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

Winter 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

Nutmeg Gnudi, roasted sprouts, cranberry compote, crispy calvo nero, tunworth cheese (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 $\pounds 115$

Monkfish tail wrapped in pancetta, "Woodspeen fish pie and tartar sauce", purple sprouting broccoli, capers and raisins £95

SIDES

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 $\pounds 5$

Truffle potato dauphinoise

£7