

# THE WOODSPEEN

## STARTERS

Pea and garden mint risotto, ham hock, pickled onions, sundried tomato £17

Roasted Orkney scallops, chorizo stuffed chicken thigh, chorizo jam  
roasted tomato consommé £28

Chicken and duck liver terrine, celery, apple, walnut, stout soda bread £17

Crab raviolo & bisque, pickled and roasted fennel, duo of caviar, white balsamic dressing £27

Isle of Wight Gazpacho, feta mousse, wild garlic pesto, onion crisps £14

'Woodspeen Mille Feuille' smooth pate, cherry, beetroot salad £19

## MAINS

Roasted halibut, chicken skin crumb, cauliflower chou farci, duchess potato, Bollinger and apple puree £36

Fillet of beef, 'Rossini' pasty, beer braised baby carrots and pesto  
king oyster mushroom spinach, red wine sauce £49

White and Wye Valley asparagus, slow-poached duck's egg, hazelnut satay sauce, lemon emulsion (V) £28

Roasted rump of lamb, crispy lamb belly, Wye Valley asparagus, hash brown, white anchovy emulsion £35

Seared stone bass, pickled celeriac, nori seaweed and leek terrine, truffle emulsion, black truffle £30

Angus ribeye steak, Portobello mushroom ragu, beef fat triple cooked chips, green peppercorn sauce £41

Crispy ricotta gnocchi, purple tenderstem broccoli, truffle, ricotta sauce (V) £25

## FOR TWO TO SHARE

### Woodspeen Beef Wellington

beef potatoes boulangère, Wye Valley asparagus, smoked pancetta, mushrooms Bordelaise  
£115

### Whole lobster to share

crispy claw, poached tail, lobster mousse, lobster and truffle salad, Jersey Royal potato  
£100

## SIDES - £5

Beef fat triple cooked chips

Wild garlic Jersey Royal potatoes

Isle of Wight heritage tomato salad, feta mousse

Tenderstem broccoli, sweet chilli and almonds

Minted peas and broad beans

Wye Valley asparagus, truffle emulsion  
Oakey Smokey crumb

*(V) Please note that these dishes can be tailored to suit vegetarians.  
Please let us know if you have a dietary requirements or intolerance.  
A discretionary service charge of 10% will be added to your final bill.*