

THE  
WOODSMAN

Stratford-Upon-Avon

**MAY TASTING MENU**

**Bread & snacks**

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**Gazpacho of Isle of Wight Tomatoes**

*Tomato jam - fresh ricotta - marinated tomatoes - rocket oil  
[Monastrell Rosé, Clos de Lom, Valencia, Spain]*

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**Charred Wye Valley asparagus**

*Coppa ham- crispy hen's egg- truffle custard  
[Auntsfield, Sauvignon blanc]*

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**Fillet of Gilthead bream**

*Pesto Purée - Spring veg & razor clams - cuttlefish gnocchi  
[Domaine de la Combe, Muscadet]*

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**Black garlic glazed rump of spring lamb**

*Broccoli - anchovies- Shepherd's pie- lamb's heart  
[Rioja gran reserva, Spain]*

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**Lemon meringue tart**

*Crème fraiche mousse- lemon yoghurt sorbet- fennel pollen*

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**70% Guanaja chocolate mousse**

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

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**Mrs Bells Blue Cheese**

*Red wine apple purée- walnut & raisin bread- linseed & sesame  
(For 2 people £7.50 supplement per person)  
[LBV Port £7 supplement pp]*

**Tasting menu £75pp**

*To be enjoyed by the whole table*

**Drinks Pairing £50pp**