

## GLUTEN FREE MENU



All the dishes on this menu are or can be prepared as Gluten Free

*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

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

### Wild Mushroom on Truffled Toast

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

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

Crispy chicken oysters, with crispy chicken skin

14

#### The Tunworth Tater

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

12

#### Halibut Kyiv with Gremolata Butter

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

15

#### Wye Valley Asparagus, Duck Egg & Smoked Eel

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

15

#### Stone Bass

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

16

#### Cornish Squid

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

14

#### Egg, Chips & Ham

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

13

### VEGETABLE

#### Deep Fried Pommes Anna

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

11

#### Heritage Carrots

Aromatic carrots with honey and ricotta, and nasturtium

9

#### Enoki, Sparassis & Turnip

Nutty sparassis crispa salted turnip, mushroom ketchup and savoury buckwheat

8

#### Peas, Lettuce & Sea Veg

Smoked lemon verbena butter with sea fennel and samphire

8

#### Sweet & Sour Vegetables

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

8

#### Spinach Parcel

With crispy cavolo nero and pinenuts

8

## GLUTEN FREE MENU



### 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** 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** 65

*40-day aged rib - 900g*

*Specialyst | Zinfandel | Lodi | California | 2019*

##### **Venison T - Bone** 35

*Served with game flavour Koffman gaufrettes, white bean confit garlic puree and redcurrants*

*Bedoba Saperavi | Kakheti | Georgia | 2020*

##### **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** 34

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

*'Geno' Branco | Alentejano | Portugal | 2022*

##### **Lemon Sole & Caviar** 35

*Fumé cream sauce with keta and caviar, fennel and lovage*

*The Crossings | Sauvignon Blanc | New Zealand | 2022*

#### VEGETABLES

##### **BBQ Hen of the WOODS** 20

*Glazed maitake mushroom with 20-year old aged mirin*

*Bedoba Saperavi | Kakheti | Georgia | 2020*

##### **Celeriac Shawarma** 22

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

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

##### **Artichoke, Garlic, Parsley** 18

*Roasted artichokes in a split lemon chervil cream*

*Ikigall | Xarel-Lo | Spain | 2022*

#### EXTRAS

##### **Meat Sauce** 8

*WOOD's iconic rich and glossy meat gravy*

##### **Truffle Mayo** 6

*Seasonal truffled emulsion*

##### **Vegetable Demi-Glace** 8

*A deep and savoury vegetable reduction*

##### **Chicken Gravy** 8

*A rich familiar corn-fed chicken gravy*

##### **Pommery Mustard** 6

##### **Aioli** 6

#### TO FINISH Sweet treats and savoury eats

##### All 12

##### **Soft Serve Ice-Cream**

*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*

##### **Rose, Rhubarb & Koji**

*Rose poached rhubarb, caramelised white chocolate & koji crème pat*

#### THE CHEESES

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