

THE WOODSPEEN

TO NIBBLE

PICANTE OLIVES –5
Plump juice olives with a delicate spicy flavour (V)

ONION AND OAT SOURDOUGH- 6
With a duo of hummus and malted butter (V)

TO START

HERITAGE BEETROOTS–18
Beetroot tartare, whipped lemon ricotta, parmesan biscuit (V)

DUCK LIVER PARFAIT–19
Tosted brioche, plum chutney, smoked almond, pan seared duck liver

MUSHROOM RISOTTO–20
Pickled trompette, maitake old Winchester

ORKNEY SCALLOPS–31
Butternut squash, spiced pork fritter, caper and raisin puree

CORNISH CRAB–25
Shellfish Jelly, pickled radish, avocado, sesame tuile

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

FISH

COD –42
Leeks, Oyster mushroom, pancetta, pickled onion, smoked fish sauce

CORNISH SEA BASS–44
Lemon roasted fennel and puree, chicken and hazelnut jus gras

MEAT

FILLET OF BEEF–49
Braised cheek, beef fat gnocchi, broccoli and brown butter puree

LAMB –42
Roast best end, shepherds pie, pea and wild garlic fricassee, wild mushrooms

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

VEGETABLE

LEEK VELOUTÉ –28
Crispy duck egg, melted leeks, chanterelles, black truffle (V)

GLAZED BBQ CARROTS–26
Cumin granola, black garlic ketchup, spiced carrot samosa(V)

FOR TWO PEOPLE

BARBECUE COTE DE BOEUF– 125
Beef fat triple cooked chips, braised Roscoff onion, peppercorn sauce, watercress

CORNISH LOBSTER–105
Shellfish and haricot bean cassoulet
grilled artichoke, sea vegetables

SIDES

Harissa glazed carrots –6

Bitter leaf salad,
blue cheese dressing –6

Creamed cavolo nero –6

Beef fat triple cooked chips –6

Miso glazed hispi cabbage –6

Rosemary mash potato –6

*(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 12.5% will be added to your final bill.*