



**WOOD**  
**CHEF'S TABLE MENU | £140**

Sparkling Wine on Arrival

---

**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 £15**

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

**Parsnip Potato**

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

**'Bueno'**

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

---

**Wine Flight - £65**