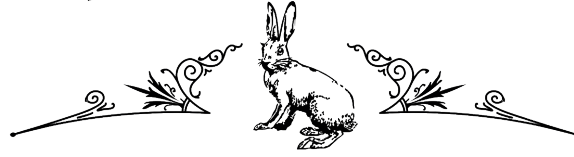


# THE WOODMAN



## FOR THE TABLE

In house baked bread of the day (v) 3.5  
*café de paris butter*

Carlingford rock oysters 2.5 each  
*Japanese vinaigrette*

## STARTERS

Smoked venison loin 9  
*celeriac remoulade, watercress, celeriac crisps*

Baby octopus 7.5  
*fennel and new potato salad*

Chorizo scotch egg 6.5  
*saffron aioli*

Sea bass ceviche 8  
*avocado pureé, pickled radishes, crispy shallot rings*

Green tomato gazpacho (vg) 6  
*basil oil*

Trio of oysters 7.5  
*Japanese vinaigrette*

Braised oxtail tart 7.5  
*burnt shallot pureé*

Wild mushroom arancini (v) 6  
*truffle mayonnaise*

## MAINS

Szechuan & honey glazed duck breast 17.5  
*duck leg gyoza, bok choy, broth*

House beef burger 13.95  
*mild cheddar, challah bun, beef steak tomato, gem lettuce, burger sauce, skinny fries*

Pan roast stone bass 15  
*petit pois a la Francais*

*Add bacon +1*  
*Add truffle + parmesan to fries +3*

Chargrilled fillet steak 26  
*fondant potato, green beans, sauce diane*

Risotto milanese (v) 14.5  
*parmesan, rocket cress*

Chicken caeser salad 15  
*cos lettuce, garlic roasted croutons, anchovies, crispy bacon, soft boiled egg, parmesan, caesar dressing*

Roast lamb rump 18  
*lamb faggot, boulangère potato, peas & broad beans, lamb jus*

Tanglefoot real ale battered cod & hand-cut chips 14.5  
*mushy peas, curry sauce*

Aubergine & chickpea tagine (vg) 14.5  
*israeli couscous, flatbread*

Chicken, bacon & tarragon pie 15  
*mashed potatoes, hispi cabbage, chicken gravy*

## SIDES

Fries (vg) 4

Truffle & parmesan fries (v) 7

Mixed leaf saled (vg) 4

Garlic beans 5 (vg)

(v) Vegetarian (vg) Vegan

*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*