THE WOODSPEEN

TO START

GOATS CHEESE MOUSSE

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

ROASTED ORKNEY SCALLOPS

Pork cheek fritter, crackling, Yorkshire rhubarb, pea shoot salad - 31

DUCK TERRINE

Blood orange, cinnamon cruffin, watercress - 18

CRAB RAVIOLO

Shellfish bisque, caviar, pink grapefruit, kohlrabi, Woodspeen oil - 28

TRUFFLE MUSHROOM RISOTTO

Cauliflower mushroom, crispy maitake, aged balsamic (V) - 21

WOODSPEEN MILLE FEUILLE

Coronation chicken, coriander, cauliflower, raisin and capers, almond -19

MAINS

WILD HALIBUT

Woodspeen black pudding, creamed leeks, truffle croquette and oyster mushroom - 38

FILLET OF BEEF 'ROSSINI'

Smooth Woodspeen pate, pickled onion, truffle spinach, port wine sauce - 49

SQUASH FREGOLA

Crumbled feta, mint, pumpkin seed dressing, harissa emulsion, radicchio (V) - 28

GUINEA FOWL BREAST

Berkshire pancetta crisps, borlotti bean puree, cauliflower, morel mushroom sauce - 36

CORNISH COD

Tempura cod cheek, ratte potato, wilted sea beet and pickled fennel - 34

ANGUS RIBEYE STEAK

Portobello mushroom ragu, beef fat triple cooked chips, green peppercorn sauce - 45

PITHIVIER

Celeriac and truffle, purple sprouting broccoli, blue cheese sauce (V) - 29

TO SHARE

BEEF FILLET WELLINGTON

Mushroom bordelaise, truffle potato dauphinoise, purple sprouting broccoli, truffle red wine sauce - 125

MONKFISH TAIL WRAPPED IN PANCETTA

Woodspeen battered monkfish cheek, tar tar sauce, miso buttered ratte potato, minted peas - 95

SIDES

Beef fat triple cooked chips - 6 | Miso buttered ratte potatoes - 6
Heritage tomato and goats cheese salad - 6 | Minted peas and English asparagus - 5
Creamed spinach and leeks, crispy onion and chives - 5
Truffled dauphinois potato -7