

THE  
WOODSMAN

Stratford-Upon-Avon

OCTOBER TASTING MENU

Bread & snacks

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South Coast Mackerel

*Turnip - apple - oriental dressing*

*[Gusbourne Estate Kent]*

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Country style pate of Forest of Dean wild boar

*Local quince, salted granola, aged balsamic, treacle & oat bread*

*[Auntsfield Estate Pinot Noir]*

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Fillet of Cornish Stone bass

*Salcombe crab – cucumber - dashi*

*[Mâcon-Villages Vieilles Vignes]*

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Bathurst estate fallow deer

*Sticky faggot - turnip - spiced cherry*

*[Chateau Musar Jeune, Lebanon]*

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Oakchurch Raspberries

*Lemon verbena - ruby chocolate*

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Marinated Plums

*Earl grey - hazelnut*

*[Mulberry gin & agave Iced tea]*

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Old Winchester mature cheddar

*Fig Eccles cake – Black garlic honey*

(For 2 people £7.50 supplement per person)

*[Churchill's LBV £7 supplement pp]*

Tasting menu £75pp

*To be enjoyed by the whole table*

Drinks Pairing £50pp

*A discretionary 12.5% service charge is included with your bill.*