



**WOOD**  
**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

**&**

**White Onion Broth**

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

**Veal Sweetbreads**

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

**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

**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

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**Wine Flight - £65**