

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 sweet chilli salsa fresca, shredded vegetables SML 8.95
& almond cream. *Pair with Vinho Verde.* LRG 13.50

PEPPERED CRISPY CHICKEN CAESAR SALAD SML 8.95
with hard-boiled egg, crispy bacon, garlic croutons LRG 14.95
& Caesar dressing. *Pair with Pinot Grigio.*

[GF] JERK SPICED SHRIMP & PINEAPPLE SKEWERS 11.95
with sweetcorn & black eye bean salsa. *Pair with Riesling.*

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

[V, GF] CHARGRILLED TENDERSTEM BROCCOLI 9.25
with spiced pumpkin pistou, crumbled feta & toasted pumpkin
seeds. *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 15.95
filled with garlic & mature cheddar mousse served with potato
lyonnaise, steamed baby leeks & side of garlic butter
Pair with Vinho Verde.

[GF] PEPPERED RARE TUNA STEAK 17.95
with crunchy confit green beans, vine roasted tomatoes &
green olive tapenade. *Pair with Petit Chablis.*

[V, GF] TRUFFLED FOREST MUSHROOM RISOTTO 16.95
served with aged parmesan & drizzle of truffle oil.
Pair with Viognier.

SLOW BRAISED LAMB SHANK 16.25
with Irish mashed potatoes, roasted baby carrots &
red wine 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] GRILLED CAULIFLOWER STEAK 14.95
yellow split pea dahl, new potatoes, broad beans &
lime scented coconut yoghurt. *Pair with Chardonnay.*

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.

GRILLED LOBSTER 1/2 22.50
Pair with Picpoul de Pinet. WHOLE 39.50

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

SHARERS

**THE WOODMAN'S TWICE COOKED STICKY
BBQ PORK BELLY** 36.95
served autumn slaw, cheesy sweet potato chips, spicy
chickpea relish, charred tenderstem broccoli & onion
gravy. [2-3 people] (please allow 30 minutes cook time)
Pair with Cabernet Sauvignon.

THE WOODMAN'S PLATTER 28.95
BBQ grilled 1/2 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 NEW POTATOES 4.25

GRILLED TENDERSTEM BROCCOLI 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.

SPICY BBQ PORK 9.25
with coleslaw & spicy ketchup.

BAR SNACKS

[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.

BAKED APPLE CRUMBLE 8.50
served with custard.

CHURROS 8.50
with warm Nutella sauce & 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.

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

