

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, Beauviale, Delice de bourgogne, plum
onion chutney, biscuits*

Carlingford rock oysters 2.5 *each*
*Red shallot vinaigrette
(3 minimum)*

STARTERS

Soup of the day (v) <i>Homemade bread</i>	6	Wild Mushroom arancini (v) <i>Truffle mayonnaise</i>	6.5
Wild Boar scotch egg <i>Mustard mayonnaise</i>	6.5	Trio of rock oysters <i>Red shallot vinaigrette</i>	7.5
Duck liver parfait <i>Brioche & red onion chutney</i>	8	Brixham pan fried scallops <i>Parsnip purée & black pudding crumb</i>	10
Salt & pepper squid <i>Chilli jam</i>	7	Smoked duck breast <i>Plum onion chutney, red cabbage slaw</i>	8

MAINS

Pan fried sea bream <i>Butternut squash purée, grilled artichokes, courgette, beurre blanc</i>	18.5	House beef burger <i>Mild cheddar, challah bun, beef steak tomato, house pickles, gem lettuce, burger sauce, skinny fries</i>	14.95
Roast pork belly <i>Mashed potato, crackling, savoy cabbage, apple purée</i>	17	<i>Add bacon</i>	+1
28 day aged sirloin steak <i>Dauphinoise, green beans, portabello mushroom, peppercorn sauce</i>	22.95	<i>Add truffle + Parmesan to fries</i>	+3
Chicken supreme <i>Hasselback potatoes, mushroom sauce, curly kale</i>	17	Pan roasted hake <i>Petit pois a la francaise- peas, leeks, new potatoes, bacon</i>	17.5
Tanglefoot real ale battered haddock & Koffmann's chips <i>Mushy peas, curry sauce, fresh lemon</i>	15	Tuna nicoise <i>Yellow fin tuna, green beans, olives, new potatoes, quail egg, mixed leaves</i>	16
Pie of the day <i>Mashed potatoes, seasonal vegetables, gravy</i>	15	Parmigiana di melanzane (v) <i>Baked aubergine, tomato & basil, Parmesan, thyme crumble</i>	13.5
		Slow cooked beef short-rib <i>Mashed potato, pancetta, pearl onions, port jus</i>	18.5

SIDES

Skinny fries (vg) 4	Truffle & Parmesan fries (v) 7
Mixed salad (vg) 4	Green beans (vg) 4