

THE
WOODSMAN

Stratford-Upon-Avon

MAY TASTING MENU

Bread & snacks

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Gazpacho of Isle of Wight Tomatoes

*Tomato jam - fresh ricotta - marinated tomatoes - rocket oil
[Monastrell Rosé, Clos de Lom, Valencia, Spain]*

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Charred Wye Valley asparagus

*Coppa ham- crispy hen's egg- truffle custard
[Auntsfield, Sauvignon blanc]*

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Fillet of Gilthead bream

*Pesto Purée - Spring veg & razor clams - cuttlefish gnocchi
[Domaine de la Combe, Muscadet]*

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Black garlic glazed rump of spring lamb

*Broccoli - anchovies- Shepherd's pie- lamb's heart
[Rioja gran reserva, Spain]*

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Lemon meringue tart

Crème fraiche mousse- lemon yoghurt sorbet- fennel pollen

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70% Guanaja chocolate mousse

*Salted hazelnut crunch - olive oil ice cream - Yuzu
[Cotswolds chocolate grand]*

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Mrs Bells Blue Cheese

*Red wine apple purée- walnut & raisin bread- linseed & sesame
(For 2 people £7.50 supplement per person)
[LBV Port £7 supplement pp]*

Tasting menu £75pp

To be enjoyed by the whole table

Drinks Pairing £50pp