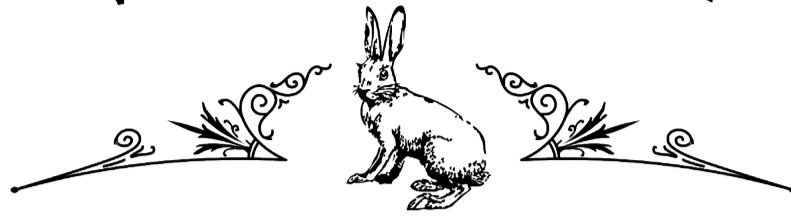


THE WOODMAN



FOR THE TABLE

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

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

STARTERS

Soup of the day 6
Homemade bread

Wild Mushroom arancini (v) 6.5
Truffle mayonnaise

Wild Boar scotch egg 6.5
Mustard mayonnaise

Trio of rock oysters 7.5
Red shallot vinaigrette

Duck liver parfait 8
Toast & red onion chutney

Smoked duck breast 8
Plum & onion jam, red cabbage slaw

Salt & pepper squid 7
Chilli jam

ROASTS

(Roasts available until sold out)

28 day aged sirloin of Scottish beef 19

Whole poussin 17

Pork belly 18

Nut loaf (v) 15

All served with roast potatoes, cauliflower cheese, savoy cabbage, confit carrot, roast parsnips, Yorkshire pudding & gravy

CLASSICS

House beef burger 14.95

Mild cheddar, challah bun, beef steak tomato, house pickles, gem lettuce, burger sauce, skinny fries

Add bacon +1 Add truffle & Parmesan to fries +3

Pie of the day 15

Mashed potatoes, seasonal vegetables, gravy

Tanglefoot real ale battered haddock & Koffman's chips 15

Mushy peas, curry sauce, fresh lemon

Parmigiana di melanzane 13.95 (v)

Thyme crumble

SIDES

Truffle & Parmesan fries 7 (v)

Roast potatoes 5 (vg)

Skinny fries 4 (vg)

Yorkshire pudding & gravy 2 (v)

(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*