

T H E
W O O D S M A N
S t r a t f o r d - U p o n - A v o n

Breads

We make our bread daily in the dying embers of the wood fired oven.

Sourdough XX
Focaccia XX

Starters

Glazed wild game faggots XX

Crispy corned beef XX
Oxford sauce, grilled onions

Salad of salt baked beets XX
Goats curd, pickled walnuts

Flame grilled mackerel XX
Cucumber, yoghurt

English muffin with Devon crab XX
Pickled lemon, sea purslane

The Woodsman wild game pie XX
House pickles

Cornish crab bisque XX
Brandy, sourdough from the wood oven

Chilled Almond Veloute XX
*Marinated Essex tomatoes, kalamata olive,
sour dough*

Stuffed Courgette Flower XX
*Quinoa, goats cheese, hazelnut &
truffle pesto*

Wood Oven / Charcoal Grill

Wild Venison

All our Venison is sustainably managed, raised on wild estates or in ancient deer parks.

T Bone of wild Ragley Fallow 8oz	XX
Rack of Berkshire Muntjac 9 chops	XX
Butterflied haunch of Berkshire Muntjac 24oz (for 2)	XX
Whole roast Baron of Fallow* <i>Carved at the table. For 4-6</i>	XX
Pave of Dorset Sika deer 8oz	XX
Wild Woodsman burger <i>8oz prime venison, Brioche bun, smoked bacon, watercress, caramelised onion</i>	XX
12 hour shoulder of Hampshire Roe deer * <i>24oz (for 2) wrapped in smoked bacon, honey and mustard glaze</i>	XX

*Pre-booking is recommended

Longhorn Beef

We source whole beasts from the Lockinge Estate and work on a 'nose to tail' basis, so the cuts on the menu change regularly. Aged for 40 days, this is the best beef England has to offer.

Slow braised blade XX
Red wine sauce

Cote de Boeuf XX
For 2. Long boned and roasted in the wood oven

Bavette Steak XX
10oz. Beaten out and flash grilled over charcoal

The Woodsman XX
12 oz Sirloin, grilled with house seasoning

Lavington Lamb

We use Hebridean and Southdown lamb reared by our friend and shepherdess, Sophie Arlott.

Sticky Slow Braised Shank XX
*White beans, carrots, mint.
Braised in the wood oven*

Skewered Chops XX
x3 charcoal grilled, olive oil, garlic, lemon

Brochette of 24hr marinated shoulder XX
Rosemary, anchovy

Herb crusted 12hr neck fillet XX

Fish

All our fish is sustainably sourced and is boat caught from Newlyn, Cornwall.

6 Cornish Sardines <i>Wood roasted, olive oil, lemon, parsley, garlic</i>	XX
Cornish Mussels <i>Shallots, cider, bacon, cream</i>	XX
Fillet of Sea Trout <i>Hollandaise</i>	XX
Roasted Whole Gurnard <i>Rosemary, salt</i>	XX
Baked Whole Lemon Sole <i>Parsley, lemon, capers</i>	XX

Vegetarian

Pithivier of Delicia Pumpkin <i>Wood fired celeriac, roasted onion juice</i>	XX
Ricotta stuffed gnocchi <i>Summer vegetables, Riesling nage, basil</i>	XX

Sides

Triple cooked chips in beef dripping	XX
Pressed crisp truffle potatoes	XX
1/4 baked and buttered hispi cabbage	XX
Wood Fired Celeriac	XX
Salt baked beetroot	XX
Field Mushrooms <i>Goats curd and garlic</i>	XX
Watercress and Shallot Salad	XX
Cassoulet of White Beans and Tomato <i>Baked in the wood oven</i>	XX
1/2 a Wood Roasted Butternut Squash <i>For 2. Filled with olive oil, rosemary, lemon and garlic</i>	XX
The Woodsman `no water` mash <i>Local cream, unpasteurised butter</i>	XX
Buttered Jersey Royals	XX

Puddings

Help yourself to a selection of our freshly prepared 'proper puddings', cheese and sides.

Sticky caramelized Pink Lady apple tart

Lemon posset

Burnt Cambridge cream

Blackberry fool

Old Fashioned treacle tart

Single origin chocolate and burnt orange mousse

Whole Somerset Brie

Whole truckle cheddar

From the Kitchen:

The Woodsman Yorkshire Rhubarb Crumble Soufflé