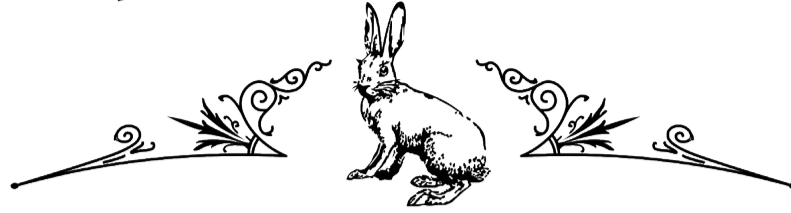


# THE WOODMAN



## FOR THE TABLE

In house baked bread of the day (v) 3.5  
*Salted butter*

Cheese board (v) 9.95/15  
*Isle of Mull, Beauvale, Delice de bourgogne, truffle  
pecorino, red onion jam, walnut bread crisps, grapes*

Carlingford rock oysters 2.5 each  
*Japanese vinaigrette*

## STARTERS

Nudja quail scotch eggs <i>Saffron aioli</i>	6.5	Mozzarella & saffron arancini (v) <i>Datterino tomatoes</i>	6
Burrata (v) <i>Herritage tomatoes, basil cress, balsamic glaze</i>	9	Trio of rock oysters <i>Japanese vinaigrette &amp; fresh lemon</i>	7.5
Goats cheese terrine (v) <i>Minted courgette salad</i>	8	Pan seared scallops <i>Parma ham, spiced red pepper coulis</i>	10
Beef carpaccio <i>Blue cheese &amp; mustard dressing, rocket</i>	10	Asparagus salad (v) <i>Deep fried poached egg, mixed leaves, olive oil dressing</i>	7.5
Grilled halloumi (v) <i>Stuffed plum tomato with aubergine caviar</i>	7.5	Hand-picked Crab salad <i>Marie rose sauce, quail egg, crushed avocado, toast, caper berries</i>	11

## MAINS

Pan fried monkfish <i>Crispy veal trimmings, broad beans, new potatoes, veal jus</i>	21	House beef burger <i>Mild cheddar, challah bun, beef steak tomato, house pickles, gem lettuce, burger sauce, skinny fries</i>	14.95
Pork fillet <i>Roasted apple, fennel &amp; celery, mortimers orchard cider sauce</i>	16.5	<i>Add bacon</i>	+1
		<i>Add truffle + Parmesan to fries</i>	+3
28 day aged fillet steak <i>Cherry tomatoes, roasted spring vegetables, sautéed new potatoes, sauce diane</i>	26	Pan roasted salmon <i>Warm gherkin &amp; potato salad</i>	16.5
Caesar salad <i>Cos lettuce, garlic roasted croutons, anchovies, crispy parma ham, soft boiled egg, Parmesan, caesar dressing</i>	15	Tuna nicoise <i>Yellow fin tuna, green beans, olives, new potatoes, quail egg, mixed leaves</i>	16
		Plaice fillets <i>Asparagus, roasted peppers, Parisian saffron potatoes</i>	16.5
Tanglefoot real ale battered haddock & Koffmann's chips <i>Mushy peas, curry sauce, fresh lemon</i>	15	Fritto Misto <i>Mixed fried fish, skinny fries, tartare sauce</i>	15
Pie of the day <i>Mashed potatoes, seasonal vegetables, gravy</i>	15	Parmigiana di melanzane (v) <i>Baked aubergine, tomato &amp; basil, Parmesan, thyme crumble</i>	13.5
Stuffed Savoy cabbage rolls (v) <i>Spring vegetables, mashed potato, rice, tomato &amp; basil sauce</i>	13		

## SIDES

Skinny fries (v) 4	Truffle & Parmesan fries (v) 7
Buttered new potatoes (v) 5	Green beans (vg) 4
Tomato salad (vg) 4	Mixed salad (vg) 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*