



### **Nibbles**

**Olives £6.00**

**Homemade Sourdough, Cultured Butter £8.00**

G, D

**Chorizo & Padron Peppers £9.00**

M, Sd

**Cured Spanish Meats £11.00**

Sd

### **Starters**

**Isle of Wight Tomato, Burrata, Crispy Shallot, Black Olive £12.00**

D, Sd

**Poached Duck Egg, Summer Vegetables, Hollandaise, Smoked Almond £14.00**

D, E, M, N

**Roasted Tomato Soup, Pine nuts, Black Olive, Sourdough £10.00**

G, D, N

**Duck Liver Parfait, Beetroot, Pistachio, Brioche £14.00**

G, D, Sd, E, So

**Asparagus and Pecorino Ravioli, Goats Cheese, Sun Blush Tomato £13.00**

G, D, E

**Salmon Gravavlax, Hash brown, Caviar, Crème Fraiche £13.00**

F, D, E, M

**Moules Mariniere, Sourdough £12.50**

Mo, D, Sd, G

### **To Share**

**Baked Camembert, Pickles, Olives, Chutney £20**

D, G, Sd, M



**Main Course**

**Jerk Roasted Aubergine, Oyster Mushroom, Humous, Flat Bread £22.00**

G, Se

**Loch Duart Salmon, Asparagus. Courgette, Caviar Beurre Blanc £28.00**

F, D, Sd

**Miso Baked Stone Bass, Charred Leek, Sea Vegetables, Tempura Prawn £30.00**

F, G, Sd, Sf

**Wild Mushroom Risotto, Roasted Romanesque, Truffle £22.00**

D, Sd, G

**Side Dishes £5.50 Each**

**Triple Cooked Chips**

**Fries**

**Mix Leaf Salad**

M

**Caesar Salad**

D, G, E

**Buttered Greens**

D

**New Potatoes**

D



### **From the Wood Fired Japanese Robata Grill**

Fire Side Cooking, which items of Food are cooked at various speeds over Charcoal & Wood.

Our Kitchen Team specialises in this style of Cooking

**Spring Lamb Rump**  
**Jersey Royals,**  
**Spring Vegetables**  
**Black Olive**  
£35  
Sd, D

**Half Roast Chicken**  
**Garlic, Lemon, Thyme**  
**Fries, Tarragon Mayonnaise**  
£25  
E, Sd

**Crispy Pork Belly,**  
**Potato Terrine,**  
**Hispi Cabbage,**  
**Apple And Pancetta**  
£26  
Sd, D, E

**8oz Ribeye Steak**  
**Grilled Tomato &**  
**Mushroom**  
**Watercress**  
£35

**8oz Fillet Steak**  
**Grilled Tomato &**  
**Mushroom**  
**Watercress**  
£45

#### **Choice of Sauce For Steaks**

**Select From:**  
**Peppercorn**  
D, Sd, C  
**Red Wine Jus**  
C, Sd  
**Tarragon Mayonnaise**  
Sd, M

#### **Choice of Side for Steaks**

**Select From:**  
**Triple Cooked Chips**  
**Fries**  
**Mix Leaf Salad**  
M  
**Caesar Salad**  
D, G, E  
**Buttered Greens**  
D  
**New Potatoes**  
D



THE WOOD NORTON  
HOTEL & RESTAURANT

**Dessert Menu**

**Baked Chocolate Alaska £10.00**

D, G, E

**Strawberry And White Chocolate Tart, Raspberry Sorbet £10.00**

G, D, E

**Wood Norton Ice Creams and Sorbets £7.00**

D, E

**Sticky Toffee Pudding, Salted Caramel Ice Cream £10.00**

G, D, E

**Baked Lemon, Raspberry And Almond Cheesecake £10.00**

D, E, N

**British and French Cheeses, Quince Jelly, Chutney, Grapes, Crackers £14.00**

D, G, Sd

**Selection of Tea's & Coffee's & Coffee Liqueurs available from £3.75**

**Dessert Wines**

**Lfe Late Harvest Viognier Sauvignon – 125ml £7.50**

**Castelnau De Suduiraut, Sauternes – 125ml £13.00**



THE WOOD NORTON  
HOTEL & RESTAURANT

**Allergen Definitions**

**Gluten – G**

**Dairy – D**

**Nuts – N**

**Peanuts - P**

**Eggs – E**

**Fish – F**

**Lupin - L**

**Celery – C**

**Crustaceans - Cr**

**Mustard – M**

**Mollusc – Mo**

**Sesame – Se**

**Soya – So**

**Sulphur Dioxide - Sd**