

# WOOD

MANCHESTER

Sweetcorn Dashi

Garlic Kyiv

Truffled Duck Egg on Toast

Bread and Dripping

Lamb, Cabbage, and Bacon

Guido Berlucchi, Franciacorta '61 Satèn', Lombardy, Italy, NV

Koji Cured Bavette with Wasabi, Kombu Pickled Radish & Charcoal

Château Musar, Rose, Bekaa Valley, Lebanon, 2018

Tunworth Tater

Irrewarra, Chardonnay 'by Farr', Geelong, Australia, 2021

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

Hake, Smoked Maitake, Sea Vegetables

ArmAs, Voskehat Reserve, Aragatsotn, Armenia, 2015

Hen's Egg with Truffled Chips and Ham

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

Foraged Freshener

Some Beef, It's Bones, and Whey Soured Onion

Alpha Estate, Xinomavro 'Single Block Vieilles Vignes', Amyndeon, Greece, 2019

A Selection of British & Continental Cheeses

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

Pumpkin Spiced Chai

Peter Lehmann, Botrytis Semillon, Barossa, Australia, 2021

EVENING TASTING MENU £110.00

SEASONAL WINE PAIRING £65.00

