

THE
WOODSMAN
Stratford - Upon - Avon

MENU

Pate en croute of Paddock farm Tamworth pig
English Mangalitza black pudding, sauce gribiche & granny smith apple
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Lightly poached Chalk stream trout
Sesame mayonnaise, white beetroot, trout caviar, blood orange & ponzu
*

Ember baked heritage beetroot tartare
Smoked lemon, Ashlynn goat's cheese, pink pepper honeycomb, mizuna leaves
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Woodsman sharing platter for 2
Wild venison Scotch egg, Muntjac lollipops, cauliflower croquettes, Oxford sauce

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Roast sirloin of Paddock farm grassfed beef  
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Roast Bantham chicken  
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Slow roast Berkshire pork belly

*All of the above are served with roast potatoes, woodfired seasonal vegetables, cauliflower cheese, Yorkshire pudding and red wine gravy*  
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Wood fired Cornish cod  
*Smoked celeriac, St Austell bay mussels, sea vegetables, Welcombe hills sparkling wine*  
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Slow cooked & smoked celeriac  
*Hen of the woods, truffle & hazelnut, leek, celeriac broth*

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Yorkshire rhubarb & custard
Poached rhubarb, whipped tonka bean custard, rhubarb sorbet, almond financier
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Sticky toffee parsnip pudding
Apple caramel, parsnip ice cream, miso butterscotch
*

70% Guanaja chocolate mousse
Salted Hazelnut crunch, olive oil ice cream, yuzu
*

Selection of English cheeses (£5 supplement)
Chutney, Grapes, crackers

2 courses £35
3 courses £42.50