



**WOOD VEGETARIAN
CHEF'S SELECTION MENU | £85**

Milk Bread & The Good Butter

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

&

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 Parsnip Potato as
an extra course for £12**

An evolution of our Jersey Jacket with a season root influence,
creamy parsnip and vanilla puree, crispy onions,
seasonal garden trimmings and pink onion pickle

Cauliflower 'Cheese'

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

**Black Garlic Rice, Candied Sunflower,
Marigold & Coal Cream**

Black wild rice, black garlic, black rice vinegar & pickled black
onion seed. Barbecue gourd with
candied sunflower, black quinoa and lovage

'Bueno'

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

Wine Flight - £65