

THE
WOODSMAN
Stratford-Upon-Avon

STARTERS

Charred Wye Valley asparagus <i>Salt pig coppa ham, crispy hen's egg, truffle custard, wild garlic & Spenwood</i>	15
Whipped chicken liver & foie gras parfait <i>Yorkshire rhubarb, puffed sourdough, rhubarb chutney, chicken skin crackers</i>	13
Coronation Crab Crumpet <i>Coronation dressed Salcombe crab, pickled mango purée, smoked almond</i>	17
Gazpacho of Isle of Wight Tomatoes <i>Woodfired tomato jam, fresh ricotta, marinated tomatoes, rocket oil</i>	13
Pan roasted veal sweetbread <i>Peas & broad beans, truffled goats curd, black garlic, lovage</i>	14

MAINS

Pave & rissole of Bathurst estate fallow deer <i>Woodfired celeriac, roasted red grapes, toasted walnut, grape mustard</i>	34
Black garlic glazed rump of spring lamb <i>Broccoli, smoked anchovy, Shepherd's pie, slow cooked lambs' heart & wild garlic</i>	35
Slow cooked belly of Paddock Farm Tamworth Pig <i>Peanut satay, woodfired cauliflower, golden raisins, miso dressed pear</i>	29
Woodfired fillet of Gilthead bream <i>Pesto purée, fricassee of spring veg & St. Austell bay mussels, cuttlefish gnocchi</i>	32
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
Woodfired confit mushrooms <i>wet garlic dressing, garlic crisps</i>	6.5
Charred hispi cabbage <i>Smoked Caesar dressing & Spenwood cheese</i>	5.5
Woodfired Chantenay carrots <i>Café de Paris butter</i>	6

DESSERTS

Poached Wye Valley rhubarb <i>Buttermilk & vanilla cheesecake, rhubarb sorbet, ruby chocolate, pink pepper</i>	12
Lemon meringue tart <i>Crème fraiche mousse, lemon yoghurt sorbet, fennel pollen</i>	11
Pistachio & white chocolate mousse <i>English Skyr yoghurt, 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
Mrs Bells blue cheese <i>Red wine apple purée, walnut & raisin bread, linseed & sesame 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.