



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 15

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

Rag Pudding 14

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

Wye Valley Asparagus, Duck Egg & Smoked Eel 15

Brined asparagus tips, duck egg galette & smoked eel with a smoked eel cream

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

Egg, Chips & Ham 13

Layers of guanciale and potato topped with cured yolks and bacon mayo with bacon burnt ends

VEGETABLE

Deep Fried Pommies Anna (GF)(VG) 11

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

Heritage Carrots (VG)(GF) 9

Aromatic carrots with honey and ricotta, and nasturtium

Enoki, Sparassis & 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) 34

Sticky 20-year old aged mirin and soy, belted Galway short rib

Pacheco Pereda 'Estirpe' | Malbec | Mendoza | 2019

BBQ Bone in Rib of Beef (GF) 65

40-day aged rib - 900g

Specialyst | Zinfandel | Lodi | California | 2019

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 35

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

Bedoba Saperavi | Kakheti | Georgia | 2020

Celeriac Shawarma (VOR) 22

Served on myrtle hay baked celeriac with koji caramel, finished over coals

Louis Latour 'Valmoissine' | Pinot Noir | France | 2022

Artichoke, Garlic, Parsley (VG) 18

Roasted artichokes in a split lemon chervil cream

Ikigall | Xarel-Lo | Spain | 2022

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 Breast with Duck Leg Ragu & Furikake Cracker 35

Lightly smoked duck breast, served with a steamed bao bun, duck leg ragu and a furikake cracker

Gusbourne Rose Brut | Hampshire | UK | 2018

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) 34

Delicately poached cod loin served with brown shrimp butter, lemon oil and lilliput capers

'Geno' Branco | Alentejano | Portugal | 2022

Lemon Sole & Caviar (GF) 35

Fumé cream sauce with keta and caviar, fennel and lovage

The Crossings | Sauvignon Blanc | New Zealand | 2022

EXTRAS

Meat Sauce (GF) 8

WOOD's iconic rich and glossy meat gravy

Truffle Mayo (GF) (VOR) 6

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) 6

Aioli (GF) (VOR) 6

Rose, Rhubarb & Koji Custard

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