

THE  
WOODSMAN

Stratford-Upon-Avon

THE WOODSMAN IS A TRULY BRITISH RESTAURANT.

We use the best British ingredients, all sourced as sustainably as possible.

We love using Wild food, and harvest much of it ourselves.

All the meat on our menus is "nose to tail" so the menu is ever changing, and we waste nothing. We even employ our own head ranger to keep the deer herds on the land we manage under control, and have our own deer larder in the Cotswolds where this amazing product is processed.

Our fish comes from day boats in Cornwall.

We work with the seasons, ensuring the very best truly local veg is with us the day after its picked. Our food is cooked over wood from local plantations, and charcoal coppiced less than 20 miles away.

We know the story of everything on the menu.

Our lovely staff are extremely well informed,  
so, do ask questions on anything you're not sure of.

We hope you love this restaurant as much as we do and keep coming back.

*Mike Robinson*

*Jon Coates – Head Chef*

*Alasdair Burn – General Manager*

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

APERATIFS 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>	9.50
Seedlip Garden & Tonic <i>Seedlip garden 108, botanicals from the herb garden &amp; double dutch tonic</i>	8.50

STARTERS

Roast wood pigeon salad, duck liver, almonds, apricot	10.50
Smoked haddock and leek tart, Berkswell cheese custard	11.50
Warm corned beef, duck egg mayonnaise, beetroot ketchup, watercress	10.50
Marinated Isle of Wight tomatoes, burrata, garden herbs, sourdough	10.00
Chicken liver parfait, grape, warm brioche loaf	9.50
Pressed terrine of pork and duck, pistachios, pickles, sourdough	7.50

MAINS

***Dishes for sharing***

Butterflied muntjac haunch <i>Parmesan polenta, grilled brassicas</i>	22.50 per head
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MAINS FROM THE GRILL & WOOD OVEN

Best end of Gloucestershire fallow deer <i>Mash potato, smoked bone marrow, rainbow chard, peppercorn sauce</i>	22.50
Woodfired Cornish cod <i>Smoked cod's roe, artichokes, girolles, hazelnuts</i>	21.00
Grilled courgettes <i>Broad beans, Berkswell cheese and sweet stem broccoli</i>	16.50
Wild fallow deer chops, slow cooked shoulder <i>smoked bone marrow butter</i>	20.00
Pavé of 40-day aged Hereford rump, braised faggot, gravy	20.50
Woodfired Cotswold White chicken thighs <i>sweetcorn, broad beans</i>	16.50
Fish of the day <i>mussels and seaweed sauce</i>	Market price

Be sure to check out our specials board for our signature sharing dishes and cuts of the day from our meat aging fridge

SIDES

Crispy heritage potatoes, garlic and parsley, béarnaise	5.00
English radishes and peas	4.50
Creamed spinach	5.00
The Woodsman's dirty mash	5.50
Charred hispi wedge	3.50
Chantenay carrots, chervil butter	4.00