

# **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**

Roasted pork collar, crackling, apple, elderflower and gooseberry chutney,  
runner beans, bacon cabbage

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

Seared sea bream, chargrilled courgette, tomato chutney  
olive and fennel sauce vierge

## **DESSERTS**

Summer red fruit pudding terrine, plot mint ice cream

Lemon meringue pie, raspberry sorbet and mint

“Elderflower Panna Cotta”

New Forest strawberries and consommé, lime and linseed tuille

2 courses £35

3 courses £40

*(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.*