

STARTERS & SALADS

[V] CREAMED MUSHROOM & WHITE BEAN SOUP 6.75
with winter truffles & welsh rarebit toast. *Pair with Viognier.*

[VE] SPICY ROASTED RED PEPPER HUMMUS
with falafel bon-bons, charred broccoli & lime scented coconut yoghurt. *Pair with Vinho Verde.* SML 7.95 LRG 12.50

CHICKEN LIVER PATÉ [meat fruit] 8.95
coated with mandarin jelly served with brown toast & red onion chutney. *Pair with Pinot Grigio.*

[GF] SEARED ORKNEY SCALLOPS & TIGER PRAWN
served in half shell with lemon & chorizo butter. SML 10.95 LRG 14.95
Pair with Picpoul de Pinet.

[V] BAKED CRANBERRY, ONION & GOAT CHEESE TART
with brussels sprout coleslaw & toasted chestnuts. 9.25
Pair with Petit Chablis.

STICKY SPICY BBQ CHICKEN WINGS 7.25
with chilli & toasted peanuts. *Pair with Pinot Noir.*

MAIN DISHES

TRADITIONAL BRONZE NORFOLK TURKEY 17.95
served with brown meat, sage & onion stuffing, pigs in blanket, roast potatoes, buttered sprouts, cranberry sauce & gravy. *Pair with Chardonnay.*

THE WOODMAN'S SHEPHERDS PIE 14.95
with buttered peas & gravy. *Pair with Pinot Noir.*
Add Mature Cheddar Topping 2.25

THAI BAKED SEA BASS 17.95
marinated in sweet & spicy Thai curry paste, wrapped in a banana leaf served with black bean dressing, Nuoc Cham & coconut rice. *Pair with Petit Chablis.*

[VE, GF] WINTER SQUASH & CHESTNUT MEATLOAF 15.95
served with butter bean mash, roast pieces of squash, burnt cauliflower & vegan gravy. *Pair with Chateau Robin.*

HARISSA SPICED LAMB CUTLETS 18.95
with pomegranate & chickpea couscous, grilled halloumi & chimichurri dressing. *Pair with Cabernet Sauvignon.*

FISH & CHIPS 13.95
with mushy peas & tartare sauce. *Pair with Picpoul de Pinet.*

CUMBERLAND SAUSAGE & MASH 12.50
with onion & cider gravy. *Pair with Malbec.*

[VE] RED DRAGON PIE 14.95
topped with garlic & olive oil mash & vegan cheddar served with rich vegan gravy. *Pair with Rioja.*

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.

SHARERS

THE WOODMAN'S FISH PIE 38.00
Smoked haddock, salmon, cod, halibut & smoked salmon pieces with a rich Dijon & cheese velouté, topped with parmesan puff pastry & served with minted buttered peas [2-3 people] (please allow 25-30 minutes cook time). *Pair with Petit Chablis.*

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 NEW POTATOES 4.25

ROASTED BRUSSELS SPROUTS 4.25

BAKED CAULIFLOWER CHEESE & PARMESAN 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.

ROAST TURKEY & STUFFING 9.25
with cranberry sauce & mayonnaise.

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.

POPCORN SHRIMP 7.95
with chilli mayonnaise.

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.

BARBADILLO PALE DRY FINO SHERRY [100ml] 6.85
Full Bodied & Perfect Balance. Hints of Nuts & Olives.

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

CHRISTMAS PUDDING 7.00
with brandy sauce.

APPLE & BLACKBERRY CRUMBLE 7.00
served with custard.

CHURROS 7.00
with warm Nutella sauce & toasted hazelnuts.

[GF, VE] VANILLA CHEESECAKE 7.00
with warm fruit compote.

STICKY TOFFEE PUDDING 7.00
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.

