

THE
WOODSMAN
Stratford-Upon-Avon

STARTERS

Wood pigeon salad, black pudding, bacon, sherry vinegar dressing	10.00
Salad of salt-baked swede and ragstone cheese, blackberry vinaigrette and candied walnuts	10.50
Pressed terrine of local game birds and root vegetables, Yorkshire rhubarb, granola	11.00
Grilled Cornish mackerel, cucumber relish, deep fried oyster, horseradish	10.50

MAINS FROM THE GRILL & WOOD OVEN

Pavé of Gloucestershire fallow deer <i>Mash potato, smoked bone marrow, rainbow chard, peppercorn sauce</i>	24.50
Pavé of 40-day aged Hereford rump <i>Pale ale braised cheek, smoked bone marrow gravy</i>	22.50
Grilled halibut tranche <i>salsify, black trumpet mushrooms, red wine</i>	28.00
Homity pie <i>Barbecued hispi cabbage, roast onion juices</i>	17.50

SIDES

Crispy heritage potatoes, truffle and parmesan	5.00
Roasted parsley root and carrots	4.50
Grilled purple sprouting broccoli, smoked cod's roe, hazelnuts	4.50
The Woodsman's dirty mash	5.50
Creamed kale and bacon	4.00

DESSERTS

Apple tarte tatin <i>Calvados cream</i>	8.50
Chocolate fondant <i>Berry compote, pistachio ice cream</i>	9.50
Selection of artisan Cheeses <i>oat cakes, grape chutney</i>	13.50