

# WOOD

## MANCHESTER

Sweetcorn Dashi

Truffled Duck Egg & Soldiers

Mrs. Kirkham's, Lovage & Watercress

Breads and Bacon

Delavenne, Rosé Brut Grand Cru, Bouzy, Champagne, NV

Orkney Scallop with Vegetables from the Sea, Foam

Domaine Foivos, Nautilus 'Aged Under Water', Kefalonia, Greece, 2021

The Jersey Jacket

Famille Perrin, 'Les Sinards' Châteauneuf-du-Pape Blanc, Rhone, France, 2021

*(£10 Supplement, £20 with Wine. Limited Availability)*

Sashimi British Trout, Shiso, Preserved White Asparagus & Furikake

Keigetsu, Aikawahomare Yamahai Junmai 58 Sake, Kochi, Japan

Hen's Egg with Truffled Chips and Ham

Segal, 'Levant' Argaman, Judean Hills, Israel, 2020

Foraged Freshener

Some Beef, It's Bones and Whey Soured Onion

ArmAs, Karmrahyut, Aragatsotn, Armenia, 2014

A Selection of British & Continental Cheeses

*Three Cheeses £18 | Five Cheeses £25 | Seven Cheeses £30*

Brown Butter Artichoke with Black Apple

Contero, Brachetto d'Acqui, Piemonte, Italy, 2021

The Sweetshop

EVENING TASTING MENU £110.00

SEASONAL WINE PAIRING £65.00

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Sweetcorn Dashi

Truffled Duck Egg & Soldiers

Mrs. Kirkham's, Lovage & Watercress

Breads and Bacon

Delavenne, Rosé Brut Grand Cru, Bouzy, Champagne, NV

Orkney Scallop with Vegetables from the Sea, Foam

Domaine René Monnier, Bourgogne Blanc, Burgundy, France, 2019

The Jersey Jacket

Famille Perrin, 'Les Sinards' Châteauneuf-du-Pape Blanc, Rhone, France, 2021

*(£10 Supplement, £20 with Wine. Limited Availability)*

Sashimi British Trout, Shiso, Preserved White Asparagus & Furikake

Pieropan, Soave Classico 'Calvarino', Veneto, Italy, 2020

Hen's Egg with Truffled Chips and Ham

Casa Ferreirinha, Quinta da Leda, Douro, Portugal, 2017

Foraged Freshener

Some Beef, It's Bones and Whey Soured Onion

Gaja, Sito Moresco, Piedmont, Italy, 2019

A Selection of British & Continental Cheeses

*Three Cheeses £18 | Five Cheeses £25 | Seven Cheeses £30*

Brown Butter Artichoke with Black Apple

Mullineux, Straw Wine, Swartland, South Africa, 2020

The Sweetshop

EVENING TASTING MENU £110.00

ICONIC WINE PAIRING £90.00