



## **WOOD PESCETARIAN CHEF'S SELECTION MENU | £85**

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### **Milk Bread & The Good Butter**

Fresh, daily house made milk roll  
with 'The Good Butter', infused with lovage

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### **White Onion Broth**

A warming slow cooked onion broth, with a bouquet  
hint of seasonal herb, lovage and confit garlic

### **Lionsmane**

Glazed Lionsmane mushroom with 20-year old aged mirin  
Dashi and Lemon topped with embers and seasonal flowers

### **Today's Catch**

Sashimi catch of the day with tomato ponzu,  
yuzu sake and mirasol chilli pepper

### **Add our Hand Dived Scallop as an extra course for £17**

Butter basted hand dived Orkney scallop,  
coal cream infused with Negui scallion oil and  
gourds cooked over flame

### **Cauliflower 'Cheese'**

Gram crispy cauliflower with Cenarth cheese Espuma,  
pickled raisin and creamy cauliflower puree

### **Poached Lemon Sole & Caviar**

Fumé cream sauce with keta and caviar, baby fennel and a lovage and fennel salad

### **'Bueno'**

White chocolate praline shards chocolate mousse,  
hazelnut praline and Feuille de Brick with a baked caramel custard

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### **Wine Flight - £65**