

T H E
W O O D S M A N
Stratford - Upon - Avon

STARTERS

Raviolo of wild Rabbit & Berkswell cheese <i>Butternut squash, pickled mushroom, brown butter, garden sage</i>	13.00
Country style pate of Forest of Dean wild boar & pistachio <i>Local quince, salted granola, aged balsamic, treacle & oat bread</i>	12.50
Potted brown shrimp crumpet <i>Spiced butter, pickled cucumber & radish, crispy capers</i>	13.00
Charred South Coast Mackerel <i>Kohlrabi & apple salad, mackerel bone dressing, turnip cream, seaweed</i>	13.00
Millefeuille of Hereford hop cheese, Onion & Hook Norton beer <i>Onion seed cracker, Walnut, beer pickled onions, cheese puffs</i>	12.50

MAINS

Pave of Bathurst estate fallow deer <i>Sticky deer faggot, spiced Litchfield cherries, turnip & potato gratin</i>	29.00
Woodfired crown of red legged Partridge <i>Confit leg & potato cake, smoked prune, celeriac & bacon, Sauce Albufera</i>	28.00
Loin chop of Paddock farm Tamworth pig <i>Mangalitza black pudding, Scottish girolles, charred sweetcorn, hazelnuts</i>	28.50
Fillet of Cornish Stone bass <i>Woodfired ratte potatoes, Salcombe crab, costal herbs, cucumber butter sauce</i>	28.50
Slow cooked globe artichoke heart <i>Jerusalem artichokes, BBQ girolles, artichoke & almond velouté, chervil</i>	26.00

A discretionary 12.5% service charge is included with your bill.
Caution: be aware game items may contain traces of shot.

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SIDES

Dirty mash <i>Crisp shredded venison, sourdough crumb & deer gravy</i>	6.00
Grilled hispi cabbage <i>Mustard vinaigrette</i>	4.50
Woodfired green beans <i>Almond ajo blanco dressing</i>	5.00
Woodfired Chantenay carrots <i>Café de Paris butter</i>	5.00
Heritage potatoes <i>Garlic and parsley butter</i>	5.50

DESSERTS

Oakchurch raspberry tartlette <i>Whipped lemon verbena custard, raspberry sorbet, ruby chocolate</i>	11.00
Wild Blackberry souffle <i>Salted oat crumble, sheeps yoghurt sorbet</i>	11.00
Poached & marinated local plums <i>Earl grey mousse, hazelnut financier, woodfired plum sorbet</i>	11.00
Milk chocolate crème brulee <i>Caramelised white chocolate, banana, Cotswold cream liqueur</i>	11.00
Old Winchester extra mature Cheddar <i>Fig Eccles cake, black garlic honey, red wine glazed fig</i>	12.50

*All of our venison is harvested by restaurateur Mike Robinson from the Bathurst Estate.
All animals are FSA approved and butchered in house by the team.*

*Our fish comes from Cornish day boats and is hand selected by Johnny and Kate at Flying Fish.
It is delivered daily having travelled overnight.*

Our vegetables are all seasonal and come from local farmers in the Vale of Evesham and surrounding English Countryside.