

# **THE WOODSPEEN**

2 courses £37 / 3 courses £42

## **STARTERS**

### **ISLE OF WIGHT TOMATO SALAD (V)**

Gazpacho foam, avocado sorbet, burrata, roasted garlic tuille

### **SALMON RAVIOLO**

Cucumber chutney, garden  
herbs, cucumber and wasabi beurre blanc

### **LAMB CONFIT FRITTERS**

Jersey royal potato mousse, mint gel, wild garlic

## **MAINS**

### **NEWLYN COD LOIN**

Crispy mussels, sea vegetables, smoked mussel velouté

### **FREE RANGE GUINEA FOWL**

Spring peas 'a la francaise', creamed potato, braised gem  
lettuce, anchovies

### **PARMESAN GNOCCHI(V)**

New season asparagus, smoked almond pesto, mushroom  
foam

## **DESSERTS**

### **COFFEE CREMEUX**

Mascarpone ice cream, chocolate mousseline, hazelnut

### **ELDERFLOWER SAVARIN**

Vanilla and thyme cream, peach sorbet

### **WHIPPED YOGHURT MOUSSE**

Glazed raspberries, honey tuille, sorrel sorbet

*(V) Please note that these dishes can be altered to suit vegetarians.  
Please let us know if you have any dietary requirements or intolerances.  
A discretionary service charge of 12.5% will be added to your final bill.*

*The dishes may be altered on the time of your booking due to seasonality.*

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