

# 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 &amp; red onion chutney</i>	8	Ham & cheese croquettes <i>Mustard mayonnaise</i>	6.5
Salt & pepper squid <i>Chilli jam</i>	7		

## 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
		<i>Add truffle + Parmesan to fries</i>	+3
28 day aged sirloin steak <i>Dauphinoise, green beans, portabello mushroom, peppercorn sauce</i>	22.95	Haddock & salmon fish cake <i>Creamed spinach, poached egg</i>	15
Chicken supreme <i>Hasselback potatoes, mushroom sauce, curly kale</i>	17	Green Thai vegetable curry (vg) <i>Jasmin rice</i>	14.5
Tanglefoot real ale battered haddock & Koffmann's chips <i>Mushy peas, curry sauce, fresh lemon</i>	15	Slow cooked beef short-rib <i>Mashed potato, pancetta, pearl onions, port jus</i>	21
Pie of the day <i>Mashed potatoes, seasonal vegetables, gravy</i>	15	Slow cooked lamb shank <i>Toulouse sausage cassoulet</i>	19.95
		Pan seared duck breast <i>Dauphinoise, crispy duck leg croquette, green beans, plum sauce</i>	18.95

## SIDES

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