

NIBBLE & NATTER

Vegan platter 12 (vg)
Marinated portobello mushrooms, roasted peppers, romesco
sauce, olives, hummus & home-baked bread

Woodman platter 19.95 Wild Boar scotch egg, chicken liver pate, salami, gin cured salmon, shell on prawns & home-baked bread

Cheese board 9.95/15.95 (v)
Fine selection of Hamish Johnston cheeses served with
biscuits, quince jelly & walnuts

Oyster sharer 22
Dozen Carlingford Irish oyters with shallot vinaigrette

STARTERS

Soup of the day 5 (v)
Fresh soup served with home-baked bread

Chicken liver paté 6 Caramelised onion chutney & toasted home-baked bread

> Wild Boar scotch egg 6 Rocket & brown sauce

Salt & pepper squid 7
Served with alioli

48 Hour gin-cured salmon 7 Pickled avocado & sourdough blinis

Trio of oysters 6
Carlingford Irish oysters with shallot vinaigrette

1/2 pint of prawns 7/14
Shell on prawns with Mary Rose sauce & bread

Beef brisket croquettes 6.5 *Heritage carrots & thyme jus*

OYSTERS

See our black-boards for our selection of fresh oysters.

MAINS

Chef's pie of the day 14 Homemade pie, with mashed potato & seasonal vegetables

Roasted half chicken 14
Baked onion & carrots, handcut chips & tarragon gravy

Honey glazed pork loin 15.5 Sauteé red cabbage & jersey royals potatoes

Beer-battered fish & chips 13.5
Badger Ale-battered atlantic cod, hand-cut chips,
minted peas & tartare sauce

Grilled mackerel fillets 15
Pickle radish, green beans, grilled tomato & olive dressing

Panfried halibut steak 18.95 Kale, gnocchi & crab velouté

8oz Rib-eye steak 21

Hand-cut chips, watercress & grilled portobello mushrooms with a choice of Béarnaise, peppercorn or blue cheese sauce

Asparagus & Stilton ravioli 12.95 (v) Sundried tomatoes & grated parmesan

Cauliflower & courgette tagine 12.95 (vg) Chickpeas & couscous

Ham, mozzarella & cherry tomato salad 12.95

Balsamic dressing

House beef burger 13.5

Seasoned 80z beef burger, crispy bacon, mild cheddar, gem lettuce, beefsteak tomato & homemade burger sauce, served in a brioche bun with french fries or salad

Chicken burger 13

Grilled breast, gem lettuce, beefsteak tomato & homemade burger sauce, served in a brioche bun with french fries or salad

Upgrade for hand-cut +1Add cheese, bacon, fried egg, avocado, portobello mushroom or Stilton +2

SIDE DISH 3.5

Handcut chips Skinny fries Sweet potato fries Mashed potato Rocket & Parmesan salad House salad Seasonal vegetables

