

# THE WOODMAN

## Highgate

### STARTERS & SALADS

|   |                    |
|---|--------------------|
| <b>[V] TRUFFLED MUSHROOM SOUP</b> [GF+]   | <b>8.00</b>        |
| with parmesan croutons. <i>Pair with Chardonnay.</i>  |                    |
| <b>SMOKED SALMON BILINIS</b>  | <b>12.50</b>       |
| warm potato blinis with smoked salmon, crème fraîche, shallots & caper dressing. <i>Pair with Pinot Grigio.</i> |                    |
| <b>[VE] MIXED MEZZE PLATE</b>   | <b>FOR 1 11.25</b> |
| with hummus, tabouleh, giant haricot beans,   | <b>FOR 2 18.95</b> |
| herby potatoes, vine leaves & charred flat bread.<br><i>Pair with Pinot Grigio.</i>                             |                    |
| <b>GLOUCESTERSHIRE HAM HOCK TERRINE</b>   | <b>11.50</b>       |
| with pistachio & cranberry. Served with homemade piccalilli & granary toast. <i>Pair with Parlez Vous Rose.</i> |                    |
| <b>STICKY SPICY BBQ CHICKEN WINGS</b>   | <b>8.25</b>        |
| with chilli & toasted peanuts. <i>Pair with Pinot Noir.</i>   |                    |

### MAIN DISHES

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| <b>THE WOODMAN'S SHEPHERDS PIE</b>   | <b>17.95</b> |
| with buttered peas & gravy. <i>Pair with Pinot Noir.</i>   |              |
| <i>Add Mature Cheddar Topping</i>  | <b>2.50</b>  |
| <b>CUMBERLAND SAUSAGE &amp; MASH</b>   | <b>14.95</b> |
| with onion & cider gravy. <i>Pair with Malbec.</i>   |              |
| <b>[VE, GF] MIDDLE EASTERN STUFFED COURGETTES</b>  | <b>18.95</b> |
| filled with wild black & white rice, puy lentils, couscous & Mediterranean spices served with sumac yoghurt.<br><i>Pair with Viognier.</i> |              |
| <b>FISH &amp; CHIPS</b>  | <b>17.50</b> |
| with mushy peas & tartare sauce. <i>Pair with Picpoul de Pinet.</i>  |              |
| <b>STEAK &amp; KIDNEY PUDDING</b>  | <b>15.95</b> |
| served with buttered carrots.<br><i>Pair with Chardonnay.</i>  |              |

### SUNDAY ROASTS

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| <b>ROAST RIB OF BEEF</b>                                 | <b>23.95</b> |
| with creamed horseradish. <i>Pair with Rioja.</i>        |              |
| <b>ROAST LEG OF WELSH LAMB</b>                           | <b>22.95</b> |
| with mint sauce. <i>Pair with Pinot Noir.</i>            |              |
| <b>1/2 OF A ROASTED BONELESS CHICKEN</b>                 | <b>20.95</b> |
| with sage & onion stuffing. <i>Pair with Chardonnay.</i> |              |
| <b>ROAST BELLY OF GLOUCESTERSHIRE PORK</b>               | <b>19.25</b> |
| with apple sauce. <i>Pair with Vinho Verde.</i>          |              |
| <b>TRADITIONAL BRONZE NORFOLK TURKEY</b>                 | <b>21.95</b> |
| with cranberry sauce. <i>Pair with Chardonnay.</i>       |              |
| <b>VEGETARIAN OR VEGAN ROAST OF THE DAY</b>              | <b>18.95</b> |
| please ask on the day.                                   |              |

### TO SHARE

|   |              |
|---|--------------|
| <b>THE WOODMAN'S SURF &amp; TURF</b>  | <b>58.00</b> |
| 10oz Rib eye steak, 8 tiger prawns, BBQ pork ribs, charred buttered corn on the cob, chips & peppercorn sauce [2 people] <i>Pair with Piquepoul Rosé.</i> |              |

### FROM THE GRILL

|  |              |
|--|--------------|
| <b>10oz RIB EYE STEAK</b>  | <b>28.50</b> |
| with chips & peppercorn sauce.<br><i>Pair with Cabernet Sauvignon.</i>   |              |
| <b>MISO BLACKENED SALMON SUPREME</b>   | <b>21.95</b> |
| 200g boneless fillet. Served with chips, a rocket & parmesan salad & garlic butter. <i>Pair with Pinot Noir.</i> |              |
| <b>GRILLED CALVES LIVER</b>  | <b>15.95</b> |
| with bacon, creamy mash & peppered gravy.<br><i>Pair with Montepulciano.</i>                                     |              |

