

THE WOODSPEEN

STARTERS

Woodspeen smoked salmon, crispy quails egg, pickled beetroot, lemon emulsion, Woodspeen olive oil

Ham hock terrine, toasted sourdough bread
Yorkshire forced rhubarb, crackling

Spiced sweet potato soup, sweet potato and onion cake, pickled ginger cashew nut puree (v)

MAINS

Chicken leg ballotine, creamed mash potato, roasted Roscoff onion rocket pesto, red wine sauce

Roasted stone bass, Pink Fir potatoes, braised and pickled fennel, dill fish broth

Miso glazed hispi cabbage, herb fregola, crispy cavolo nero
shimeji mushroom and balsamic dressing (v)

DESSERTS

Banoffee choux bun, banana jam, caramelized banana ice cream
caramel sauce

Lemon thyme panna cotta, brandy snap, blood orange
Woodspeen olive oil dressing

Vanilla cheesecake, hazelnut praline, coffee ice cream

2 courses £32

3 courses £38

*(V) Please note that this dish can be altered to suit vegetarians.
Please let us know if you have any dietary requirements or intolerances.
A discretionary service charge of 10% will be added to your final bill.
The dishes may be altered on the time of your booking due to seasonality.*