



Woburn Sands

FATHER'S DAY MENU

Starter, Pizza or Pasta and Dessert - £30

Starter, Main and Dessert - £40

**£10 supplement for Friday night's entertainment

STARTERS

Mackerel Tartar - £8.95

Made with lime, coriander and fennel. Topped with a lime citrus crumb, micro coriander, pickled cucumber ribbons, crispy red currant flowers and garlic toasted baguette

Celebration of Beets (v) - £7.95

Finely sliced mixed dehydrated heritage beetroot and caramelised cubed beetroot in a sweet fig & balsamic glaze, homemade honeycomb, two crispy mixed herb crostini topped with local Cambridgeshire goat's curd and white summer truffle

Crispy Giant Frogs - £8.95

Lightly floured with a pinch saffron, black cracked pepper and polenta. Served with garlic mushrooms and fresh crusty bread

PASTA, RISOTTO & PIZZA

Crab & Scallop Risotto - £18.95

A light lemon, garlic and thyme risotto made with blue swimmer crab topped with fresh scallops, caviar and a vanilla & lime foam

Lamb Neck Rigatoni - £18.25

Slow cooked lamb neck, shredded and tossed together with anchovies, capers, garlic and lemon breadcrumbs

Fig & Goat's Cheese Ravioli (v) - £16.50

Sautéed in butter, diced apricots and sage with a touch of chilli pepper flakes and smoked garlic. Finished with fresh pea-shoots and Parmigiana shavings

Pulled Pork Cattivo Ragazzo - £15.00

A light tomato pizza base topped with fior de latte mozzarella cheese, lashings of pulled pork, roasted silver skin onions and artichoke. Topped with watercress

MAINS

18oz Veal Tomahawk - £22.95

Served with a lemon herb crushed potato, confit leek and a Merlot red wine, mushroom & olive sauce. Finished with roasted cherry tomatoes

Gammon Steak - £19.50

Topped with a gorgonzola crumb, aged Manchego cheese and confit egg yolk. Served alongside white truffle French fries, brown buttered courgette and a beetroot & crème fraiche sauce

Stuffed Sea Bass - £20.95

With lemon thyme and artichoke served with a warm potato, fennel & apple salad

Nonna's Summer Salad - £16.95

Roasted peach, honey glazed marrow with crushed pistachio and sesame seeds tossed together with baby spinach, shredded fennel and sliced radish. Topped with halloumi croutons drizzled in pomegranate molasses

DESSERTS

See Our Special Desserts Board