

THE WOODSPEEN

STARTERS

Salt cod scotch egg, confit bell peppers, guacamole, coriander salad

Ham hock terrine, sourdough croutons, Woodspeen piccalilli

Pea and wild garlic soup, parmesan arancini, pickled shallots
Modena aged balsamic (v)

MAINS

Confit lamb belly, onion Fregola, wild garlic salsa verde sundried tomato
rosemary sauce

Shallot tarte fine, Wye Valley asparagus, duck egg, truffle emulsion (v)

Confit trout, crushed Jersey Royals, courgette and basil, broad beans

DESSERTS

“Tiramisu”

choux bun, white chocolate mousse, coffee ice cream
sweet wine sauce

Lemon meringue pie, raspberry sorbet and mint

“Elderflower pannacotta”

New forest strawberries and consommé, lime and linseed tuille

2 courses £32

3 courses £37

*(V) Please note that this dish can be altered to suit vegetarians.
Please let us know if you have any dietary requirements or intolerances.
A discretionary service charge of 10% will be added to your final bill.
The dishes may be altered on the time of your booking due to seasonality.*