

THE WOODSPEEN

TO START

BURRATA

Burrata, hock, pickled fennel, onion and pink peppercorn crumb, orange (V) £17

ROASTED ORKNEY SCALLOPS

Woodspeen gin compressed cucumber, mango scallop roe cracker £28

CHARGRILLED PIGEON BREAST

beetroot terrine, horseradish, pickled summer vegetables £17

DEVON CRAB TARTLET

caviar, lime and avocado puree, spring onion salad, crispy rice noodles £27

ISLE OF WIGHT GAZPACHO

feta mousse, plot pesto, onion crisps (V) £14

WOODSPEEN MILLE-FEUILLE

smooth pate, apple, cherry and rocket salad £19

MAINS

ROASTED HALIBUT

Woodspeen homemade black pudding, creamed leeks truffle croquette and oyster mushroom £36

FILLET OF BEEF, GIROLLE MUSHROOM

sweetcorn salsa, wet garlic, Woodspeen herb crumb red wine jus, autumn truffle salad £49

WOODSPEEN RATATOUILLE

aubergine and tomato compote, goats curd, plot pesto (V) £28

VENISON PAVE, FAGGOT

braised red cabbage, rosemary mash potato, dark chocolate £35

LINE CAUGHT SEABASS

potato and spring onion terrine, peas, spiced aubergine puree, olive and sundried tomato £30

ANGUS RIBEYE STEAK, PORTOBELLO MUSHROOM

ragu, beef fat triple cooked chips, green peppercorn sauce £41

LEMON AND MINT STUFFED COURGETTE FLOWER

crushed peas, spiced aubergine, fennel and olive sauce vierge (V) £25

TO SHARE

CHARGRILLED COTE DE BOEUF STEAK

truffle potato dauphinoise, courgette and tomato gratin, roasted courgettes truffle red wine sauce £110

WHOLE CORNISH LOBSTER

crispy claw, poached tail, lobster mousse, lobster and truffle Jersey Royal potato salad £100

SIDES

*| Beef fat triple cooked chips £5 | Braised red cabbage, oakey smokey crumb £5
| Creamy rosemary mash, crispy onion and chive £5 | Tenderstem broccoli, sweet chilli and almonds £5
| Truffle potato dauphinoise £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 10% will be added to your final bill.
Please be aware that some dishes may contain lead shot.*