### WOODMAN BURGERS

|  |              |
|--|--------------|
| <b>BEEF BURGER</b>                         | <b>14.25</b> |
| <b>CHICKEN BURGER</b>                      | <b>14.25</b> |
| <b>[V] CHEESY BEAN BURGER</b>              | <b>13.25</b> |
| <b>[VE] SPICY BEAN &amp; VEGAN CHEDDAR</b> | <b>12.95</b> |
| <b>SHRIMP BURGER</b>                       | <b>14.95</b> |
| with spicy tartare                         |              |
| <b>EXTRA TOPPINGS</b>                      | <b>2.50</b>  |
| CHEDDAR // BACON // GOAT'S CHEESE //       |              |
| CRUSHED AVOCADO // MONTERAY JACK           |              |

### DESSERTS

|   |             |
|---|-------------|
| <b>TRADITIONAL CHRISTMAS PUDDING</b>            | <b>7.50</b> |
| with brandy sauce.                              |             |
| <b>APPLE &amp; BLACKBERRY CRUMBLE</b>           | <b>7.50</b> |
| served with custard.                            |             |
| <b>VANILLA PANNA COTTA</b>                      | <b>7.50</b> |
| with fresh diced mango & strawberry granola.    |             |
| <b>[GF, VE] VANILLA CHEESECAKE</b>              | <b>7.50</b> |
| with warm fruit compote.                        |             |
| <b>STICKY TOFFEE PUDDING</b>                    | <b>7.50</b> |
| with honeycomb ice cream & toffee sauce.        |             |
| <b>MIXED BOWL OF ICE CREAM</b>                  | <b>5.95</b> |
| 3 scoops of any flavour.                        |             |
| <b>ICE CREAM</b>                                |             |
| strawberry // vanilla // chocolate // honeycomb |             |
| <b>EACH SCOOP 1.95</b>                          |             |

OUR DISHES HAVE BEEN PAIRED WITH RECOMMENDED WINES.

### HORS D'OEUVRES

|                               |             |
|-------------------------------|-------------|
| <b>FOCACCIA WITH BALSAMIC</b> | <b>2.95</b> |
| <b>NOCELLARA OLIVES</b>       | <b>3.95</b> |

### SIDES

|  |             |
|--|-------------|
| <b>ROCKET, PARMESAN &amp; AGED BALSAMIC</b>      | <b>4.75</b> |
| <b>TENDERSTEM BROCCOLI &amp; CRISPY SHALLOTS</b> | <b>4.95</b> |
| <b>SWEET POTATO CHIPS</b>                        | <b>4.75</b> |
| <b>ONION RINGS</b>                               | <b>4.75</b> |
| <b>CHIPS</b>                                     | <b>4.75</b> |

### APÉRITIFS

|  |                     |
|--|---------------------|
| <b>PROSECCO</b>  | <b>6.00</b>         |
| Delicately fruity slightly aromatic bouquet. Well balanced & light body.                   |                     |
| <b>HUGO</b>  | <b>10.00</b>        |
| Gin, Elderflower Liqueur, Cucumber, Lime, Mint & Prosecco.                                 |                     |
| <b>BARBADILLO PALE DRY FINO SHERRY</b> [100ml]   | <b>6.50</b>         |
| Full Bodied & Perfect Balance. Hints of Nuts & Olives.                                     |                     |
| <b>NEGRONI</b>   | <b>10.00</b>        |
| Sacred Gin, Campari, Sweet Red Vermouth  |                     |
| <b>APEROL SPRITZ</b>   | <b>9.00</b>         |
| Aperol, Prosecco, soda   |                     |
| <b>BLOODY MARY // DOUBLE MARY</b>  | <b>6.00 // 9.00</b> |
| 25ml // 50ml Vodka, Tomato Juice, Worcester Sauce, Horseradish, Lemon Wheel, Celery Stick. |                     |
| <b>CLASSIC G&amp;T</b>   | <b>9.00</b>         |
| Sacred Gin, Fever Tree Tonic, Lemon Peel.  |                     |

Prices exclude a 12.5% discretionary service charge.

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

Supplied by : Traymoor Meat [www.traymoor.co.uk](http://www.traymoor.co.uk) ; Capital Seafoods [www.salsafood.co.uk](http://www.salsafood.co.uk)

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

