



WOODBOROUGH HALL

A LA CARTE

Served Friday & Saturday
6pm - 9pm

STARTERS

VOLUTÉ (GF*) £13

Smoked Scallops, Chive, Scallop Roe
Poppadom

RAVIOLI £13

Duck, Sweet Cherry, Langoustine

BURRATA (V/GF*) £9

Maple Roasted Pumpkin, Hazelnut Brittle,
Pomegranate, Balsamic Glaze

SIDES - £5

MAPLE ROASTED ROOTS

(VE/GF)

TRUFFLE POTATO PURÉE

(V/GF)

TENDERSTEM BROCCOLI

(VE/GF)

TRUFFLE PARMESAN FRIES

(V)

IN HOUSE WHISKEY SMOKED

SALMON (GF*) £12

Pickled Cucumber Jelly, Dill Creme Fraiche

RISOTTO (V/GF*) £9 | £19 MAIN

Cauliflower Cheese, Aged Parmesan,
Brioche Crumb

MAINS

FILET MIGNON (GF*) £36

(Served Pink) Foraged Mushroom Voluté,
Braised Banana Shallot, King Oyster
Mushroom Scallop, Minced Truffle Potato

HANDLINE CAUGHT CORNISH

SEABASS (GF*) - £23

Cauliflower Purée, Caviar, Baby Fondant
Potato, Lemon & Saffron Beurré Blanc

LAMB (GF*) £30

(Served Pink) Belvoir Estate Rump, Fondant
Potato, Beef Bone Braised Leek, Red
Currant Jus

HALIBUT (GF*) £25

Pressed Potato Rosti, Chervil & Dill
Voluté, Lemon, Sweetpea

POLENTA CHIPS (VE/GF*) £19

Griddled Baby Artichoke, Spinach, Sauce
Vierge, Vegan Parmesan

DESSERTS

POSSET (V/GF*) £9

Citrus & Raspberry, Oatmeal & Pistachio

STICKY TOFFEE PUDDING (V) £9

Toffee Sauce, Caramelised Biscotti Ice
Cream

ARTISAN CHEESE SLATE

(V/GF*/VE*) £13

Quince Jelly, Chutney, Grapes, Biscuits

BUTTERMILK PANNACOTTA (GF*)

£10

Lychee Granita, Raspberry, Rose

BANANA (GF*/VE) £10

Cake, Caramel, Chocolate Delice, Vanilla
Bean Gelato

(V) - Vegetarian. (V*) - Vegetarian Adaptable on Request. (Ve) - Vegan. (Ve*) - Vegan Adaptable on request. (GF) - Gluten Free. (GF*) - Gluten Free Adaptable on Request.

ALLERGENS - Should you have any allergies or intolerances please speak to a member of staff before placing your order.

*Although care and detail is taken by our chefs to remove and de-bone our fish products, please be aware that some bones may still be present after this process.