamed leeks, truffle croquette and oyster mushroom

COD-34

White beans, sea herbs, artichoke and fennel

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

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

SIDES

Buttered New potatoes –5

Beef fat triple cooked chips -6

Heritage tomato and goats cheese salad –6

Minted peas -5

ROASTED MONKFISH TAIL-95

Potted shrimp, buttered new potatoes, minted peas, pancetta and tartare sauce

Tenderstem broccoli with an almond dressing –5

Truffled mash potato -7