

THE  
WOODSMAN  
Stratford-Upon-Avon

MENU

Country style pate of Forest of dean wild boar & pistachio  
*Local quince, salted granola, aged balsamic, treacle & oat bread*

\*

Charred South Coast Mackerel  
Kohlrabi & apple salad, mackerel bone dressing, turnip cream, seaweed

\*

Millefeuille of Hereford hop cheese, Onion & Hook Norton beer  
*Onion seed cracker, Walnut, beer pickled onions, cheese puffs*

\*

Woodsman sharing platter for 2  
*Wild venison Scotch egg, Muntjac lollipops, cauliflower croquettes, Oxford sauce*

~~~~~

Roast dry-aged Hereford beef rump

\*

Roast Bantham chicken

\*

Slow roast Paddock farm pork belly

*All of the above are served with roast potatoes, woodfired seasonal vegetables, cauliflower cheese, Yorkshire pudding and red wine gravy*

\*

Fillet of Cornish Stone bass  
*Woodfired ratte potatoes, Salcombe crab, coastal herbs, cucumber butter sauce*

\*

Slow cooked globe artichoke heart  
*Jerusalem artichokes, BBQ girolles, artichoke & almond velouté, chervil*

~~~~~

Poached & marinated local plums  
*Earl grey mousse, hazelnut financier, woodfire plum sorbet*

\*

Apple & blackberries crumble  
*Bay leaf custard, vanilla Ice cream*

\*

Fig frangipane  
*Sheep yoghurt sorbet*

\*

Selection of English cheeses (£5 supplement)  
*Plum chutney, Grapes, crackers*

2 courses £35  
3 courses £42.50