

APÉRITIFS FROM THE TROLLEY

Champagne Janisson <i>Verzenay NV brut tradition</i>	12.00
Elderwood Dry Martini <i>Elderwood vodka, bramley &amp; gage dry vermouth, lemon zest</i>	10.50
Barrel Aged Negroni <i>American oak aged Savage dry gin, antica formula vermouth &amp; Campari</i>	9.50
Elderwood Gin & Tonic <i>Elderwood gin, botanicals from the herb garden &amp; double dutch tonic</i>	10.00
Seedlip Garden & Tonic <i>Seedlip garden 108, botanicals from the herb garden &amp; double dutch tonic</i>	8.50

STARTERS

Wood pigeon salad, roast cep puree, bitter leaves, balsamic	10.00
Crispy Dorset oysters, apple, kohlrabi, oxtail	12.00
Marinated Isle of Wight tomatoes, burrata, garden herbs, sourdough	10.50
Wild hare ragu, pappardelle, 36-month aged Parmesan, autumn truffle*	10.00/15.00 <i>with truffle*</i>
Chicken liver parfait, grape, warm brioche loaf	9.50
Pressed terrine of pork and duck, pistachios, pickles, sourdough	8.50

MAINS FROM THE GRILL & WOOD OVEN

New season Gloucestershire fallow pricket <i>Mash potato, smoked bone marrow, rainbow chard, peppercorn sauce</i> <i>We utilise every deer nose-to-tail, the cut changes on regular basis</i>	Pavé 23.50; T-bone/chops 26.00
Woodfired Cornish cod <i>Smoked cod's roe, artichokes, girolles, hazelnuts</i>	23.00
Roast 'Ragley estate' partridge <i>Lentils, bacon, bread sauce</i>	19.50
Fish of the day <i>Brown shrimps, samphire, seaweed sauce</i>	Market price
Slow cooked and glazed roe deer shoulder <i>Dirty mash, roast celeriac, black pudding</i>	24.50 per person

GRILLS

Dry aged 220g côtes de porc <i>Crackling, caramelised apple, endive</i>	21.00
Pavé of 40-day aged Hereford rump <i>Braised faggot, bone marrow gravy</i>	22.00
Grilled courgettes <i>Broad beans, Berkswell cheese and sweet stem broccoli</i>	16.50

SIDES

Crispy heritage potatoes, garlic and parsley, béarnaise	5.00
Woodfired Jerusalem artichokes, rosemary, brown butter	4.50
Creamed spinach	5.00
The Woodsman's dirty mash	5.50
Charred hispi wedge	3.50
Crushed carrot and swede	4.00

THE  
WOODSMAN  
Stratford-Upon-Avon

DESSERTS

Pumpkin cheesecake <i>Cinnamon ice cream, salted pumpkin seeds</i>	8.50
Vanilla rice pudding <i>Roasted Victoria plums, Earl Grey</i>	8.50
Peach melba soufflé <i>raspberry sauce, vanilla ice cream</i>	9.50
Black treacle tart <i>clotted cream ice cream</i>	9.50
Chocolate fondant <i>banana and maple ice cream, praline sauce</i>	9.00
Selection of artisan Cheeses <i>oat cakes, grape chutney</i>	13.50

THE  
WOODSMAN  
Stratford-Upon-Avon

CHEESE DESCRIPTION

Sinodun Hill <i>Ripened goats cheese pyramid with a yellow tangy flavour and citrus. Unpasteurised, vegetarian.</i>
Double Gloucester <i>A traditional cheese handmade using the milk of Gloucester cows. A rich, rounded, mellow flavour and smooth texture. Unpasteurised, vegetarian.</i>
Clava Brie <i>A soft brie-style cheese with a delicate curd that has been hand-ladled into mould. Made in the highlands of Scotland using organic milk. Pasteurised, vegetarian.</i>
Cashel Blue <i>A mellow, subtle and creamy blue cheese handmade in a family farm in County Tipperary. Pasteurised, vegetarian.</i>
Stinking Bishop <i>A fruity flavoured cheese with a fantastically soft texture and powerful aroma coming from the perry-washed rind. Pasteurised vegetarian.</i>

