

**THE
WOODSPEEN**

STARTERS

- Burrata, pickled fennel, onion and pink peppercorn crumb, orange (V) £17
Roasted Orkney scallops, cauliflower, apple, spiced crispy onions, green curry sauce £29
Chargrilled partridge breast, beetroot terrine, horseradish, pickled vegetables £18
Sourdough crab crumpet, brown crab rarebit, caviar, 'Waldorf' salad £26
Autumn mushroom risotto, chanterelles, crispy maitake, aged balsamic, truffle (V) £21
Woodspeen mille-feuille, smooth pate, apple, plum and rocket salad £19

MAINS

- Wild halibut, Woodspeen homemade black pudding, creamed leeks, truffle croquette and oyster mushroom £38
Fillet of beef, beef cheek and onion tart, miso buttered hispi cabbage, garlic puree, red wine jus £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 Sea Bass, squash romesco, roasted salsify, purple sprouting broccoli, shellfish sauce £34
Angus ribeye steak, portobello mushroom ragu, beef fat triple cooked chips, green peppercorn sauce £42
Pumpkin cannelloni, roasted parsley root, crispy kale, cider vinegar, mushroom cappuccino (V) £29

FOR TWO TO SHARE

- Chargrilled Cote de boeuf steak, potato and beef cheek gratin, bbq celeriac and truffled leeks, truffle red wine sauce
£115
Monkfish tail wrapped in pancetta, "Woodspeen fish pie and tartar sauce", purple sprouting broccoli, capers and raisins
£95

SIDES

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| Beef fat triple cooked chips
£6 | Creamy rosemary mash, crispy onion and chive
£6 |
| Braised red cabbage, oakey smokey crumb
£5 | Tenderstem broccoli, sweet chilli and almonds
£5 |
| Truffle potato dauphinoise
£7 | |

*(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.*