

THE WOODSPEEN

STARTERS

Burrata, 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

FOR TWO 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

Creamy rosemary mash, crispy onion and chive
£5

Braised red cabbage, oakey smokey crumb
£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.*