

THE
WOODSMAN

Stratford-Upon-Avon

JANUARY TASTING MENU

Bread & snacks

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Heritage beetroot tartare

*Ashlynn goat's cheese - pink pepper honeycomb - smoked lemon
[Welcombe Hills Bacchus]*

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Duck ham & nugget

*Duck fat chip - smoked egg yolk - prune ketchup
[Welcombe Hills Pinot Noir]*

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Fillet of Cornish Cod

*Smoked celeriac - St Austell bay mussels, sea vegetables
[Welcombe Hills Brut]*

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Bathurst estate fallow deer

*Caramelised parsnip - hazelnut praline - 85% chocolate
[Mendoza Malbec]*

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Yorkshire rhubarb & custard Tart

Whipped tonka bean custard - rhubarb sorbet - almond financier

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70% Guanaja chocolate mousse

*Salted hazelnut crunch - olive oil Ice cream - Yuzu
[Cotswolds chocolate grand]*

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Trufflyn goat's cheese

*Honeycomb - Pear & golden raisin chutney - Linseed crackers
(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