

THE  
WOODSMAN

Stratford-Upon-Avon

TASTING MENU

**Bread & snacks**

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**Elderflower soured south coast mackerel**

*Smoked mackerel parfait, green strawberry, Exmoor caviar  
[Gruner Veltliner, Kremser Weinberge, Kremstal, Austria]*

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**Gazpacho of Isle of Wight tomatoes**

*Tomato jam - fresh ricotta - marinated tomatoes - rocket oil  
[Tempranillo Rosé, Bodega Muga, Rioja, Spain]*

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**Chargrilled Gilthead Bream**

*Burnt carrot puree - potato salad tartlet - preserved lemon, langoustine bisque.  
[Chardonnay, Colli Orientali, Friuli, Italy]*

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**Woodfired rump of lamb "Caesar salad"**

*Black garlic glazed breast, grilled gem lettuce, smoked anchovy, aged parmesan.  
[Jeune, Chateau Musar, Bekka Valley, Lebanon]*

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**Lemon meringue tart**

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

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**64% Manjari chocolate delice**

*Pistachio Mousse - blackcurrant - pistachio cake - yoghurt  
[Woodsman summer berry spritz]*

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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)  
[Grahams 10 Year Tawny Port £7 supplement pp]*

**Tasting menu £75pp**

*To be enjoyed by the whole table*

**Drinks Pairing £55pp**

*A discretionary 12.5% service charge is included with your bill.*