

STARTERS & SALADS

[V] ROASTED TOMATO SOUP with cheese on toast with Worcestershire sauce. <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 15.25 with salsa fresca, sautéed jersey royal potatoes & basil dressing. <i>Pair with Sauvignon Blanc.</i>	
DUKKAH ROASTED LAMB SHANKS 15.95 with summer vegetable free salad, scorched feta & Salsa Verde. <i>Pair with Cabernet Sauvignon.</i>	
FISH & CHIPS 13.95 with mushy peas & tartare sauce. <i>Pair with Picpoul de Pinet</i>	
CHICKEN, LEEK & MUSHROOM PIE 14.25 made with light mustard & cheddar velouté topped with puff pastry served with buttered spinach. <i>Pair with Chardonnay.</i>	

SUNDAY ROASTS

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

TO SHARE

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] <i>Pair with Cabernet Sauvignon or Malbec.</i>	
BAKED CAMEMBERT TO SHARE 15.25 served with grissini.	

FROM THE GRILL

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

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	

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.	

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

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.