

THE
WOODSMAN
Stratford-Upon-Avon

MENU

Chicken liver parfait

Red onion marmalade, toasted sourdough

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Lightly poached Chalk stream trout

Sesame mayonnaise, white beetroot, trout caviar, blood orange & ponzu

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Carrot & coriander soup

Carrot bhaji, curry oil

*

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

\*

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 fillet of Gilthead bream

*Pesto purée, fricassee of spring veg & mussels, cuttlefish gnocchi*

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Slow cooked & smoked celeriac

*Hen of the woods, truffle & hazelnut, leek, celeriac broth*

\*Why not add a side of our Woodsman dirty mash for £6.50\*

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Basque style burnt vanilla cheesecake

Yorkshire rhubarb sorbet

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Whipped lemon curd

Italian meringue, sable Breton, yoghurt sorbet

*

70% Chocolate mousse

Blood orange sorbet, pistachio

*

Selection of English cheeses (£5 supplement)

Pear chutney, fresh honeycomb, seeded crackers

2 courses £40

3 courses £49.00