

# WOOD

## MANCHESTER

Sweetcorn Dashi

Truffled Duck Egg & Soldiers

'Owd Yonner, Lovage & Watercress

Navet, Nage and Nori

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

Mirepoix

Cederberg, Bukkeraube, Western Cape, South Africa, 2021

The Jersey Jacket

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

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

Koji Carrot, Shiso, Preserved White Asparagus & Furikake

Keigetsu, Aikawahomare Yamahai Junmai 58 Sake, Kochi, Japan

Maitake Pannacotta, Confit Yolk and Pomme Soufflé

Grace Winery, Private Reserve Koshu, Yamanashi, Japan, 2020

Foraged Freshener

Fungi Cooked Over Fire, Leek & Potato, Truffle Toast

Sebestyén, Bikavér, Szekszárd, Hungary, 2017

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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Truffled Duck Egg & Soldiers

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Navet, Nage and Nori

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

Mirepoix

Rolly Gassman, Pinot Gris 'Brandhurst de Bergheim', Alsace, France, 2016

The Jersey Jacket

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

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

Koji Carrot, Shiso, Preserved White Asparagus & Furikake

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

Maitake Pannacotta, Confit Yolk and Pomme Soufflé

Rafael Palacios, 'Louro do Bolo' Godello, Valdeorras, Spain, 2021

Foraged Freshener

Fungi Cooked Over Fire, Leek & Potato, Truffle Toast

Pisoni, 'Lucia' Pinot Noir, Santa Lucia Highlands, California, 2014

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