

THE WOODSPEEN

TO NIBBLE

PICANTE OLIVES—5
Plump juicy olives with a delicate spicy flavour (V)

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

TO START

BURRATA—17
Roast squash, pumpkin seeds, sage and onion, harissa and maple dressing (V)

GAME TERRINE—18
Brioche, apple cider chutney, celeriac remoulade

MUSHROOM RISOTTO—19
Pickled trompette, maitake, old Winchester

ORKNEY SCALLOPS—31
Celeriac, black pudding, brown butter capers, gherkins

YELLOWFIN TUNA TARTARE—23
Apple dashi, oyster leaf, caviar

SCOTTISH SALMON—24
Cured with lemongrass, burnt apple, kohlrabi, pear, nori

FISH

HALIBUT—42
Leeks, Oyster mushroom, pancetta, pickled onion, smoked fish sauce

COD—34
Haricot beans cooked in a white wine sauce, sea herbs, artichoke, fennel

MEAT

FILLET OF BEEF—49
Glazed beef cheek, beer braised onion, truffle Chou Farci, chanterelles, port wine sauce

VENISON LOIN —39
Smoked beetroot, braised red cabbage, celeriac, blackberry, red wine sauce

SIRLOIN STEAK—45
Triple cooked chips, watercress salad, peppercorn and bearnaise sauce

VEGETABLE

GNOCCHI —27
Roasted squash and marmalade, sage crisps, hazelnut (V)

JERUSALEM ARTICHOKE—24
Romesco sauce, goats curd, walnuts, crispy kale, radicchio (V)

FOR TWO PEOPLE

BEEF WELLINGTON — 125
BBQ carrots, rosemary mash potato, creamed cavolo nero, Bourguignon sauce

ROASTED MONKFISH TAIL — 95
Potted shrimp, haricot beans, BBQ artichoke, tenderstem broccoli, caviar, white wine sauce

SIDES

Harissa glazed carrots —5

Bitter leaf salad,
blue cheese dressing —6

Creamed cavolo nero —5

Beef fat triple cooked chips —6

Braised red cabbage —5

Rosemary 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.*