

THE
WOODSMAN
Stratford-Upon-Avon

STARTERS

Duck "Ham, egg & chips" <i>Home cured duck ham, Duck fat chip, smoked egg yolk, Duck nugget, Prune ketchup</i>	14
Pate en crouete of Paddock farm Tamworth pig <i>English Mangalitzza black pudding, Sauce Gribiche & Granny smith apple</i>	13
Lightly poached Chalk stream trout <i>Sesame mayonnaise, White beetroot, Trout caviar, Blood orange & Ponzu</i>	13
Ember baked heritage beetroot tartare <i>Smoked lemon, Ashlynn goat's cheese, Pink pepper honeycomb, Mizuna leaves</i>	12.5
Cornish smoked haddock velouté <i>Cackleberry quail's egg, Curry spice, Confit potato, Smoked haddock croquette</i>	13

MAINS

Pave & shoulder of Bathurst estate fallow deer <i>Spent coffee, Caramelised parsnip, Hazelnut praline, Quince, 85% chocolate</i>	32
36 hour braised short rib of Westcountry beef <i>Black garlic, Sweet & sour onions, Chive, Smoked bone marrow & peppercorn sauce</i>	33
Roasted breast of corn-fed Guinea fowl <i>Truffle stuffed leg, Hen of the woods, Young leeks, Wild mushroom & truffle duxelle</i>	29
Wood fired Cornish cod <i>Smoked celeriac, St Austell bay mussels, Sea vegetables, Welcombe hills sparkling wine</i>	30
Slow cooked & smoked celeriac <i>Hen of the woods, Truffle & hazelnut, Leek, Celeriac broth</i>	27

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>	6.5
Spiced red cabbage <i>Apple & Raisins</i>	5
Charred hispi cabbage <i>Smoked Caesar dressing & Spenwood cheese</i>	5.5
Woodfired root vegetables <i>Maple vinaigrette</i>	5.5

DESSERTS

Yorkshire rhubarb & custard tartlet <i>Poached rhubarb, Whipped tonka bean custard, rhubarb sorbet, almond financier</i>	12
Sticky toffee parsnip pudding <i>Apple caramel, Parsnip Ice cream, Miso butterscotch</i>	11
English Skyr yoghurt cheesecake <i>Blood orange sorbet, Pistachio cake, White chocolate aero</i>	11
70% Guanaja chocolate mousse <i>Salted Hazelnut crunch, Olive oil Ice cream, Yuzu</i>	12
Trufflyn goat's cheese <i>Fresh honeycomb, Pear & golden raisin chutney, Linseed crackers</i>	13

*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.