

STARTERS & SALADS

[V] **SPRING PEA & SPINACH SOUP** 6.75
with goat cheese puffs. *Pair with Petit Chablis.*

[VE] **TEMPURA CAULIFLOWER & AVOCADO TACOS**
with pineapple Salsa Fresca & almond cream. SML 8.95
Pair with Vinho Verde. LRG 13.50

CRISPY DUCK & WATERMELON SALAD SML 8.95
with chilli cashews, smoked BBQ sauce
& pickled ginger. *Pair with Pinot Noir.* LRG 13.95

SEA BASS CEVICHE 9.50
with charred sweet corn, avocado, chilli &
pomegranate dressing. *Pair with Sauvignon Blanc.*

GRILLED PEACHES with burrata, Serrano Ham, SML 8.95
fresh rocket, aged balsamic & Carte di Musica bread. LRG 14.25
Pair with Viognier.

SEARED WYE VALLEY ENGLISH ASPARAGUS 9.25
soft poached duck egg, truffled hollandaise &
gremolata crumbs. *Pair with Chardonnay.*

MAIN DISHES

THE WOODMAN'S SHEPHERDS PIE 14.95
with buttered peas & gravy. *Pair with Pinot Noir.*
Add Mature Cheddar Topping 2.25

CRISPY CHICKEN KIEV filled with wild garlic mousse 15.25
garnished with sautéed asparagus, jersey royals & garlic butter.
Pair with Vinho Verde.

MONKFISH & TIGER PRAWN TIKKA MASALA 14.95
with pilaf rice & mixed poppadom's. *Pair with Petit Chablis.*

[V] **SHAKSHUKA**, baked hen eggs with roasted 14.25
Mediterranean vegetables, grilled halloumi in rich tomato sauce
served with charred garlic bread. *Pair with Riesling.*

SUMAC & PISTACHIO COATED LAMB CUTLETS 15.50
served with spring hash cake, creamed horseradish &
minted lamb gravy. *Pair with Cabernet Sauvignon.*

FISH & CHIPS 13.95
with mushy peas & tartare sauce. *Pair with Picpoul de Pinet.*

CUMBERLAND SAUSAGE & MASH 13.50
with onion & cider gravy. *Pair with Malbec.*

[VE, GF] **RED DRAGON PIE** 13.95
topped with garlic & olive oil mash & vegan cheddar,
served with a rich tomato gravy. *Pair with Cabernet Sauvignon.*

FROM THE GRILL

[GF] **8OZ RIB EYE** pair with Rioja. 24.95

MISO BLACKENED SALMON SUPREME 14.95
200g boneless fillet. *Pair with Pinot Noir.*

[GF] **CORNISH MIXED FISH** 15.25
pair with Picpoul De Pinet.

*All served with chips & mixed salad, with a
choice of Bearnaise sauce or garlic butter.*

LOBSTER CLASSICS

LOBSTER THERMIDOR or GRILLED LOBSTER

HALF 18.95 WHOLE 36.95

served with garlic butter & chips.

Pair with Picpoul de Pinet.

SHARERS

THE WOODMAN'S CHATEAUBRIAND 42.00

28 Day Aged Fillet Steak Wrapped In Pancetta

served with crushed roasted jersey royals, grilled
asparagus, melted onions & peppercorn sauce.

[2-3 people]

Pair with Cabernet Sauvignon or Malbec.

THE WOODMAN'S PLATTER 28.95

2 Lamb chops, 2 beef burger sliders, 2 vegetarian
sausages, seared Halloumi, grilled avocados, BBQ
chicken wings, olives, pickles, hummus &
charred flat bread. [2+ people] *Pair with Pinot Noir.*

SIDES

BUTTERED JERSEY ROYALS 4.25

GRILLED ASPARAGUS 4.25

STEAMED OR BUTTERED SPINACH 4.25

GRILLED MEDITERRANEAN VEG SKEWERS 4.25

SWEET POTATO CHIPS 4.25

ONION RINGS 4.25

CHIPS 4.25

MIXED SALAD 4.25

WOODMAN BURGERS

BEEF BURGER 13.95

CHICKEN BURGER 13.95

[V] **CHEESY BEAN BURGER** 12.95

[VE] **SPICY BEAN & VEGAN CHEDDAR** 11.95

SHRIMP BURGER 13.95

with spicy tartare.

EXTRA TOPPINGS 2.25

CHEDDAR // BACON // GOAT'S CHEESE //

CRUSHED AVOCADO // MONTERAY JACK

SANDWICHES

All served with chips & a mixed salad

GRILLED CHICKEN CLUB 9.25
with avocado guacamole & smoked bacon.

CRISPY FISH GOUJONS 8.25
with tartare sauce & gem lettuce.

[V] **SEARED HALLOUMI** 8.95
with sun-dried tomato, pesto mayonnaise & tomato relish.

GRILLED STEAK 9.95
with caramelised onions & melted cheddar.

LOBSTER & AVOCADO ROLL 13.95
with sriracha mayonnaise & lettuce.

BAR SNACKS

DEVILLED WHITEBAIT 7.50
with herb mayonnaise.

[VE] **BREAD & OLIVES** 6.25
with olive oil & balsamic.

CRISPY CHICKEN GYOZAS 7.25
with soya & sesame dressing.

[VE] **CRUSHED AVOCADO GUACAMOLE** 7.50
with tortilla crisps.

[V] **BREADED HALLOUMI STICKS** 7.95
with homemade ketchup.

BBQ BUFFALO WINGS 7.25
with toasted sesame seeds.

POPCORN SHRIMP 7.95
with chilli mayonnaise.

THE WOODMAN *Highgate*

Breakfast 9.30am -11.30am

Traditional roast served on Sundays

Our dishes have been paired with recommended wines.

APÉRITIFS

PROSECCO 5.50
Delicately fruity, slightly aromatic bouquet.
Well balanced & light body.

HUGO 10.00
Gin, Elderflower Liqueur, Lime, Mint & Prosecco.

FINO SHERRY – LUSTAU PUERTO [100ML] 6.50
Dry, elegant, hints of fruit & spice

NEGRONI 9.50
Sacred Gin, Campari, Sweet Red Vermouth

DOUBLE MARY 9.00
50ml Vodka, Tomato Juice, Worcester Sauce,
Horseradish, Lemon Wheel, Celery Stick.

APEROL SPRITZ 9.00
Aperol, Prosecco, Soda.

CLASSIC G&T 8.95
Sacred Gin, Fever Tree Tonic, Lemon Peel.

DESSERTS

[GF] **PASSION FRUIT & COCONUT CRÈME BRÛLÉE** 8.50
with fresh strawberries.

APPLE CRUMBLE 8.50
served with vanilla ice-cream.

CHURROS 8.50
with warm Nutella dip & toasted hazelnuts.

[GF, VE] **COCONUT & CASHEW RICE PUDDING** 8.50
with blueberry compote.

STICKY TOFFEE PUDDING 8.50
with honeycomb ice cream & toffee sauce.

MIXED BOWL OF ICE CREAM 4.95
3 scoops of any flavour.

V – vegetarian // VE – vegan // GF – gluten free

Please inform us of any allergies and we will
provide you with information or our full menu guide.