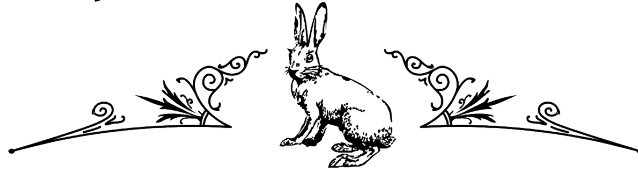


THE WOODMAN



PUDDINGS

Chocolate baverois 6.5
raspberries, chocolate soil, vanilla ice cream

Honeycomb parfait 6.5
blackberry pureé, pickled blackberries, honeycomb

Lemon tart 6.5
cream, mixed berries

Sticky toffee pudding 6.5
vanilla ice cream

Hamish Johnston fine cheese board
*Isle of mull, Beauvale, Delice de bourgogne, truffle pecorino with
walnuts, quince & biscuits*

small 9.95 large 15.95

Desert wines & port

Sauternes, Castelnau de Suduiraut 50ml 7.5
2013, Preignac, France 13.5%

Essensia, California Orange muscat 50ml 7
2016 Madera, California 15%

Bin No27, Reserve Port 50ml 5.5
NV, Fonseca, Porto 20%

Croft Reserve Tawny Port 50ml 5
NV, Douro, Portugal 20%

Tea & coffee

*English breakfast, Earl grey, peppermint, chamomile 3
Double espresso, americano, cappuccino, latte, flat white, macchiato 4*

*Wheat and nuts are in daily use in our kitchen.
If you have a food allergy, please ask to speak to the duty manager for assistance.
All weights are approximate and are taken prior to cooking. VAT is included at the current rate.
A discretionary service charge of 12.5% will be added to your bill*