



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

Mackerel & Horseradish Pate

Cornish Mackerel with Horseradish and 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

Beef Tartare (GF)

Koji cured beef bavette with wasabi and charcoal

14

Rag Pudding

Invented in Chef Simons home town Oldham. A deep fried suet bun is filled with succulent braised beef alongside blue peppe nasturtium

12

Add truffle

8

Bresaola & Whey (GF)

Chianti bresaola with whey soured onion and onion embers

11

Titanic Cured Salmon (GF)

Locally cured salmon with horseradish ricotta and dill

14

Hand Dived Scallop

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

16

Cornish Mackerel

Lightly cured and flame torched mackerel served with chilli crack

15

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

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

(GF)(VG) 9

Heritage Carrots (VG)(GF)

Aromatic carrots with honey & ricotta, and nasturtium

8

Enoki, Sparassis and Turnip (GF)(VG)

Nutty sparassis crispa salted turnip, mushroom ketchup and savoury buckwheat

7

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

Smoked lemon verbena butter with sea fennel and samphire

8

Sweet & Sour Vegetables (VGOR)

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

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 two or three 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
Kaiken 'Classico' Malbec | Argentina | 2001

BBQ Bone in Rib of Beef (GF) 60

40-day aged rib - 900g
Chateau Fontenil | Fronsac | France | 2015

Herb Smoked Bacon Chop (GF) 26

Thyme cured smoked bacon chop - 350g
Served with BBQ pineapple ketchup, lovage and apple salad
Gulp | Hablo Tinto | La Mancha | Spain | 2021

Cornish Lamb Sausage 24

Handmade lamb shoulder sausage ring, lamb breast bacon and lamb sauce
House of Beja Tinto | Alentejo | Portugal | 2001

Whole Poussin 30

Sticky glazed legs, deep fried wings, whole roast crown, chicken fat brioche bread sauce
Champagne

Roasted Monkfish XO 33

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
Gusbourne 'Guinevere' | Chardonnay | UK | 2021

Cod Loin in Brown Butter (GF) 32

Delicately poached cod loin served with brown butter, lemon oil and lilliput capers
House of Beja Branco | Alentejo | Portugal | 2019

Plaice Fillets & Caviar (GF) 32

White wine cream sauce with keta and caviar
Allacher | Gruner Veltliner | Austria | 2001

VEGETABLES

BBQ Hen of the WOODS (VOR) 20

Glazed maitake mushroom with 20-year old aged mirin
ACE Stakhovsky | Merlot | Ukraine | 2019

Celeriac Shawarma (VOR) 22

Served on myrtle hay baked celeriac with koji caramel, finished over coals
Chateau Fontenil | Fronsac | France | 2015

Artichoke, Garlic, Parsley (VG) 18

Roasted artichokes in a split lemon chervil cream
Token Ribolla Gialla | Collo-Orientali | Italy | 2001

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)

Served with WOODIES Goodies, a selection of sweet Treats from our sweet shop. Crunchie, fudge, jellies and '99 sauce'

12

Caramel & Koji (VG)

Moreish caramel with umami koji

12

Lemon, Fennel, and Sweet Cicely (VG) 12

Citrus fresh free standing brulee with meringue

Blackcurrant & Liquorice (VGOR) 12

A classic flavour combination

CHEESES Gluten free crackers available

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

Three 15

Six 25

Nine 40

Wyfe Of Bath

An organic, hand-made, single-herd, Gouda-style English cheese that is sweet and rich

Alp Blossom

Creamy and delicate cow's milk cheese

Vacherin Mont D'or

Made from the rich, unpasteurised milk of alpine pastures, this cheese has a melting, voluptuous texture.

Perl Las

Perl Las has a delicate taste. With more maturity, it becomes golden in colour and stronger in taste, yet still with a luscious, creamy paste

Stichelton

An outstanding blue cheese. Stichelton is creamy and nutty with a rich yet gentle blue note

Epoisses de Bourgogne

Garlic, mushroom, and fruit flavours

Mimolette

A sharp but mild cheese that is intensely fruity and nutty, with subtle notes of caramel.

Abbot Gold

Delicately flavoured with caramelised onion

Wild Garlic Yarg

A gentle garlicky flavour coupled with the traditional Yarg flavours of yoghurt and mushrooms

Cave Cheddar

12-months matured in Cheddar Gorge caves

Aged Comte

maturity brings a phenomenal depth and length of flavour along with a satisfying, crystalline texture

Brillat Savarin aux Truffes

Triple Cream and Truffle

Double Gloucester Martell

Firm and bitable and has a fudge-like texture and a sweet, nutty flavour

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