

THE
WOODSMAN
Stratford-Upon-Avon

STARTERS

Tartare of Paddock Farm Hereford Beef <i>Oxtail croquettes, smoked and fermented onions, baked kohlrabi, Old Winchester cheese.</i>	16
Elderflower soured south coast mackerel <i>Smoked mackerel parfait, green strawberry, Exmoor caviar, horseradish & dill.</i>	16
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>	14
Creedy carver duck pastrami salad <i>Charred peach, dandelion, raisin & smoked tea dressing, shaved foie gras.</i>	16

MAINS

Pave & rissole of Bathurst estate fallow deer <i>Woodfired celeriac, roasted red grapes, toasted walnut, grape mustard.</i>	34
Woodfired rump of lamb "Caesar salad" <i>Black garlic glazed breast, grilled gem lettuce, smoked anchovy, aged parmesan.</i>	35
Loin & belly of Paddock Farm Tamworth Pig <i>Mangalitzza black pudding, gooseberry, fennel & bacon, green peppercorn.</i>	34
Chargrilled Gilthead Bream <i>Burnt carrot puree, potato salad tartlet, preserved lemon, langoustine bisque.</i>	32
Chargrilled heritage courgettes <i>Romesco sauce, black olive, smoked nuts, fermented red pepper.</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>Goats curd dressing, smoked almonds.</i>	6
Woodfired Chantenay carrots <i>Café de Paris butter.</i>	6

DESSERTS

English strawberry & vanilla cheesecake <i>Welcombe hills sparkling wine, white chocolate, strawberry sorbet.</i>	12
Lemon meringue tart <i>Crème fraiche mousse, lemon yoghurt sorbet, fennel pollen.</i>	11
Oakchurch raspberry choux bun <i>Raspberry mousse, lemon curd, toasted almonds, meadowsweet Ice cream</i>	11
64% Manjari chocolate delice <i>Glazed pistachio mousse, blackcurrant sorbet, pistachio cake, yoghurt.</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.