**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 ROASTED**

Woodspeen battered monkfish cheek, tar tar sauce, miso buttered

ratte potato, minted peas, pancetta - 95

**SIDES**

Beef fat triple cooked chips - 6   | Miso buttered ratte potatoes - 6

 Heritage tomato and goats cheese salad – 6 I Minted peas and English asparagus - 5

Creamed spinach and leeks, crispy onion and chives - 5

 Truffled dauphinoise potato -7