



## THE MENU

WOOD MCR was created to offer a unique style of dining.

Our menu has an innovative flavour profile and a definitive style which highlights the character of Chef Simon – bringing together passion and creativity with powerful flavours, all delivered with playful authenticity.

Please order as much or as little as you like.

Wine pairings are available for all our dishes, whether you prefer a bottle or a glass per dish, our Sommelier is on hand to enhance your experience.

Please inform your server of any dietary requirements, we can accommodate most requests and offer a menu outlining all our allergens.



## BREADS

### Milk Bread & The Good Butter

(VGOR)

Fresh daily house made milk roll with 'The Good Butter'

8

### Aged Comte Rarebit

Butter basted brioche with beer cheese rarebit topped with aged Comte

8

### Our Garden Pate (VG)

Finest seasonal beans and peas blended with chartreuse, with warm bloomer bread

8

### Duck Pate

Smooth duck pate with a hint of citrus, with warm bloomer bread

8

### Sardine & Tomato Pate

Cornish sardine pate with fermented red chilli and garlic, with warm bloomer bread

8

## SMALL PLATES

*Enjoy to start, to share or to have on the side...*

## MEAT & FISH

### Chicken & Sweetbreads (GF)

Rich sticky glazed lamb sweetbreads with corn, crispy chicken, and Thyme

14

### Titanic Cured Salmon (GF)

Locally cured salmon with horseradish ricotta and dill

14

### Beef Tartare (GF)

Koji cured beef bavette with wasabi and charcoal

14

### Hand Dived Scallop

Sashimi scallop with tomato ponzu, yuzu sake and mirasol chilli pepper

16

### Bacon Cheek and Egg

Castleshaw Estate guanciale served inside a fried bun, served with hens' egg emulsion & cured yolk

12

Add truffle

8

### Cornish Mackerel

Lightly cured and flame torched mackerel served with chilli crack

15

### Bresaola & Whey (GF)

Chianti bresaola with whey soured onion and onion embers

11

### Pork Fat Parisienne Potatoes (GF)

Triple cooked potato spheres with pork burnt ends, truffle, and apple cider vinegar  
*Truffled vegetarian option available*

10

## VEGETABLE

### Deep Fried Pommes Anna

(GF)(VG)

Slow cooked layers of buttery potato fried until golden served with aioli

9

### Peas, Lettuce & Sea Veg (VG) (GF)

Smoked lemon verbena butter with sea fennel and samphire

8

### Heritage Carrots (VG)(GF)

Aromatic carrots with honey & ricotta, and nasturtium

8

### Sweet & Sour Vegetables (VGOR)

A chilled salad selection of sweet and sour preserved fresh and fermented vegetables

7

### Enoki, Sparassis and Turnip (GF)(VG)

Nutty sparassis crispa salted turnip, mushroom ketchup and savoury buckwheat

7

### Fennel & Fruit (N)(V)

BBQ and preserved fennel salad with apple and apricot, with pine nuts. Served chilled

7



## BIG PLATES

*Cooked over fire and flame. We recommend one or two of our small plates to have on the side...*

### MEAT & FISH

**Sticky Glazed Short Rib** (GF) 30  
Sticky 20-year old aged mirin and soy,  
belted Galway short rib

**BBQ Bone in Rib of Beef** (GF) 60  
40-day aged rib - 900g

**Herb Smoked Bacon Chop** (GF) 24  
Thyme cured smoked bacon chop - 350g  
Served with BBQ pineapple ketchup,  
lovage and apple salad

**Castleshaw Lamb Sausage** 22  
Handmade lamb shoulder sausage ring,  
lamb breast bacon and lamb sauce

**Whole Poussin** 30  
Sticky glazed legs, deep fried wings,  
whole roast crown, chicken fat brioche  
bread sauce

**Roasted Monkfish XO** 32  
On the bone BBQ roasted monkfish tail served  
with iconic XO sauce and spring onion, mirasol  
and angel hair pepper salad  
*Contains gluten and shellfish*

**Cod Loin in Brown Butter** (GF) 32  
Delicately poached cod loin served with  
brown butter, lemon oil and lilliput capers

**Plaice Fillets & Caviar** (GF) 30  
White wine cream sauce with keta  
and caviar

### VEGETABLES

**BBQ Hen of the WOODS** (VOR) 20  
Glazed maitake mushroom with 20-year  
old aged mirin

**Celeriac Shawarma** (VOR) 22  
Served on myrtle hay baked celeriac with  
koji caramel, finished over coals

**Artichoke, Garlic, Parsley** (VG) 18  
Roasted artichokes in a split  
lemon chervil cream

### EXTRAS

**Meat Sauce** (GF) 6  
WOODs iconic rich and glossy meat gravy

**Truffle Mayo** (GF) (VOR) 6  
Seasonal truffled emulsion

**Pommery Mustard** (GF) 6  
Seasonal truffled emulsion

**Vegetable Demi-Glace** (GF)(V) 6  
A deep and savoury vegetable reduction

**Aioli** (GF) (VOR) 6  
Seasonally flavoured garlic aioli



## TO FINISH

*Sweet treats and savoury eats...*

### SWEET

**Soft Serve Ice-Cream** (VG) 12  
Served with WOODIES Goodies

**Caramel & Koji** (VG) 12  
Moreish caramel with umami koji

**Lemon, Fennel, and Sweet Cicely** (VG) 12  
Citrus fresh free standing brulee with meringue

**Blackcurrant & Liquorice** (VGOR) 12  
A classic flavour combination

### CHEESES

*A selection of British and Continental cheeses. Choose three, six or nine cheeses to enjoy with crackers and chutney...*

Gluten free crackers available

Three 15      Six 25      Nine 40

**Tunworth**  
Camembert-style handmade cheese

**Langres**  
Creamy and delicate cow's milk cheese

**Abbot Gold**  
Delicately flavoured with caramelised onion

**Comte**  
A French classic, aged 18-months

**Bethmale Jean Faup**  
A somewhat spicy tang, with gentle citric overtones

**Brillat Savarin Affine aux Truffes**  
Triple cream and truffle

**Epoisses de Bourgogne**  
Garlic, mushroom, and fruit flavours

**Smoked Blue Monday**  
Smoked in-house, here at WOOD

**Cave Matured Cheddar**  
12-months matured in Cheddar Gorge caves

**Roquefort**  
Aged 5-months, sharp, tangy, and salty

N - Nuts  
GF - Gluten Free  
VG - Vegetarian  
V - Vegan  
VOR- Vegan on request  
VGOR- Vegetarian on Request