



THE WOOD NORTON
HOTEL & RESTAURANT

WELCOME

The Wood Norton is a beautifully crafted hotel built by the Duc D'Orleans, exiled French Royalty, in 1897. The D'Orleans family lived here until 1912, and today the original 19th Century French Decorative interiors are the very best the modern world has to offer.

In 1939 the estate was bought by the BBC so it could relocate its operations away from London in the event of hostilities. A dozen studios were quickly erected and by 1940 The Wood Norton was one of the largest broadcasting centres in Europe with an average output of 1,300 programmes a week.

Our dining experience is all about tradition. Here at The Wood Norton Brasserie, we have retained some classic 19th Century cooking styles to complement our wonderful dishes - bringing a more contemporary twist to our specifically composed menus.

PLEASE BE ADVISED THAT FOOD AND BEVERAGES PREPARED AT THIS VENUE MAY CONTAIN THE FOLLOWING INGREDIENTS; CELERY, GLUTEN, LUPIN, MOLLUSC, MUSTARD, SESAME SEEDS, DAIRY, EGGS, SOYBEAN, PEANUTS, TREE NUTS, FISH, SHELLFISH, SULPHUR DIOXIDE. IF YOU HAVE A FOOD ALLERGY OR SPECIAL DIETARY NEEDS PLEASE NOTIFY A MEMBER OF OUR HOSPITALITY TEAM BEFORE PLACING YOUR ORDER.

IF YOU WOULD LIKE TO SEE A COPY OF OUR DISHES AND THEIR ALLERGEN CONTENT PLEASE FIND A COPY OF THE ALLERGEN CHART DISPLAYED AT THE BACK OF THIS MENU.



TO START

Sweet Potato Soup	WALNUT BREAD £7
Rabbit Loin	CEP, SMOKED CARROT £9.50
Salt & Pepered Squid	MANGO SALSA, CHILLI, LIME, MICRO-CORIANDER £12
Black Cerney Ash	MOUSSE, PICKLED VEGETABLES £7.50

MAIN COURSE

Confit Duck Leg	BRAISED RED CABBAGE, TURNED POTATOES £19.50
Pheasant Breast	GAME POT, CREAMED LEEKS £19.50
Taglioni	WILD MUSHROOM, PARMESAN £17.50
Miso Glazed Aubergine	GOAT'S CURD, TOMATOES £16.50
Braised Beef Shin	CONFIT SWEDE, PARSNIP £18.50

SEASONAL SALAD

Pear Salad	CELERY, BLUE MONDAY CHEESE £7.50/£15
Caesar Salad	SMOKED CHICKEN, COS LETTUCE, ANCHOVIES £8/£16
Beetroot Salad	BLACKBERRIES, 12 YEAR OLD BALSAMIC £7.50/£15
Smoked & Salted Vegetables	ARLINGTON EGG YOLK £7.50/£15

GRILL

8oz Aged Fillet of Beef	HAND CUT CHIPS, PEPPERCORN SAUCE £30
Maple Cured Pork Belly	FONDANT POTATOES, BABY APPLES £19
The Wood Norton Beef Steak Burger	MATURE CHEDDAR, SMOKED SLAW, FRIES £16.50
The Wood Norton Harissa Chicken	POTATO BUN, SLAW, FRIES £16.50
Grilled Halloumi	PORTOBELLO MUSHROOM ON CIABATTA ROLL, FRIES £15.50

SEA FOOD

Pershire Ale Battered Fish & Chips	CRUSHED PEAS £16.50
Baked Salmon	SPINACH, SALSA VERDE £18.50
Stonebass	SALSIFY, WALNUT, VANILLA £18.50
Lobster & Crab Linguine	CHILLI, PICKLED LEMON £18.50

SIDES

Sweet Potato Fries £4.50 Hand Cut Chips £4.50 Garlic New Potatoes £4.50
Roasted Carrots & Parsnips £4.50 Mixed Seasonal Vegetables £4.50 Honey Chorizo £5.50

DESSERTS

Chocolate & Salted Caramélia

CHOCOLATE FONDANT WITH A SALTED VALRHONA
CARAMÉLIA CHOCOLATE CENTRE, CHOCOLATE TUILLE
& VANILLA ICE CREAM £8

Pear, Hazelnut & Earl Grey

MILLE-FEUILLE LAYERED WITH POACHED PEAR,
HAZELNUT CREME PATISSERIE, TEXTURES OF PEAR
& EARL GREY ICE CREAM £8

Blackberry & Vanilla

VANILLA CHEESECAKE IN A BRANDY SNAP CANNELLONI WITH
TEXTURES OF BLACKBERRY, SORBET & CANDIED FENNEL £8

Apple & Calvados

APPLE PARFAIT WITH FLAVOURS OF CALVADOS,
APPLE TEXTURES & GRANOLA £8

Cheese

A SELECTION OF CHEESE & BISCUITS £8.50

TEA / COFFEE

Liqueur Coffee

JAMESONS / KAHLUA / BAILEYS £8

Americano £3.20

Cappucino £3.20

Classic Teas (with caffeine)

EVERYDAY BREW £3,20

EARL GREY STRONG £3,20

MAO FENG GREEN TEA £3,20

Classic Teas (naturally caffeine free)

PEPPERMINT LEAVES £3,20

CHAMOMILE FLOWERS £3,20

LEMON & GINGER £3,20