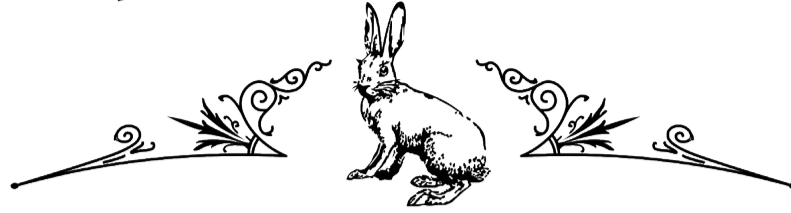


# THE WOODMAN



## FOR THE TABLE

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

Cheese board (v) 9.95/15  
*Isle of Mull, Beauvalse, Delice de bourgogne, plum  
onion chutney, biscuits*

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

## STARTERS

Soup of the day (v)  
*Homemade bread*

6

Wild Mushroom arancini (v)  
*Truffle mayonnaise*

6.5

Wild Boar scotch egg  
*Mustard mayonnaise*

6.5

Trio of rock oysters  
*Red shallot vinaigrette*

7.5

Duck liver parfait  
*Brioche & red onion chutney*

8

Salt & pepper squid  
*Chilli jam*

7

## MAINS

Pan fried sea bream  
*Butternut squash purée, grilled artichokes,  
courgette, beurre blanc*

18.5

House beef burger  
*Mild cheddar, challah bun, beef steak  
tomato, house pickles, gem lettuce, burger  
sauce, skinny fries  
Add bacon +1  
Add truffle + Parmesan to fries +3*

14.95

28 day aged sirloin steak  
*Dauphinoise, green beans, portabello  
mushroom, peppercorn sauce*

22.95

Green Thai vegetable curry (vg)  
*Jasmin rice*

14.5

Tanglefoot real ale battered  
haddock & Koffmann's chips  
*Mushy peas, curry sauce, fresh lemon*

15

Slow cooked beef short-rib  
*Mashed potato, pancetta, pearl onions, port  
jus*

21

Pie of the day  
*Mashed potatoes, seasonal vegetables, gravy*

15

Slow cooked lamb shank  
*Toulouse sausage cassoulet*

19.95

Pan seared duck breast  
*Fondant potato, braised duck leg croquette,  
Cavalo Nero, parsnip puree, red wine jus*

19.95

## SIDES

Skinny fries (vg) 4

Truffle & Parmesan fries (v) 7

Mixed salad (vg) 4

Green beans (vg) 4