

## STARTERS & SALADS

**[V] ROASTED TOMATO SOUP** 6.75  
with cheese on toast with Worcestershire sauce.  
*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

**THE WOODMAN'S PRAWN COCKTAIL** 11.95  
with Drosset crab, avocado & spicy Marie rose sauce.  
*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.*

**TANDOORI COD & TIGER PRAWN BROCHETTES** 15.25  
with Bombay potatoes, pickled onions & raita.  
*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.*

**DUKKAH ROASTED LAMB SHANKS** 15.95  
with summer vegetable free salad, scorched feta & Salsa Verde.  
*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 21.95 WHOLE 38.95**  
*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  
BBQ grilled ½ boneless chicken, 2 beef burger sliders,  
2 vegetarian sausages, Halloumi, grilled avocados,  
BBQ chicken wings, olives, pickles, hummus &  
charred flat bread. **[2+ people]** *Pair with Pinot Noir.*

**BAKED CAMEMBERT TO SHARE** 15.25  
served with grissini

## 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** 9.50  
with avocado guacamole & smoked bacon.

**BATTERED FRESH HADDOCK** 9.75  
with homemade tartare sauce & crispy gem lettuce.

**[V] SEARED HALLOUMI** 9.75  
with sun-dried tomato, pesto mayonnaise & tomato relish.

**GRILLED STEAK** 10.95  
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.

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

# 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, Cucumber, 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.

**TROPICAL TRIFLE** 8.50  
layered with tropical jelly & sponge cubes, tropical compote,  
Chantilly & lime zest.

**[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.

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

