



SAMPLE 10 COURSE TASTING MENU

Fermented Defiance Bloody Mary Tea

"Owd Yonner" Cheese & Roscoff Onion

Chicken Parfit 'In Toast" with White Port, Cherry & Thyme

Assiette of Ox | Horseradish Culture | Bovril Brioche & Roasted Potato Cake

Orkney Scallop | Elder | Sea Leek | Smoked Verbena Butter | Gooseberry

Brioche Toast Fen Farm Dairy's Baron Bigod Custard & Truffle

Leg of Lamb | Tartare | Crofton | Beetroot | Sunflower | Inedit Levain

Ham | Cacklebean Egg | Truffled Chips

Foraged Freshener

Cod Loin | Brown Shrimp Butter | Cockles & Mussels with Sea Vegetables

Breakfast Tea Kombucha with Peach, Parsnip & Vanilla

Raspberry | Marigold | White Chocolate

Pumpkin | Beurre Noisette | Chai

Petit Fours - Assiette of Chocolate



WOOD Manchester

Jack Rosenthal Street, First Street, Manchester, M15 4RA.