



Choose from our Chef's Seasonal Tasting Menu **or** your choice of dishes from our A La Carte Menu

Chef's Seasonal Tasting menu

Simon's Seasonal Selection of dishes

£70 per person

Milk Bread & The Good Butter

Fresh Daily House made Milk Roll
with The Good Butter

Gurnard

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

The Jersey Jacket

Jersey Royal with creamy Tunworth mash, fermented blueberries and Inedit malt yeast crumb

Duck Breast with Duck Ragù & Furikake Cracker *(may contain nuts)*

Lightly smoked duck breast, with a steamed bao bun, duck ragù, cucumber, spring onion and a furikake cracker

Rose, Rhubarb and Koji

Rose poached rhubarb, caramelised white chocolate and koji crème patisserie

Wine pairings available at £25 per person

TO START

Buttermilk Bread & The Good Butter

Fresh daily house made milk roll with 'The Good Butter' and beef bits **or** with wild garlic butter (V)

Wild Mushroom on Truffled Toast (V)

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

Broad Bean & Chartreuse (V)

British broad bean parfait with chartreuse and warm brioche bread

Cornish Squid

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

Rag Pudding

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

Yorkshire Rhubarb, Lancashire Lovage (V)

Crumbly Lancashire cheese and lovage custard with Yorkshire rhubarb

BBQ Hen of the WOODS (V)

Glazed maitake mushroom with 20-year old aged mirin

9 Egg, Chips & Ham 15

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

9 Gurnard 16

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

9 The Best Bit of the Chicken 14

Crispy chicken oysters, with crispy chicken skin, fried kale and mitake

14 Parisian Gnocchi with Peas, Beans & Yorkshire Pecorino 11

Deep fried gnocchi with peas and broad beans cooked with wild garlic and a pea pod dashi broth

14 Wye Valley Asparagus, Duck Egg & Smoked Eel 15

Brined asparagus tips, cured duck egg yolk with smoked eel and a smoked eel cream

10 Sticky Glazed Short Rib 15

Sticky 20-year old aged mirin and soy, slow cooked beef short rib

12 The Jersey Jacket 12

Jersey Royal with creamy Tunworth mash, fermented blueberries and Inedit malt yeast crumb

V - Vegetarian

Please discuss any dietary requirements or allergies with us to help you make your menu choices. Gluten and Dairy free menus available on request.



IN THE MIDDLE

Duck Breast with Duck Leg Ragu & Furikake Cracker (may contain nuts) 35
Lightly smoked duck breast, with a steamed bao bun, duck ragu, cucumber, spring onion and a furikake cracker

Marsala Glazed Chicken with Wye Valley Asparagus and Tarragon 32
Wild garlic, asparagus and tarragon chicken mousse with pearl barley koji, Blue Monday, marsala and kale

Lemon Sole & Caviar 35
Fumé cream sauce with keta and caviar, fennel and lovage

Beef & Oyster 60
Porthilly Oyster & beef served both raw and cooked Rockefeller style with wild garlic tabasco and green tomato

SIDE DISHES

Deep Fried Pommies Anna (V) 12
Slow cooked layers of buttery garlic & rosemary potato fried until golden

Sweet & Sour Vegetables (V) 10
A chilled salad selection of sweet and sour, preserved, fresh and fermented vegetables

Halibut & Ox 36
Halibut fillet with rich, sticky ox cheek, diced smoked ox heart and tongue bound with bone marrow, finished with fume and Buddha's hand oil with sea vegetables

Lamb Rump, Rumbledethump, Wild Garlic, Lembas Bread 38
Tender lamb rump with rumbledethump and wild garlic, elven way bread and crispy fermented cabbage

Artichoke, Garlic, Parsley (V) 22
Roasted artichokes in a split lemon chervil cream

Celeriac Shawarma (V) 36
Salt baked celeriac with koji caramel, finished over coals served with seasonal pickles

Heritage Carrots (V) 11
Aromatic carrots with Aleppo, ricotta, and nasturtium

Blacksticks Broccoli (V) 11
Tempura tenderstem broccoli, smooth & creamy Blacksticks cheese espuma, seasoned with celery salt, bee and broccoli pollen

TO FINISH

Soft Serve Ice-Cream (V) 12
Served with WOODIES Goodies, a selection of sweet treats from our sweet shop, our take on nostalgic classics

Rosemary, Pears & Sweet Cheese Ice-Cream (V) 12
White wine rosemary pears, tuille biscuit, demerara sugar & sweet cheese & vanilla pod ice-cream

Rose, Rhubarb & Koji Custard (V) 12
Rose poached rhubarb, caramelised white chocolate & koji crème patisserie

Hazelnut, Chocolate & Praline (V) 12
Chocolate mousse, hazelnut praline & fuelle de brick (contains nuts)

THE CHEESES

Cheese Boards - A selection of British and Continental Cheese served with in house made crackers and chutney

£18 Three, £30 Six or £45 Nine

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