

STARTERS & SALADS

- [V] ROASTED TOMATO SOUP** 6.75
with cheese on toast with Worcestershire sauce.
Pair with Petit Chablis.
- [V, GF] CHARGRILLED TENDERSTEM BROCCOLI** 9.25
with spiced pumpkin pistou, crumbled feta & toasted pumpkin seeds. *Pair with Chardonnay.*
- [V, GF] LUXURY HUMMUS** with spicy chick-pea salsa rainbow radish, pomegranate seeds & charred flat bread. *Pair with Picpoul de Pinet.* 8.95
- BBQ CHICKEN WINGS** 7.25
with toasted sesame seeds & roasted peanuts.
Pair with Pinot Grigio.
- [GF] KIMCHEE SPICED GRILLED TIGER PRAWNS** SML 9.50
with steamed pak choi, pineapple & pomegranate salsa LRG 16.95
Pair with Sauvignon Blanc.

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

MAIN DISHES

- THE WOODMAN'S SHEPHERDS PIE** 14.95
with buttered peas & gravy. *Pair with Pinot Noir.*
- [VE] GRILLED CAULIFLOWER STEAK** 14.95
yellow split pea dahl, new potatoes, broad beans & lime scented coconut yoghurt. *Pair with Chardonnay.*
- GRILLED BUTTERFLIED CORNISH SEA BASS** 15.25
with salsa fresca, sautéed jersey royal potatoes & basil dressing.
Pair with Sauvignon Blanc.
- 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*
- CHICKEN, LEEK & MUSHROOM PIE** 14.25
made with light mustard & cheddar velouté topped with puff pastry served with buttered spinach. *Pair with Chardonnay.*

SUNDAY ROASTS

- ROAST RIB OF BEEF** 19.25
with creamed horseradish. *Pair with Rioja.*
- ROAST LEG OF WELSH LAMB** 18.25
with mint sauce. *Pair with Pinot Noir.*
- 1/2 OF A ROASTED BONELESS CHICKEN** 17.95
with sage & onion stuffing. *Pair with Chardonnay.*
- ROAST BELLY OF GLOUCESTERSHIRE PORK** 17.95
With apple sauce. *Pair with Vinho Verde.*
- MIXED ROAST** 18.95
Chef's cut of all of the above. *Pair with Montepulciano.*
- VEGETARIAN OR VEGAN ROAST OF THE DAY** 16.95
please ask on the day.

TO SHARE

- 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 20 minutes cook time)
Pair with Cabernet Sauvignon.

- 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. *Pair with Pinot Noir.*
- [GF] CORNISH MIXED FISH** 15.25
pair with Picpoul de Pinet.
All served with chips and mixed salad, with a choice of Bearnaise sauce or garlic butter

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.
- 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.
- [GF] VEGAN VANILLA CHEESE CAKE** 8.50
served with warm chocolate 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 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

APÉRITIFS

- PROSECCO** 5.50
Delicately fruity slightly aromatic bouquet. Well balanced & light body
- HUGO** 10.00
Gin, Elderflower Liqueur, Cucumber, Lime, Mint & Prosecco. (*balloon*)
- FINO SHERRY – LUSTAU PUERTO [100ML]** 6.50
Dry, elegant, hints of fruit & spice (*traditional*)
- 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.