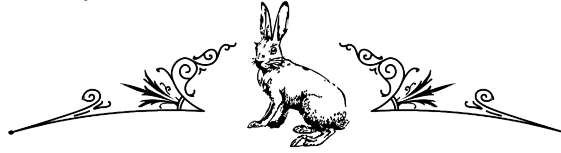


THE WOODMAN



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

Trio of oysters 7.5
Japanese vinaigrette

Green tomato gazpacho (vg) 6
basil oil

Wild mushroom arancini (v) 6
truffle mayonnaise

Braised oxtail tart 7.5
burnt shallot pureé

ROASTS

(Roasts available until sold out)

28 day aged sirloin of beef 18

Guinea fowl breast 17
confit leg croquette

Belly of pork 17

Nut loaf (v) 14

All served with roast potatoes, hispi cabbage, confit carrot, peas and leeks, roast onions, Yorkshire pudding & gravy

MAINS

Pan roast stone bass 16.5
petit pois al a Francais

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

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

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

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

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

Risotto Milanese (v) 14.5
parmesan, rocket cress

SIDES

Fries (vg) 4

Mixed leaf saled (vg) 4

Roast Potatoes (vg) 5

Truffle & parmesan fries (v) 7

Yorkshire pudding & gravy (v) 2

(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*