WOOD CUT

Should you have any special dietary requirements or allergies, please inform your waiter. We will endeavour to accommodate your dietary needs, however due to the potential of trace allergens, we cannot guarantee completely allergy-free dining experiences.

A 1.15% surcharge applies for all credit card transactions. Please note a weekend surcharge of 10% on Saturdays and 15% on Sundays applies. A 15% surcharge applies on all Public Holidays.

VEGETABLE GARDEN

Olives, wood roasted	10
Marcona almonds	10
Woodcut truffle “toastie”, Gruyère cheese	25
Watercress, spinach, fried garlic, red quinoa, sweet onion	18
Burrata, persimmon, pomegranate dressing, basil	34
Lipstick peppers, red pepper oil, caper leaves, olives	26
Shiitake mushrooms, shiso, seaweed, mushroom butter	27
Halloumi, Malfroy’s honey, thyme, figs	34
Zucchini, zucchini flowers, curd, buckwheat shells, pecorino, rocket	36
Squash flowers, organic rice, sheep’s yoghurt, vine leaves	44
Jerusalem artichokes, almond cream, chestnuts, truffle	45
Red Velvet lettuce, Woodcut salad cream, miche crumb	16
Wilted spinach, brown butter, fried garlic	16
Ash grilled tied beans, piquillo peppers, yoghurt	19
Hasselback potato, burnt onions, herb oil	20
Fresh truffle add on	4g | 20