

THE WOODSPEEN

TO START

GOATS CHEESE MOUSSE

Beetroot, poached quince, hazelnut crumb (V) £17

ROASTED ORKNEY SCALLOPS

Cauliflower, apple, spiced crispy onions, green curry sauce £29

CHARGRILLED PARTRIDGE BREAST

beetroot terrine, horseradish, pickled vegetables £18

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, cherry and rocket salad £19

MAINS

WILD HALIBUT

Woodspeen 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 £49

NUTMEG GNUDI

roasted sprouts, cranberry compote, crispy cavolo nero, Lancashire bomb cheese (V) £28

VENISON PAVE

faggot, braised red cabbage, rosemary mash potato, dark chocolate £35

CORNISH COD

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 CANNELONI

roasted parsley root, crispy kale, cider vinegar, mushroom cappuccino (V) £29

TO SHARE

CHARGRILLED COTE DE BOEUF

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

Beef fat triple cooked chips £6 | Creamy rosemary mash, crispy onion and chive £6

Braised red cabbage, oakey smokey crumb £5 | Truffled dauphinois potato £7

Tenderstem broccoli, sweet chilli and almonds £5

(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.