

STARTERS & SALADS

[V] SPRING PEA & SPINACH SOUP with goat cheese puffs. <i>Pair with Petit Chablis.</i>	6.75
SEARED WYE VALLEY ENGLISH ASPARAGUS soft poached duck egg , truffled hollandaise & gremolata crumbs. <i>Pair with Chardonnay.</i>	9.25
[V, GF] LUXURY HUMMUS with spicy chick-pea salsa rainbow radish, pomegranate seeds & charred flat bread. <i>Pair with Picpoul de Pinet.</i>	8.95
BBQ CHICKEN WINGS with toasted sesame seeds & roasted peanuts. <i>Pair with Pinot Grigio.</i>	7.25
[GF] KIMCHEE SPICED GRILLED TIGER PRAWNS SML 9.50 with steamed pak choi, pineapple & pomegranate salsa LRG 16.95 <i>Pair with Sauvignon Blanc.</i>	
[GF] CLASSIC CAESAR SALAD SML 8.95 with peppered crispy chicken, bacon, hard boiled egg LRG 14.95 & Caesar dressing. <i>Pair with Pinot Grigio.</i>	

MAIN DISHES

THE WOODMAN'S SHEPHERDS PIE with buttered peas & gravy. <i>Pair with Pinot Noir.</i>	14.95
[VE] RED DRAGON PIE topped with garlic & olive oil mash & vegan cheddar, served with a rich tomato gravy. <i>Pair with Cabernet Sauvignon.</i>	13.95
GRILLED BUTTERFLIED CORNISH SEA BASS with salsa fresca, sautéed jersey royal potatoes & basil dressing. <i>Pair with Sauvignon Blanc.</i>	15.25
SUMAC & PISTACHIO COATED LAMB CUTLETS served with spring hash cake, creamed horseradish & minted lamb gravy. <i>Pair with Cabernet Sauvignon.</i>	15.50
FISH & CHIPS with mushy peas & tartare sauce. <i>Pair with Picpoul de Pinet</i>	13.95
CHICKEN, LEEK & MUSHROOM PIE made with light mustard & cheddar velouté topped with puff pastry served with buttered spinach. <i>Pair with Chardonnay.</i>	14.25

SUNDAY ROASTS

ROAST RIB OF BEEF with creamed horseradish. <i>Pair with Rioja.</i>	18.95
ROAST LEG OF WELSH LAMB with mint sauce. <i>Pair with Pinot Noir.</i>	17.95
1/2 OF A ROASTED BONELESS CHICKEN with sage & onion stuffing. <i>Pair with Chardonnay.</i>	16.95
ROAST BELLY OF GLOUCESTERSHIRE PORK With apple sauce. <i>Pair with Vinho Verde.</i>	17.95
MIXED ROAST Chef's cut of all of the above. <i>Pair with Montepulciano.</i>	18.95
VEGETARIAN OR VEGAN ROAST OF THE DAY please ask on the day.	15.95

TO SHARE

THE WOODMAN'S CHATEAUBRIAND 28 Day Aged Fillet Steak Wrapped In Pancetta served with crushed roasted jersey royals, grilled asparagus, melted onions & peppercorn sauce. [2-3 people] <i>Pair with Cabernet Sauvignon or Malbec.</i>	42.00
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FROM THE GRILL

[GF] 8OZ RIB EYE <i>pair with Rioja.</i>	24.95
MISO BLACKENED SALMON SUPREME 200g boneless fillet. <i>Pair with Pinot Noir.</i>	14.95
[GF] CORNISH MIXED FISH <i>pair with Picpoul de Pinet.</i> <i>All served with chips and mixed salad, with a choice of Bearnaise sauce or garlic butter</i>	15.25

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 with spicy tartare	13.95
EXTRA TOPPINGS 2.25 CHEDDAR // BACON // GOAT'S CHEESE // CRUSHED AVOCADO // MONTERAY JACK	

DESSERTS

[GF] PASSION FRUIT & COCONUT CRÈME BRÛLÉE with fresh strawberries.	8.50
APPLE CRUMBLE served with vanilla ice-cream.	8.50
CHURROS with warm Nutella dip & toasted hazelnuts.	8.50
[GF, VE] COCONUT & CASHEW RICE PUDDING with blueberry compote.	8.50
STICKY TOFFEE PUDDING with honeycomb ice cream & toffee sauce.	8.50
BAKED NEW YORK CHEESECAKE with warm chocolate sauce.	8.50
MIXED BOWL OF ICE CREAM 3 scoops of any flavour.	4.95
ICE CREAM strawberry // vanilla // chocolate // honeycomb EACH SCOOP 1.95	

OUR DISHES HAVE BEEN PAIRED WITH RECOMMENDED WINES.

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

APÉRITIFS

PROSECCO Delicately fruity slightly aromatic bouquet. Well balanced & light body	5.50
HUGO Gin, Elderflower Liqueur, Lime, Mint & Prosecco. <i>(balloon)</i>	10.00
FINO SHERRY – LUSTAU PUERTO [100ML] Dry, elegant, hints of fruit & spice <i>(traditional)</i>	6.50
NEGRONI Sacred Gin, Campari, Sweet Red Vermouth	9.50
APEROL SPRITZ Aperol, Prosecco, soda)	9.00
DOUBLE MARY 50ML Vodka, Tomato Juice, Worcester Sauce, Horseradish, Lemon Wheel, Celery Stick	9.00
CLASSIC G&T Sacred Gin, Fever Tree Tonic, Lemon Peel.	8.95

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.