



Woburn Sands

#LOVENONNAS MENU

Set menu £49.99 per person or choose à la carte

Set menu includes glass of fizz, any starter, small pasta or pizza, pallet cleanser, main, dessert and coffee with home-made chocolates.

STARTERS

Three Fresh Oysters - £12.00

Topped with chilli, lime and Sorrento limoncello emulsion

Duck Breast - £9.95

Brown buttered asparagus, fondant sweet potato and pickled fennel. Finished with raspberry vinaigrette

Three Scottish Scallops - £9.95

Cauliflower three ways: Pickled, compressed and dehydrated. Shallot puree and blood orange segments

Grilled Figs in Honey (v) - £8.20

Toasted olive sourdough, spread labneh cheese (hung yogurt). Finished with lemon thyme smashed broad beans

PASTA & PIZZA

Pan Seared Sole Fillets - £20.95

Served on a bed of clam orzo, purple sprouting broccoli and crispy prawn beignets

Cep & Trompette Mushroom Linguine (v) - £20.50

Truffle foam, balsamic caviar & parmigiana wafer. Freshly grated truffle at the table

Slow Cooked Pulled Short Rib of Beef Lasagne - £22.95

Slow cooked in rich Borolo red wine, basil infused lasagne sheets, black truffle béchamel. Finished with honey roasted parsnips

Pizza Jerusalem (v) - £14.95

Jerusalem artichoke purée base topped with chargrilled artichoke hearts, wilted spinach, toasted pine nuts, spring onion and crumbled feta

MAINS

Venison 8oz Haunch - £22.95

Venison haunch, venison Bolognese, celeriac purée, red wine braised baby turnips, charred silver skins and crispy kale

18oz Honey & Mustard Glazed Chateaubriand & Half a Roasted Lobster Thermidor (sharer) - £38.95

Served with wilted spinach, french fries, harissa hollandaise and roasted cherry tomato on the vine

Roast Hake Fillet - £19.95

Salsify root in red wine and honey with charred radicchio. Finished with fennel & grapefruit dressing

Lightly Spiced Aubergine & Sweet Potato Koftas (v) - £19.95

Served with honey and feta garlic bread, spicy whole-wheat orzo pasta and mediterranean vegetable aranchini. Finished with a mango and Greek yoghurt dip



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#LOVENONNAS SWEETS

DESSERTS

Frozen Pineapple Soufflé - £8.00

With strawberry & mint compote and pineapple crisp

Rhubarb & Orange Puff Pastry - £8.00

Roasted rhubarb, orange sugar, chantilly cream and caramelised puff pastry

Chocolate, Cherry & Strawberry Sharer - £12.95

Chocolate brownie, cherry pannacotta, Chambord sorbet and strawberry textures

COCKTAILS

Why not finish off your dining experience in class with our freshly made his and hers cocktails?

His Espresso Martini - £6.00

25ml of Smirnoff red, drop of Tia Maria, Frangellico and Cocoa liquor, espresso and gomme syrup. Shaken over ice and served in a martini glass

Hers Lemon Drop - £6.00

25ml of Smirnoff red, 25ml Limoncello, 50ml sour mix and a drop of gomme syrup shaken over ice. Served in a martini glass garnished with fresh raspberries