



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

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.

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

Buttermilk Bread & The Good

Butter (VGOR)

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

Wild Mushroom on Truffled Toast (VG)

Lacto-fermented shitake mushroom parfait, lightly truffled and finished with chive

BREADS - £9.50 each

Mackerel & Rhubarb Pate

Cornish Mackerel with rhubarb and brioche bread

Jerusalem Artichoke Pate (VG)

Umami filled artichoke parfait with warm brioche bread and artichoke crackling

Chicken Liver Pate

Smooth chicken liver pate with lacto-fermented blueberry gel and blueberry jelly

SMALL PLATES

Enjoy two or three to start, to share or to have on the side...

MEAT & FISH

The Best Bit of the Chicken (GF) 14

Crispy chicken oysters, with crispy chicken skin

The Tunworth Tater 12

Hollowed out tater served with creamy Tunworth mash, with lacto fermented blueberries and Inedit malt yeast crumb

Halibut Kyiv with Gremolata Butter 14

Garlic and parsley filled fish cake with brunoised shallots, lilliput capers and citrus oil

Rag Pudding 12

Invented in Chef Simon's hometown Oldham. A deep-fried suet bun is filled with succulent braised beef alongside blue pepe nasturtium

Cornish Mussels 15

Charcoal cream, garlic and parsley butter

Stone Bass 16

Sashimi stone bass with tomato ponzu, yuzu sake and mirasol chilli pepper

Cornish Squid 14

Cornish squid cured in lemon balm vinegar, with turnip and koji cream, caramelised kohlrabi and Buddha's hand oil

Pork Fat Parisienne Potatoes (GF) 10

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

VEGETABLE

Deep Fried Pommes Anna (GF)(VG) 10

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

Heritage Carrots (VG)(GF) 8

Aromatic carrots with honey & ricotta, and nasturtium

Enoki, Sparassis and Turnip (GF)(VG) 8

Nutty sparassis crispa salted turnip, mushroom ketchup and savoury buckwheat

Peas, Lettuce & Sea Veg (VG) (GF) 8

Smoked lemon verbena butter with sea fennel and samphire

Sweet & Sour Vegetables (VGOR) 8

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

Spinach Parcel (N)(V) 8

With crispy cavolo nero and pinenuts



BIG PLATES

Cooked over fire and flame. We recommend two or three of our small plates to have on the side of our Big Plates. Wine pairings are available for all our dishes and recommended below the dish description, whether you prefer a bottle or a glass per dish, our Sommelier is on hand to enhance your experience.

MEAT & FISH

Sticky Glazed Short Rib (GF) 30

*Sticky 20-year old aged mirin and soy, belted Galway short rib
Kaiken 'Classico' Malbec | Argentina | 2021*

BBQ Bone in Rib of Beef (GF) 60

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

Venison T - Bone (GF) 35

*Served with game flavour Koffman gaufrettes, white bean confit garlic puree and redcurrants
Bedoba Saperavi | Kakheti | Georgia | 2020*

All The Pork 34

*Succulent pork chop, loin, devilled kidney and saddle with guanciale burnt ends, crispy fat and apple membrillo
Folc English Rose | Pinot Noir | England | 2022*

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 | Colli-Orientali | Italy | 2021*

TO FINISH Sweet treats and savoury eats

All 12

Soft Serve Ice-Cream (VG)

Served with WOODIES Goodies, a selection of sweet treats from our sweet shop, our take on nostalgic classics

Rosemary, Pears & Sweet Cheese Ice-Cream

White wine rosemary pears, tuille biscuit, demerara sugar & sweet cheese & vanilla pod ice-cream

Duck with Plum and Cranberry 34

*Select cuts using all of the duck served with steamed buns
Gulp Hablo Garnacha | Spain | 2021*

Halibut & Ox 35

*Bone-in halibut with rich, sticky ox cheek, diced smoked ox heart and tongue bound with bone marrow, finished with fume and Buddha's hand oil with BBQ sea leek
Gusbourne 'Guinevere' | Chardonnay | UK | 2021*

Cod Loin in Brown Butter (GF) 32

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

Plaice Fillets & Caviar (GF) 32

*White wine cream sauce with keta and caviar
Framingham | Sauvignon Blanc | New Zealand | 2022*

EXTRAS

Meat Sauce (GF) 8

WOODS iconic rich and glossy meat gravy

Truffle Mayo (GF) (VOR) 8

Seasonal truffled emulsion

Vegetable Demi-Glace (GF) (V) 8

A deep and savoury vegetable reduction

Chicken Gravy (GF) 8

A rich familiar corn-fed chicken gravy

Pommery Mustard (GF) 8

Aioli (GF) (VOR) 8

Rose, Rhubarb & Koji

Rose poached rhubarb, caramelised white chocolate & koji crème pat

Hazelnut, Chocolate & Praline

Chocolate mousse, hazelnut praline & fuelle de brick

THE CHEESES

Cheese Boards - £18 Three, £30 Six or £45 Nine