

We hope you have enjoyed this tasting menu and enjoy the rest of your time with us.



Chef's Seven Course Experience Menu

Our Head Chef Shane Zhao brings a wealth of experience to the Wood Hall kitchen. She and her highly skilled team have worked in a number of fantastic restaurants and are responsible for establishing and maintaining our AA 2 Rosettes. Shane's approach to cooking is modern, seasonal and simple, focused on delivering an indulgent taste experience for all our guests.

We have also carefully selected the perfect wine pairing for this unique menu. These amazing wines have flavours that go hand in hand to give quests a truly delicious experience.

Shane invites you to sit back, relax, and enjoy this culinary adventure.

Shane Zhao Head Chef







Crab meat, wasabi mayo, caviar on homemade brioche Perfectly paired with Bruno Paillard Brut Champagne

Polenta fingers, earl grey fig jam, sheep's cheese Perfectly paired with Mirabeau Provence Rosé

North sea cod, samphire, yuzu miso, furikake and Ikura Perfectly paired with Stellenrust Chenin Blanc

Wood Hall honey-glazed quail breast, confit leg, Jerusalem artichoke, wild mushrooms

Perfectly paired with Riva Leone Barbera

Yorkshire pork belly, braised pork shoulder, burnt apple purée, cavolo nero, crackling

Perfectly paired with Vivanco Rioja

Pear and ginger granita, pear crisp

Guanaja chocolate and orange lava, Cointreau, sugar dome
Perfectly paired with Lafage Maury Grenat

Coffee, tea, chef's petit fours

£75 per person

To be ordered by the whole table – last orders 8.00pm Indulge in our optional Drinks Experience with your tasting menu £55 $\,$

A discretionary service charge of 12.5% will be added to your bill.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Prices inclusive of VAT at current rate. Adults need around 2000 kcal per day.