



WOOD
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.

Today's Catch

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

Veal Sweetbreads

Sticky Glazed popcorn sweetbreads, maitake,
crispy black cabbage, sesame and cherry blossom

**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

Carrot & Swede Risotto with White Pepper Potato

A white pepper potato puree, carrot & swede 'risotto'
pickled carrot & carrot leaf

**Some Beef, Its Bones &
Whey Soured Onions**

Using the whole animal, buttermilk whey, bone marrow,
Cured and smoked heart, tongue & kidney, shin, tail and
sirloin flat iron, topped with bone marrow fried bloomer,
beef suet rag pudding & lovage oil emulsion, served with

'Bueno'

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

Wine Flight - £40